



**SMOKEHOUSE**  
*Bar & Grill*



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## SMOKEHOUSE

### *Bar & Grill*

Boasting distinctive smoky flavours and full-bodied meaty classics, Smokehouse Bar & Grill brings the best of the time-honoured smokehouse tradition to Hong Kong's colourful restaurant scene.

This cooking style can be traced back centuries to the Native Americans, being the first to introduce methods of salt preserving and curing meats and fish. The migration of Africans and Europeans to North America in the early 19th century brought new techniques of curing and smoking foods, and so the modern smokehouse was born. The different cultures introduced unique new styles and spices to the skilful art of slow-smoking and basting meat using less expensive cuts, which became the new world staple, maximising quality, flavour, and tenderness.

At Smokehouse Bar & Grill, diners can expect a varied menu featuring smokehouse classics like Beef Brisket, Beef and Pork Ribs, Bone Marrow, and Smoked Fish, all washed down with Smokey Cocktails and Whiskeys that will deliver a welcome twist.





# APPETIZERS



1 >  
**FRANCAIS PRUNIER CAVIAR  
MINI CONE (6PCS)**  
法國魚子醬煙三文魚迷你筒

Smoked Salmon Tartare  
煙燻三文魚他他

**\$288**



2 >  
**FRESHLY SHUCKED OYSTERS**  
新鮮生蠔

with Sriracha Cocktail Sauce,  
Sherry Vinegar, Shallot  
是拉差咯嘜汁，乾蔥雪梨醋

**\$48** Daily Special 精選生蠔

**\$68** French 法國生蠔

**HONEY LEMON WINGS**  
蜜糖檸檬雞翼

Charred Lemon, House Sauce  
焦香檸檬，黑胡椒梅子醬

**\$88**

2

Prices are in HKD · 10% service charge applies · Photos are for reference only | 所有價目以港幣計算 · 另加一服務費 · 圖片只供參考

# APPETIZERS



3 >  
**ROASTED BONE MARROW**  
烤牛骨髓

Wagyu Ragout, Onion Jam,  
Figs, House Bread  
紅酒燴和牛，洋蔥醬，無花果，多士

**\$178**

**The Bone Marrow Luge with Whiskey\***  
**+ \$40**

4 >  
**THE BONE MARROW LUGE**  
with Whiskey

*It's all about the flavour*

## STEP 1

Our bone marrow luge starts with an appetiser of carefully roasted bone marrow, topped with beef ragout, served with toast, crispy onions, and onion jam. The savoury fatty marrow and ragout is scraped and spooned onto the toast, then topped with the onion jam and crispy onions, resulting in a mouth watering bite to be remembered.

## STEP 2

When you're done eating, you are left with a hollowed out bone. Here is where the fun luge comes in. One guest is chosen and a glass of alcohol, most notably whiskey or bourbon, is ordered. The guest puts one end of the bone in their mouth, then tilts the bone upwards, and pours the drink down from the top. When done correctly, the drink goes perfectly into your mouth.



