

# SMOKEHOUSE Bare 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 APPETIZERS** 





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#### FRESHLY SHUCKED OYSTERS 新鮮生蠔

with Sriracha Cocktail Sauce, Sherry Vinegar, Shallot 是拉差咯嗲汁,乾蔥雪梨醋

\$48/PC隻 Daily Special 精選生蠔 \$68/PC隻 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



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

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.



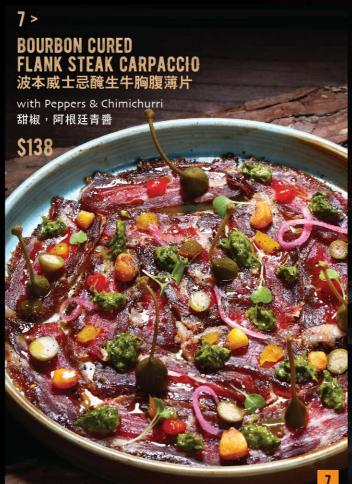
#### STEP 2

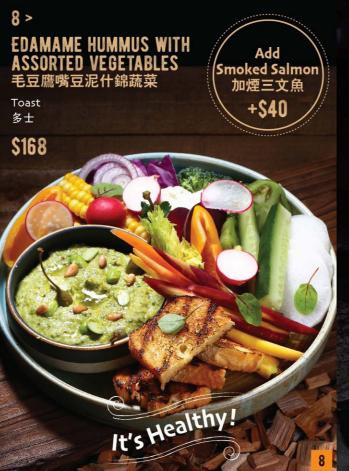
When you're done eating, you are left with a hollowed out bone. Here is where the fun luge comes in. One guest is chosen and a glass of alcohol, most notably whiskey or bourbon, is ordered. The guest puts one end of the bone in their mouth, then tilts the bone upwards, and pours the drink down from the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

APPETIZERS









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

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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



### 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,芫茜,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



13 > HONEY GINGER CEDAR PLANK BAKED SALMON 雪松木板烤三文魚 Roasted Corn, Avocado Salsa, Herb Potatoes 烤粟米<sup>,</sup>牛油果沙沙<sup>,</sup>香草薯仔 \$208

**ROASTED AFRICAN CHICKEN** 

Coleslaw, Roasted Potatoes with Sour Crear Olives, Capers & Charred Lemon 凉拌卷心菜,燒薯

\$498

燒粟米,自家製醬汁

### BEEF BRISKET

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

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:

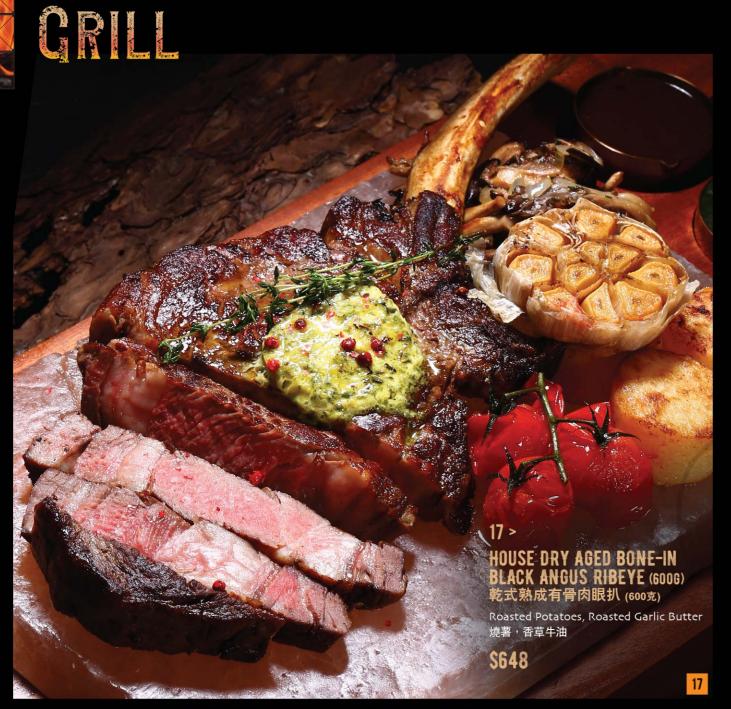
\$258

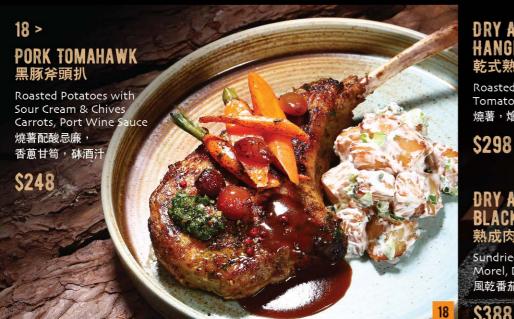
#### SMOKED HICKORY **BBQ PORK RIBS** 煙燻豬肋骨

