

SMOKE

TO SHARE	Bread And Dips Signature house dips served with sourdough	65K
	Grilled Corn On The Cob Fermented chili aioli, parmesan, spice dust	55K ✓
	Caesar Baby gem lettuce tossed in caesar dressing with bacon crumb and shaved parmesan	80K
	+ add on Fried Chicken 40K	
	Stracciatella Artisanal stracciatella cheese, coal roasted pumpkin, curry spiced pepita, nutmeg syrup, sage	80K ✓
	Brick Of Brisket Panko breaded crispy brisket ragout with white bbq sauce	85K
	Tuna Tartare Soy marination, onion, gherkin, chipotle aioli, corn tortilla	90K
	Grilled Calamari Harissa, chickpea, crispy kale, candied lemon	110K
	Beef Tartare Grass-fed beef, coal roasted bone marrow, black garlic, burnt capsicum, cured egg	125K
	Grilled Prawn 200 GR Jimbaran king prawn, salsa verde, sweet pickled onion, paprika oil	180K
	500 GR Smoked Pork Ribs Gochugaru glaze, toasted sesame, green onions	350K

TOUCHED BY FIRE	Charred Cauliflower Fire baked pita bread, cashew hummus, moroccan spice, preserved lemon	100K ✓
	Roasted Spring Chicken Chilli jam, charred cabbage, citrus aromatic oil	140K
	Belly Chop Hung roasted pork belly rib, roasted cauliflower puree, roasted fennel, chicharrons, nashville oil	270K
	Fish Of The Day Grilled fish fillet, charred snake beans, coconut curry and aromatics	160K
	200 GR Steak Of The Day Grilled over charcoal, red wine jus, arugula, roasted shallot, gremolata	290K
	400 GR Beef Short Rib 4 hours smoked 'flanken' cut beef short rib with "forest" bone marrow jus	650K
	400 GR Boneless Rib Eye Aus stanbroke grass-fed angus served with roasted onion and nashville oil	700K
	Big Cuts 1 KG ++ Check with our wait staff what we have in house, minimum 40 minutes	160K / 100G

SIDES	Triple Cooked Potatoes Garlic and chili crumb	50K ✓
	Mac N Cheese American cheddar and parmesan fondue	70K
	Ash Baked Carrot Garlic infused honey, dukkah, smoked labneh	70K ✓
	Charred Greens Mixed local vegetables with chimichurri	65K ✓
	French Fries With chili jam aioli	55K
	Mash Potato Cream, butter and parsley	55K ✓
	Leafy Green Salad Romaine lettuce, mixed herbs, sumac dressing	45K ✓

LOW & SLOW SMOKED MEATS

Build your own combo platter, All meats smoked in house daily | Orders based on standard weight per portion - Limited stock

Smoked Chicken Thigh _____ QTR 95K	Pulled Beef _____ 100 GR 140K
Chicken Sausages _____ 2 PCS 85K	Brisket Sausages _____ 2 PCS 160K
Pork Sausages Mild or Spicy _____ 2 PCS 120K	Beef Brisket _____ 100 GR 150K
Pulled Pork _____ 100 GR 110K	Smoked Pulled Mushroom _____ 100 GR 65K ✓
Crispy Pork Belly _____ 100 GR 120K	Tempe Ribs _____ 150 GR 70K ✓

Served With Sourdough, asian slaw, house made pickles

Choose 1 Sauce Per Portion

Smoked bourbon bbq sauce / white bbq sauce / burnt fermented chili sauce / chimichurri

ON BREAD Complete your sandwiches with a side of fries for just 30k.

2 PCS Brisket Slider Milk bun, 100 gr smoked brisket, potato chips	150K
Nashville Fried Chicken Sandwich White toast, crispy chicken thigh, spicy nashville oil, burnt sauerkraut, cucumber pickle	100K
Pulled Pork Burger Brioche bun, pulled pork butt, asian slaw, hoisin aioli	110K
Smash Burger Brioche bun, wagyu beef patty, special sauce, american cheddar, caramelized onion, pickled green chili	110K

SWEETS	Casava Cake Orange segment, grapes, almond crumb, lemon pure, coconut sorbet	80K
	Apple Crumble Serve in cast iron pan with almond butter crumb and salted caramel ice cream	100K
	Brookie Part fudge brownies, part blondie cookies with dulce de leche and vanilla ice cream	120K

VEGETARIAN ✓ ALL PRICES EXCLUDE TAX 10% & 5% SERVICE CHARGE

SMOKE

COCKTAILS

Passionfruit Mule Vodka, passionfruit, butterscotch, citrus, ginger beer		130K
Summer Spritz Gin, amaro, apple, mint, citrus, bubbles		150K
Smokey Bloody Mary Vodka, bloody mary mix, smokey bbq sauce, tabasco		130K
Caribbean Delight White rum, passion fruit, pineapple, orange, super juice		120K
Ginger Espresso Martini Vodka, spanish liqueur, espresso, spiced ginger, butterscotch		130K
Culture Negroni Gin, amaro infused balinese herbs, sweet vermouth washed coconut		130K
Blossom Club Gin infused rosella, triple sec, rosella & kaffir syrup, super juice, foam		120K
Spicy Agave Margarita Tequila reposado infused jalapeno, triple sec, fresh lime juice, tepache, agave nectar		120K
Whisky Tamarind Sour Bourbon whiskey, super juice, tamarind syrup, aromatic bitter, foam		120K
Smoke's Paloma Reposado tequila, mezcal artesanal, blood orange, pink peppercorn, spices, agave nectar		140K
Spiced Rum Punch Spiced rum, port wine, oolong tea, maluku spices, vanilla, citrus		140K
Margarita Tequila reposado, triple sec, citrus (served on the rocks)		120K
Old Fashioned Whisky, sugar, angostura aromatic bitter		130K