4

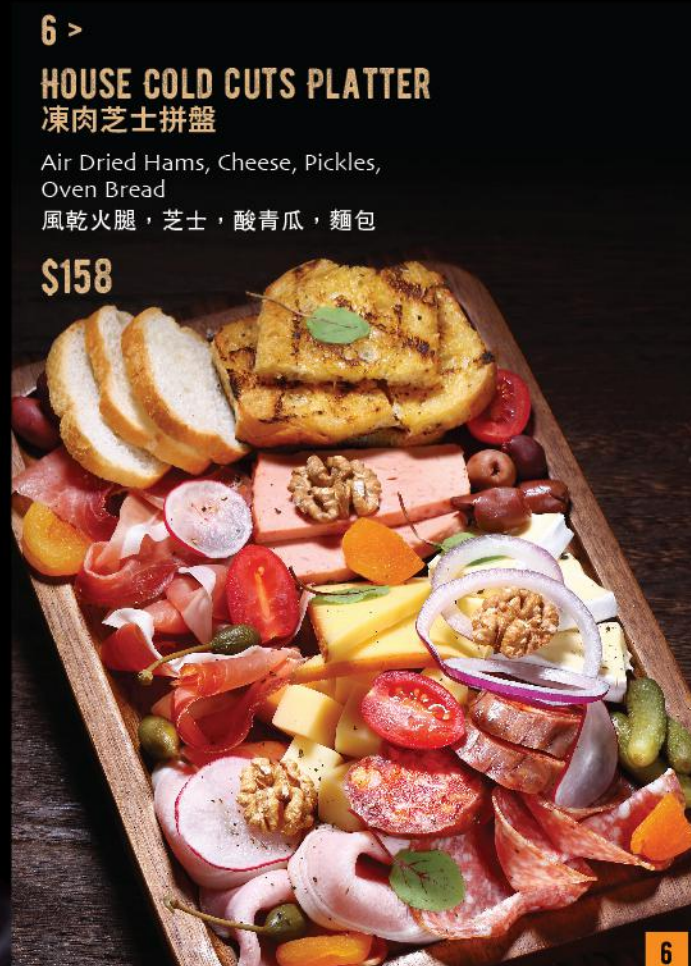


# APPETIZERS



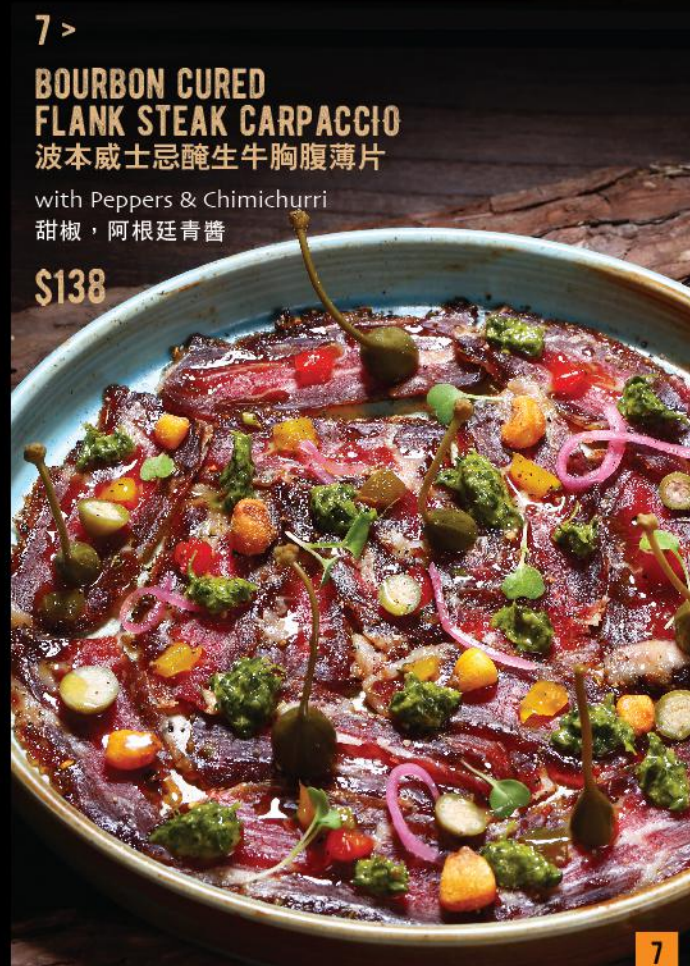
5 >  
**STEAK TARTARE**  
牛肉他他  
Truffle Toast 松露多士  
**\$178**

5



6 >  
**HOUSE COLD CUTS PLATTER**  
凍肉芝士拼盤  
Air Dried Hams, Cheese, Pickles,  
Oven Bread  
風乾火腿, 芝士, 酸青瓜, 麵包  
**\$158**