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









### 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

### 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



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CHARGRILLED WHOLE SEABASS

Lemon Honey Beets, Herb-Potatoes, Roasted Garlic Butter

檸檬蜜糖紅菜頭,香草薯仔,香草牛油

\$228



### 21 > ASSORTED MIXED SAUSAGE PLATTER

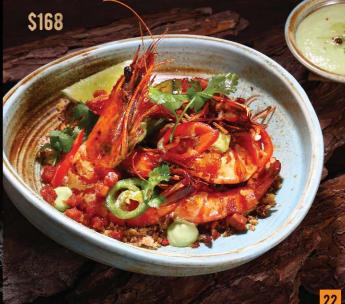
Roasted Garlic-Potatoes, Sauerkraut,



## GRILLED KING PRAWNS 辣肉腸炒虎蝦

22 >

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



所有價目以港幣計算 · 另加一服務費 · 圖片只供參考

Prices are in HKD · 10% service charge applies · Photos are for reference only

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## **SLOW COOKED**

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

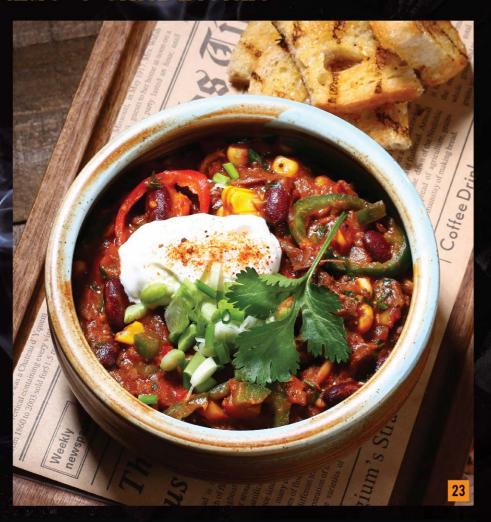
\$88

### WAGYU BEEF BURGER

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





MAC & CHEESE 芝士通粉

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

\$178

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### PRAWN JAMBALAYA

大蝦香料燴飯

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

\$188

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### 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

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### PASTRAMI SANDWICH 煙燻牛肉三文治

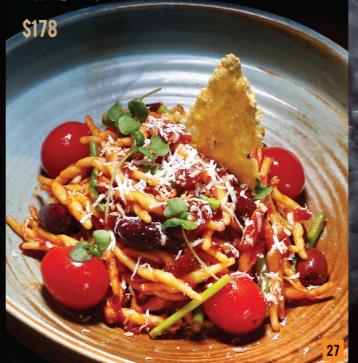
Truffle Brie, Thousand Island Dressing, Fries 松露布里芝士,千島醬,薯條

\$178



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



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### **W**AGYU RAGOUT TAGLIATELLE

和牛闊條麵

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



### DESSERTS

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#### CHILI CHEESE FRIES 香辣芝士薯條

with Smoked Cheddar Sauce, Onion Jam, Cilantro 煙燻車打芝士汁,洋蔥醬, 番茄,芫茜

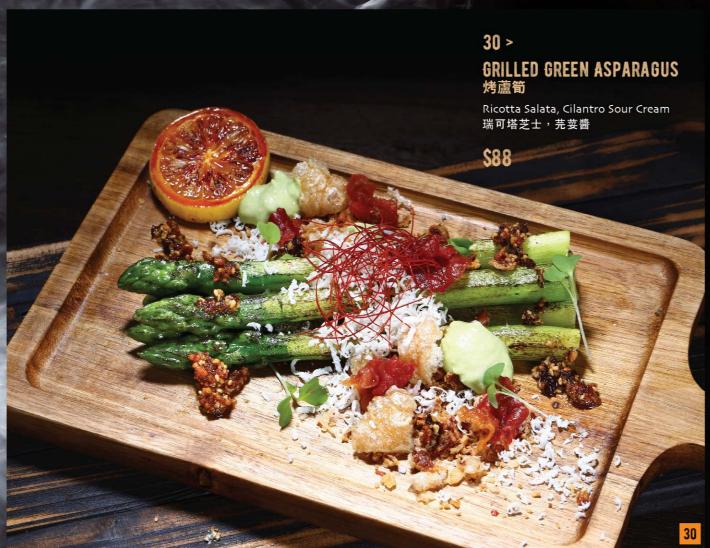
\$88

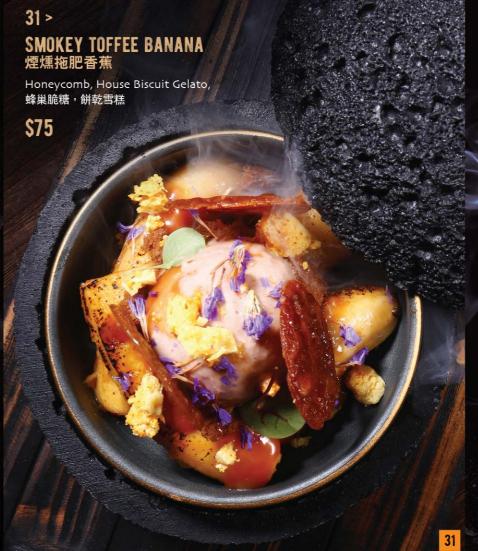
#### TRUFFLE FRIES 黑松露芝士薯條

Grated Parmesan Cheese 巴馬臣芝士

\$88







BLUEBERRY CHEESECAKE 藍莓芝士餅

Lime Cream 青檸忌廉

\$75

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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

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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