MOCKTAILS

Cha Cha Cha Pineapple, citrus, mint, jalapenos, topped tonic water	70K
Ginger Booster Citrus, mint, ginger beer, brown sugar	70K
Refresher Kyuri, mint, citrus, basil	70K

BEER

ON TAP

Island Brewing Pilsner Draught 450ML	85K
Island Brewing Pilsner Draught 330ML	60K

CAN'S

Island Brewing Summer Pale Ale	85K
Black Sand IPA	130K
Kura Kura Island Ale	85K
Kura Kura Lager	80K
Bintang Pilsener	45K

SIGNATURE JUICE & SMOOTHIE

Mary Jean Banana, dates, pineapple, coconut cream, wild honey	60K
Coco Butter Kisses Cocoa & cinnamons powder, banana, full cream milk, wild honey	60K
La Vida Loca Tumeric, ginger, apple, pineapple	60K
Booster Spinach, celery, kyuri, citrus, mint, apple	60K

LIQUIDS

Equil Sparkling Water	60K
Young Coconut	50K
Fresh Juice (WATERMELON, ORANGE OR LIME)	50K
Ice Tea (BLACK TEA, ROSELLA TEA OR BUTTERFLY PEA)	50K
Soft Drink	30K
Lemon Squash	40K
Hot Tea	35K
Bali Coffee	40K
Cappuccino	40K
Latte	40K
Espresso	35K
Ice Americano	40K
Henry's Ginger Beer	65K

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SMOKE

WINE

WINE BY GLASS

Housewine

BY
GLASS

| 130k

BOTTLE
SERVICE

RED

Casa Silva Merlot - ITA | 600k

Ortonese Sangiovese Merlot - ITA | 600k

Eagle Hawk Shiraz - AUS | 700k

Causino Macul Cabernet Sauvignon - CHL | 700k

Fantini Montepulciano - ITA | 700k

San Marzano Talo Primitivo Merlot - ITA | 800k

Marques De Cacerez Rioja - ESP | 800k

WHITE

Stone Cross Chenin Blanc - SAF | 550k

Ohau Gravel Woven Stone - NZ | 600k

Stone Burn Sauvignon Blanc - NZ | 650k

Canyon Road Sauvignon Blanc - USA | 650k

Mount Rozier Chardonnay - SAF | 650k

ROSE

Two Island Rose - AUS / INA | 550k

Vidal Fleury Rose - AUS / INA | 700k

Chateau The Lunar Rose - FRA | 900k

CHAMPAGNE

Jean Pierre Celebration Brutt - AUS | 650k

Leonardo Da Vinci Prosecco - ITA | 650k

7 Cascine Prosecco - ITA | 650k

La Gioiosa Prosecco - ITA | 700k

Corte Giara Prosecco - ITA | 750k

Cocchi Brut Piemonte - ITA | 800k

Moet & Chandon Imperial - FRA | 2.500k

SPIRITS

VODKA

Stolichnaya | 90k | 100k | 1.000k

Absolute Blue | 100k | 120k | 1.200k

GreyGoose Original | 120k | 140k | 1.800k

TEQUILA & MEZCAL

Jose Cuervo Especial Reposado | 90k | 110k | 1.400k

El Jimador Reposado | 90k | 110k | 1.700k

Codigo Blanco | 110k | 150k | 2.200k

Machetazo Mezcal Espadin | 120k | 150k | 2.000k

Don Julio Reposado | 125k | 150k | 2.500k

Codigo Mezcal Artesanal | 125k | 150k | 2.700k

GIN

Beefeater Gin | 90k | 100k | 1.200k

Tanqueray | 105k | 120k | 1.500k

Bombay Sapphire | 105k | 120k | 1.700k

Bobby's Schiedam | 105k | 130k | 1.800k

Peddlers Dry Gin | 110k | 140k | 1.900k

Hendrick's | 120k | 140k | 1.900k

WHISKEY

Batavia | 70k | 90k | 750k

Penny Packer | 90k | 110k | 1.200k

Chivas Regal 12 YO | 100k | 130k | 1.500k

Wild Turkey | 100k | 120k | 1.800k

Bulleit Bourbon | 105k | 125k | 1.500k

John Jameson | 105k | 125k | 1.700k

Monkey Shoulder | 105k | 140k | 1.900k

Singleton 12 YO | 120k | 150k | 2.200k

Jagermeister | 90k | 110k | 1.500k

RUM

Havana Anejo 3 Anos | 90k | 110k | 1.200k

Myer's Dark | 90k | 110k | -

Sailor Jerry Spiced | 100k | 120k | -

The Kraken Black Spiced | 100k | 140k | 1.800k

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