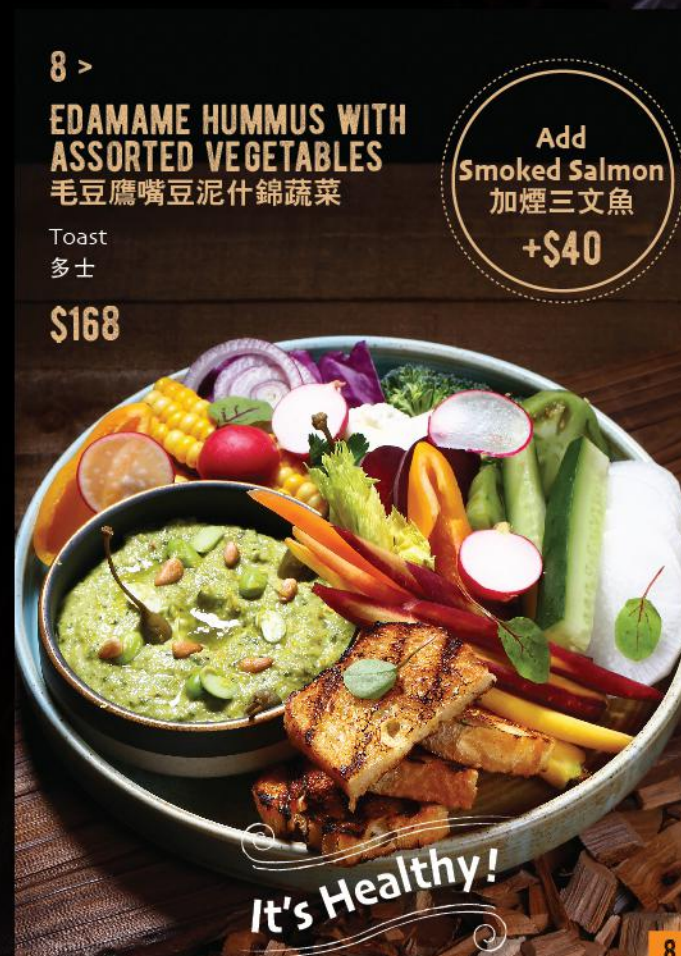
6



7 >  
**BOURBON CURED  
FLANK STEAK CARPACCIO**  
波本威士忌醃生牛胸腹薄片  
with Peppers & Chimichurri  
甜椒, 阿根廷青醬  
**\$138**

7

# SALADS



8 >  
**EDAMAME HUMMUS WITH  
ASSORTED VEGETABLES**  
毛豆腐嘴豆泥什錦蔬菜  
Toast  
多士  
**\$168**

Add  
Smoked Salmon  
加煙三文魚  
**+\$40**

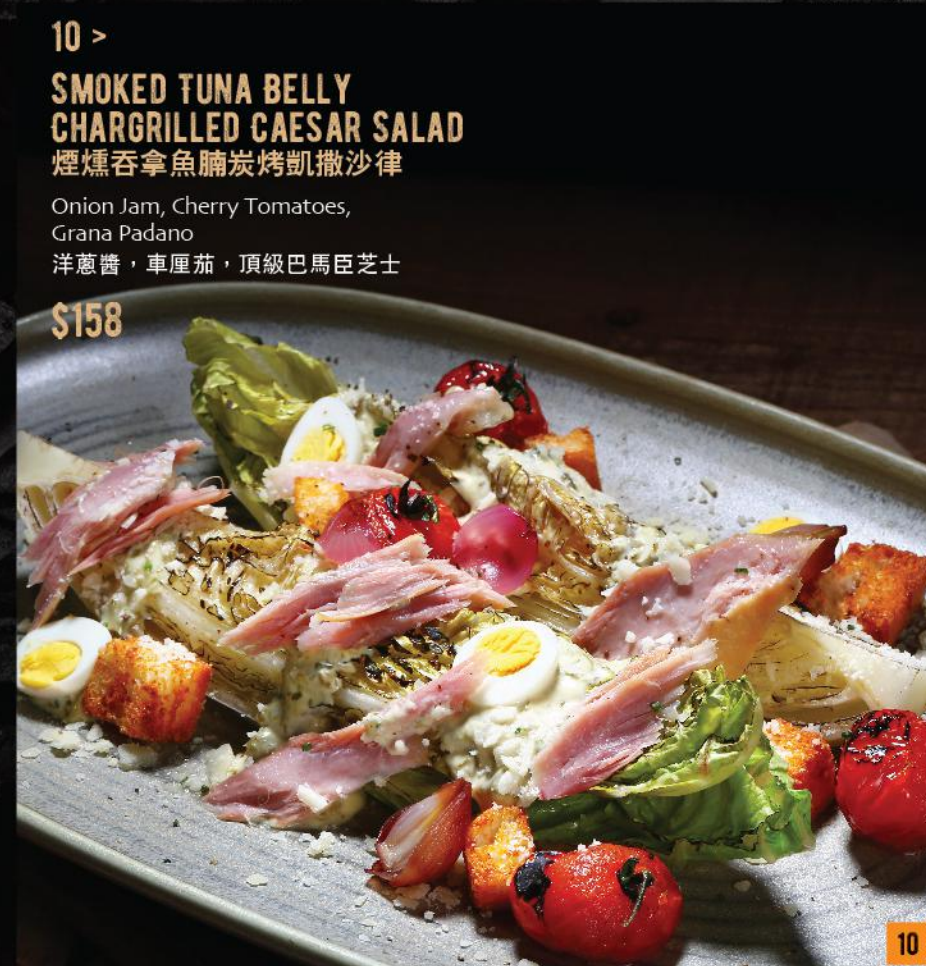
It's Healthy!

8



9 >  
**BUFFALO MOZZARELLA &  
HEIRLOOM TOMATO SALAD**  
水牛芝士西班牙番茄沙律  
Heirloom Tomatoes, Speck Ham,  
Confit Fennel, Toast  
原生種番茄, 風乾火腿, 茴香, 多士  
**\$158**

9



10 >  
**SMOKED TUNA BELLY  
CHARGRILLED CAESAR SALAD**  
煙燻吞拿魚腩炭烤凱撒沙律  
Onion Jam, Cherry Tomatoes,  
Grana Padano  
洋蔥醬, 車厘茄, 頂級巴馬臣芝士  
**\$158**

10

**ROASTED BEETS SALAD**  
烤紅菜頭沙律  
Charred Feta Cheese, Pine Nuts, Figs,  
Cilantro, Orange Vinaigrette  
煙燻菲達芝士, 松子, 無花果,  
茼蒿, 香橙醋汁  
**\$128**

**SMOKED PORK BELLY  
HOUSE WEDGE SALAD**  
特式煙燻豬腩生菜沙律  
Walnuts, Blood Oranges,  
Tomatoes, Ranch Dressing  
核桃, 血橙, 番茄, 農村沙律醬  
**\$138**

**SUPER FOOD SALAD**  
健康之選  
Quinoa, Blueberries, Goji Berries,  
Avocado & Kale in Sherry Vinaigrette  
藜麥, 藍莓, 杞子, 牛油果, 羽衣甘藍沙律  
**\$138**



# BIGGER BITES

## 11 > SMOKEHOUSE PLATTER 肉類盛宴

Dry Rub Brisket, Jalapeño Cheese Sausage, Bratwurst, BBQ Pork Ribs, Pulled Pork, Lemon Slaw, Corn Ribs, House Sauces  
煙燻牛胸肉，墨西哥辣椒芝士腸，圖林根腸，烤豬肋骨，手撕豬肉，檸檬椰菜沙律，燒粟米，自家製醬汁

\$498

## BEEF BRISKET 牛胸肉

Port Wine Onions, Carrots, Potato Purée, Plum Chili Sauce  
砵酒燴洋蔥，甘筍，椰菜花白甘筍蓉，梅子辣椒醬

\$258

## SMOKED HICKORY BBQ PORK RIBS 煙燻豬肋骨

Lemon Coleslaw Slaw, Corn Ribs, Fries  
香橙核桃椰菜沙律，燒粟米，薯條

\$268

## 12 > SLOW SMOKED BEEF SHORT RIB 慢煮煙燻牛肋骨

Potato Purée, Charred Peperonata  
薯蓉，烤甜椒

\$388



12



11

## 13 > HONEY GINGER CEDAR PLANK BAKED SALMON 雪松木板烤三文魚

Roasted Corn, Avocado Salsa, Herb Potatoes  
烤粟米，牛油果沙沙，香草薯仔

\$208



13

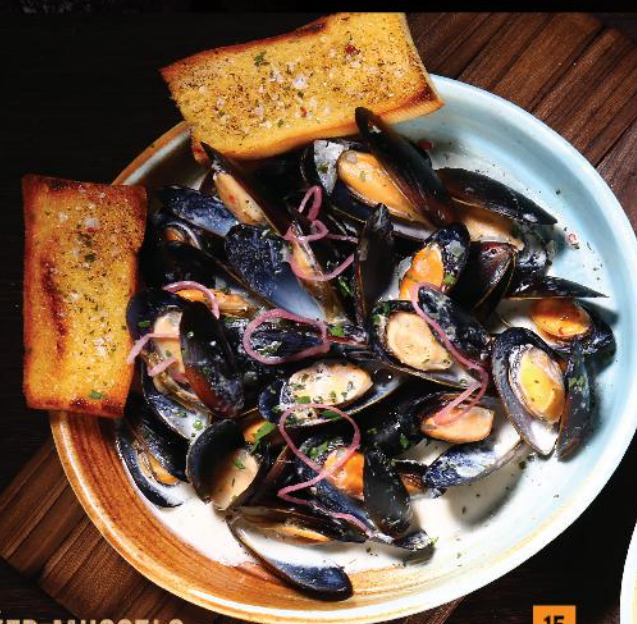
## 14 > ROASTED AFRICAN CHICKEN 非洲雞

Coleslaw, Roasted Potatoes with Sour Cream, Olives, Capers & Charred Lemon  
涼拌卷心菜，燻薯

\$188



14



15

## 15 > SAUTÉED MUSSELS (500G) 炒青口 (500克)

Lemon Garlic Cream  
香蒜檸檬忌廉汁

\$188

## 16 > SAUTÉED MUSSELS (500G) 炒青口 (500克)

Smoked Tomato Sofrito and Chorizo  
煙燻番茄辣肉腸汁

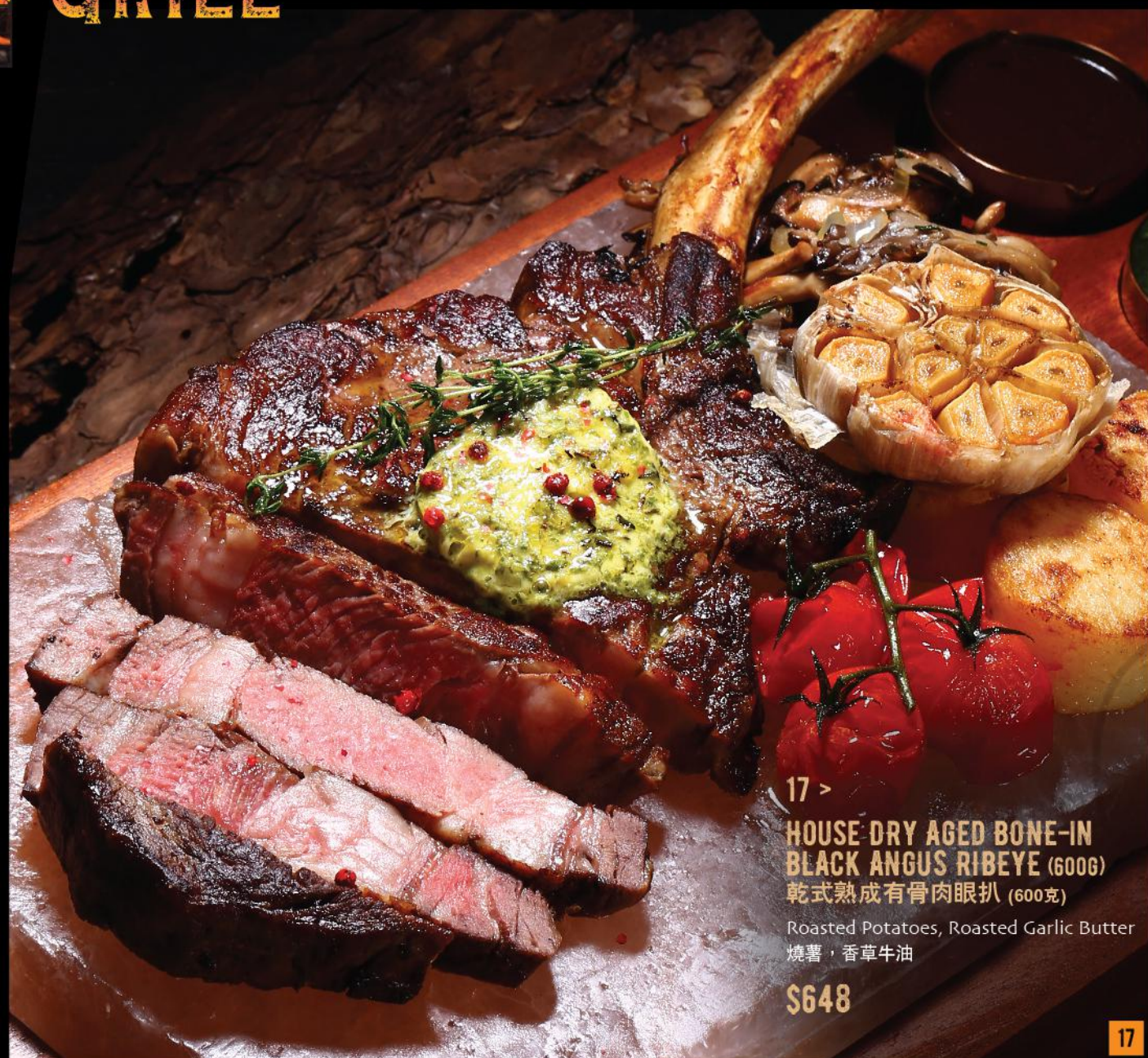
\$188



16



# GRILL



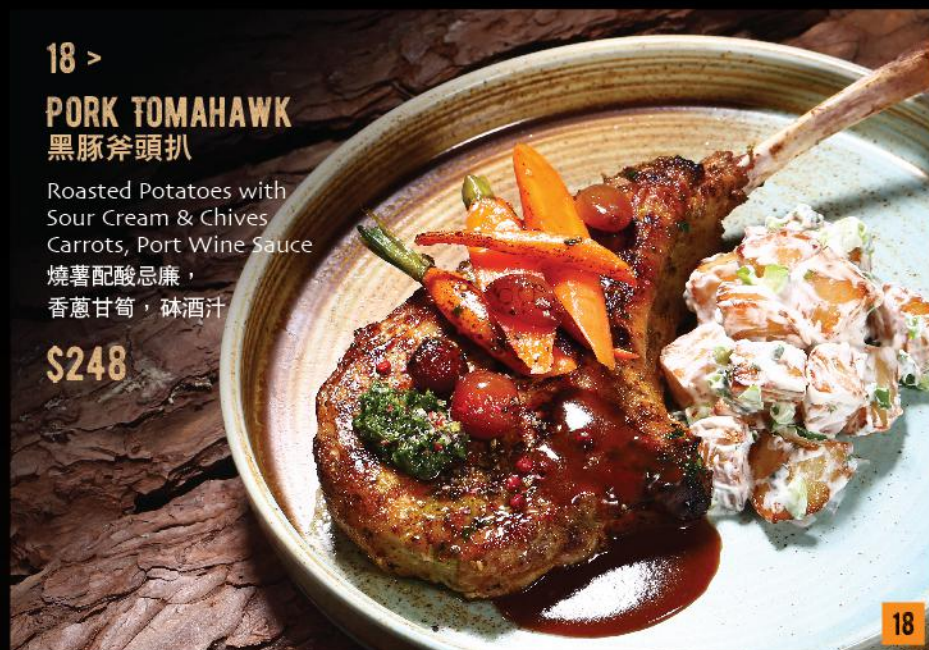
17 >  
**HOUSE DRY AGED BONE-IN  
BLACK ANGUS RIBEYE (600G)**  
乾式熟成有骨肉眼扒 (600克)  
Roasted Potatoes, Roasted Garlic Butter  
燒薯，香草牛油  
**\$648**

17

18 >  
**PORK TOMAHAWK**  
黑豚斧頭扒

Roasted Potatoes with  
Sour Cream & Chives  
Carrots, Port Wine Sauce  
燒薯配酸忌廉，  
香蔥甘筍，砵酒汁

**\$248**



18

**DRY AGED  
HANGER STEAK**  
乾式熟成封門牛柳

Roasted Potatoes, Braised Mushrooms &  
Tomatoes, Chimichurri  
燒薯，燴蘑菇，番茄，阿根廷青醬

**\$298**

**DRY AGED  
BLACK ANGUS RIBEYE (300G)**  
熟成肉眼扒 (300克)

Sundried Tomato Mash,  
Morel, Black Garlic Jus  
風乾番茄薯蓉，羊肚菌，黑蒜汁

**\$388**

# GRILL

19 >

**SMOKEY CUMIN LAMB LOIN SKEWER**  
煙燻孜然羊肉串

Roasted Corn, Peppers,  
Roasted Potatoes, Chimichurri  
烤粟米，甜椒，燒薯，阿根廷青醬

**\$208**



19

20 >

**CHARGRILLED WHOLE SEABASS**  
炭烤鱸魚

Lemon Honey Beets, Herb-Potatoes,  
Roasted Garlic Butter  
檸檬蜜糖紅菜頭，香草薯仔，香草牛油

**\$228**



20

21 >

**ASSORTED MIXED  
SAUSAGE PLATTER**  
雜錦香腸拼盤

Roasted Garlic-Potatoes, Sauerkraut,  
烤蒜薯仔，酸椰菜

**\$248**



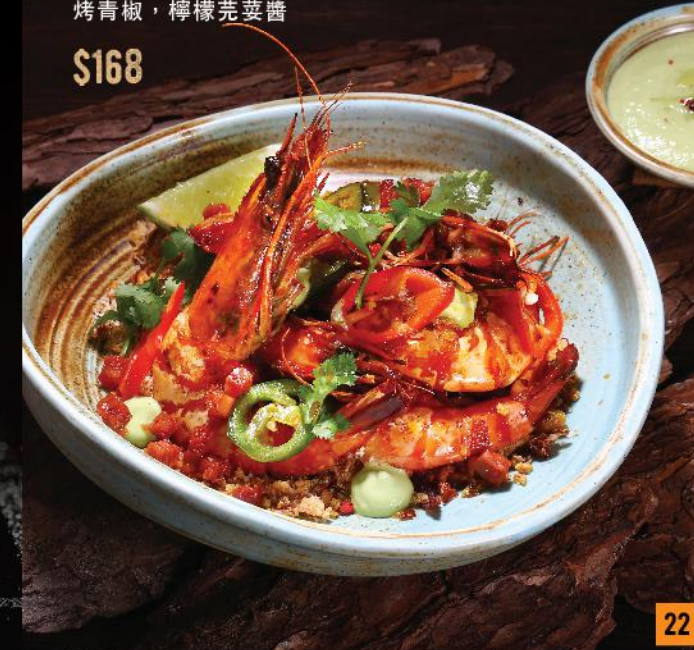
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22 >

**GRILLED KING PRAWNS**  
辣肉腸炒虎蝦

Grilled Peppers, Chorizo, Lemon Cilantro Cream  
烤青椒，檸檬芫荽醬

**\$168**



22



## CORN CARNE, BURGERS & SANDWICHES

23 >

### SLOW COOKED CHILI CON CARNE 慢煮香辣墨西哥燴肉醬

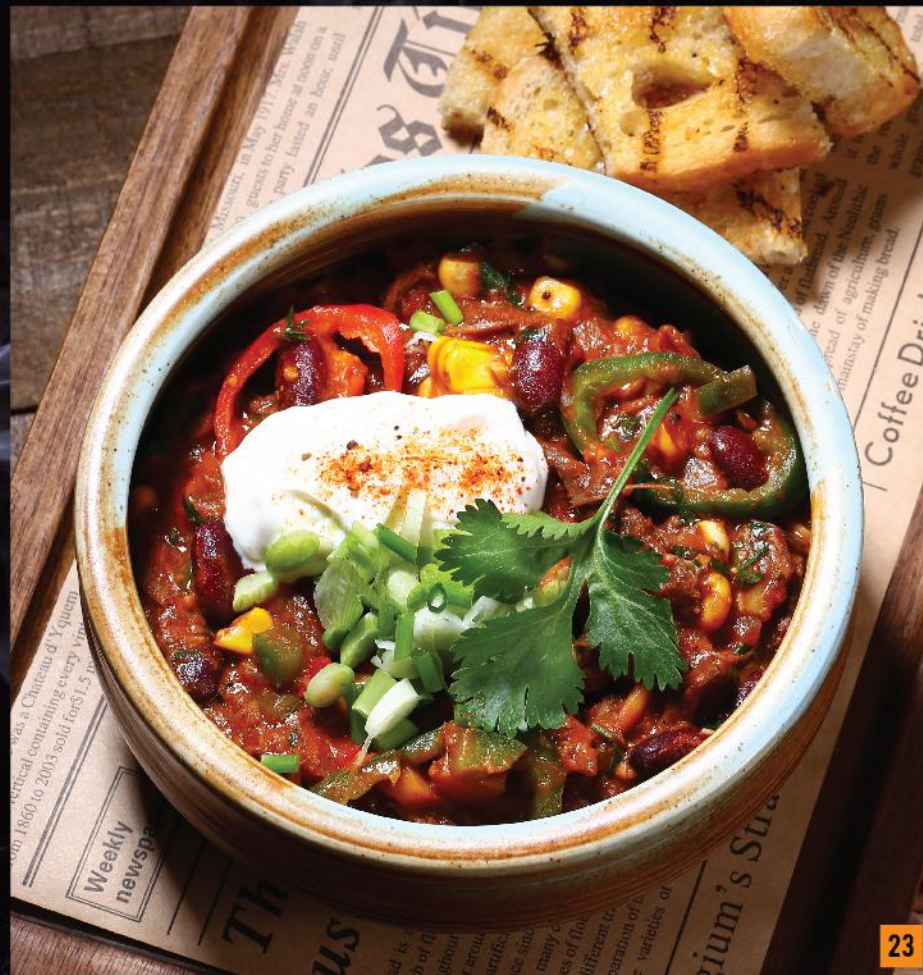
Rustic Chili Con Carne, Beans, Sour Cream,  
Spring Onion, Smoked Peppers  
香辣肉醬，燴豆，酸奶油，蔥，煙燻甜椒

\$88

### WAGYU BEEF BURGER 和牛芝士漢堡

Smoked Cheddar Cheese, Bacon Jam,  
Tomatoes, Gherkins, Lettuce,  
House Ketchup, Fries  
煙燻車打芝士，煙肉醬，番茄，酸青瓜，  
生菜配手工茄汁，薯條

\$188



23

24 >

### BBQ PULLED PORK BURGER 燒烤味手撕豬柳絲漢堡

Coleslaw, Cheese Sauce, Fries  
椰菜，車打芝士醬，薯條

\$168

A Bit Messy but  
really worth it!



24

25 >

### PASTRAMI SANDWICH 煙燻牛肉三文治

Truffle Brie, Thousand Island  
Dressing, Fries  
松露布里芝士，千島醬，薯條

\$178



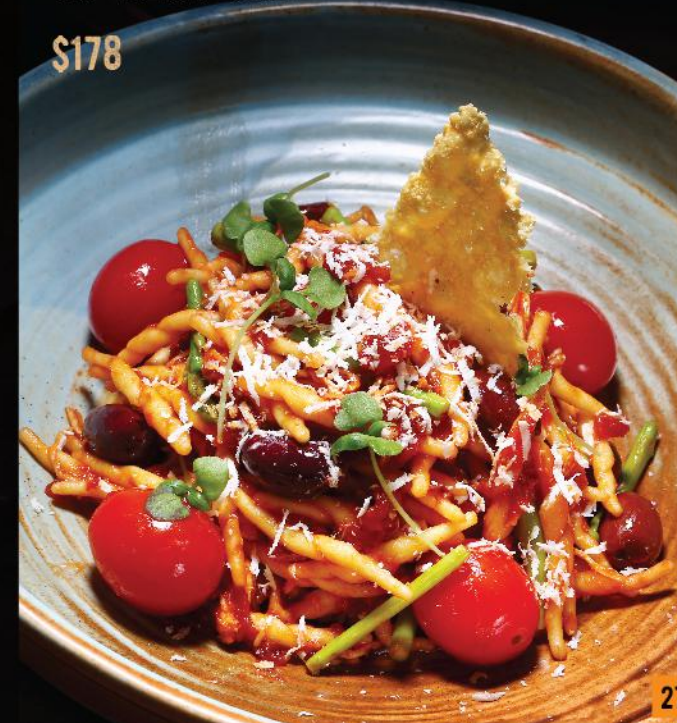
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27 >

### PULLED CHICKEN TROFIE PASTA 手撕雞肉手工意粉

Olives & Parmesan Crackers, Tomato Sauce  
橄欖，芝士脆片，番茄汁

\$178



27

28 >

### WAGYU RAGOUT TAGLIATELLE 和牛闊條麵

Cherry Tomatoes, Smoked Paprika  
車厘茄，煙燻紅椒粉

\$188



28

## PASTA & RICE

### MAC & CHEESE 芝士通粉

Braised Pork Cheeks, Chicharron, Chorizo Oil  
燴豬臉頰，脆豬皮，辣肉腸油

\$178

26 >

### PRAWN JAMBALAYA 大蝦香料燴飯

Chorizo, Bell Peppers, Tomato Sauce  
辣肉腸，甜椒，番茄汁

\$188



26



## SIDES

29 >

### CHILI CHEESE FRIES 香辣芝士薯條

with Smoked Cheddar Sauce,  
Onion Jam, Cilantro  
煙燻車打芝士汁，洋葱醬，  
番茄，茺茜

\$88

### TRUFFLE FRIES 黑松露芝士薯條

Grated Parmesan Cheese  
巴馬臣芝士

\$88



29

30 >

### GRILLED GREEN ASPARAGUS 烤蘆筍

Ricotta Salata, Cilantro Sour Cream  
瑞可塔芝士，茺荳醬

\$88



30

## DESSERTS

31 >

### SMOKEY TOFFEE BANANA 煙燻拖肥香蕉

Honeycomb, House Biscuit Gelato,  
蜂巢脆糖，餅乾雪糕

\$75



31

### BLUEBERRY CHEESECAKE 藍莓芝士餅

Lime Cream  
青檸忌廉

\$75

32 >

### PECAN CHOCOLATE CHIP SKILLET COOKIE 胡桃朱古力曲奇

Meringue, Salted Caramel Gelato  
蛋白脆餅，海鹽焦糖雪糕

\$75

33 >

### RED VELVET-STRAWBERRY ETON MESS 紅絲絨士多啤梨

Cream Cheese, House Biscuit Gelato  
忌廉芝士汁，餅乾雪糕

\$75



32



33