

# SMOKE

<b>TO SHARE</b>	<b>Bread And Butter</b> Fire toasted sourdough, roast garlic and smoked tallow butter	25K ✓
	<b>Bluefin Tuna On Rice Crispy</b> Gochujang aioli, cornichon, capers, pickled ginger torch	25K /pcs
	<b>Brick Of Brisket</b> Panko breaded crispy brisket ragout with white bbq sauce	45K /pcs
	<b>Smoked Ox Tongue On Skewer</b> Sweet chili glaze, milk poached garlic emulsion, herbs crumb	50K /pcs
	<b>Hummus And Lamb</b> Chickpea hummus, minced lamb kefta, clarified butter, pomegranate, pita bread *vegan option available	135K
	<b>Grilled Corn</b> Special sauce, parmesan, spice dust	65K ✓
	<b>Grilled Calamari</b> Harissa, chickpea, crispy kale, candied lemon	115K
	<b>Beef Tartare</b> Grass-fed beef, coal roasted bone marrow, black garlic, burnt capsicum, cured egg	125K

<b>TOUCHED</b>	<b>200 GR Grilled Prawn</b> Jimbaran king prawn, salsa verde, sweet pickled onion, paprika oil	180K
<b>BY FIRE</b>	<b>500 GR Smoked Pork Ribs</b> Gochugaru glaze, toasted sesame, green onions	350K
	<b>Charred Cauliflower</b> Fire baked pita bread, cashew hummus, moroccan spice, preserved lemon	100K ✓
	<b>Roasted Spring Chicken</b> Chilli jam, charred cabbage, citrus aromatic oil	140K
	<b>Roasted Pork Chop</b> Hung roasted pork chop, roasted cauliflower puree, charred baby kailan, chicharrons, nashville oil	270K
	<b>Fish Of The Day</b> Grilled fish fillet, charred beans, coconut curry and aromatics	160K
	<b>200 GR Steak Of The Day</b> Grilled over charcoal, red wine jus, arugula, roasted shallot, gremolata	290K
	<b>Smoked Lamb Ossobuco</b> Masala, coconut labneh, prune & apple jam, herbs salad, dukkah, lemon zest	450K

<b>PREMIUM</b>	<b>400 GR Pure Black Angus MB +5</b> Boneless ribeye with chili soy truffle sauce, crispy curry onion	900K
<b>CUTS</b>	<b>400 GR L'Grow Wagyu MB +7</b> Boneless ribeye with green pepper ju and roasted garlic	1.200K
	<b>Big Cuts 1 KG ++</b> Check with our wait staff what we have in house, minimum 40 minutes	160K / 100G

<b>SIDES &amp;</b>	<b>Triple Cooked Potatoes</b> Garlic and chili crumb	50K ✓
<b>SALADS</b>	<b>Mac N Cheese</b> American cheddar and parmesan fondue	70K
	<b>Ash Baked Carrot</b> Garlic infused honey, dukkah, smoked labneh	70K ✓
	<b>Charred Greens</b> Mixed local vegetables with chimichurri	65K ✓
	<b>French Fries</b> With chili jam aioli	55K
	<b>Mash Potato</b> Cream, butter and parsley	55K ✓
	<b>Grilled Rice</b> Wrapped in banana leaf with xo sauce	35K ✓
	<b>Leafy Green Salad</b> Romaine lettuce, mixed herbs, sumac dressing	55K ✓
	<b>Caesar</b> Baby gem lettuce tossed in caesar dressing with bacon crumb and shaved parmesan	80K ✓
	+ add on <b>Fried Chicken 40K</b>	

## 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   150K
Chicken Sausages _____ 2 PCS   85K	Brisket Sausages _____ 2 PCS   160K
Pork Sausages Mild or Spicy _____ 2 PCS   120K	Beef Brisket _____ 100 GR   160K
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.

<b>Smoked Brisket Philly Cheesesteak</b> Ciabatta, 100gr smoked brisket, sweet onion & pepper, cheese sauce	150K
<b>Nashville Fried Chicken Burger</b> Milk bun, crispy chicken thigh, spicy nashville oil, burnt sauerkraut, cucumber pickle	100K
<b>Pulled Pork Burger</b> Brioche bun, pulled pork butt, asian slaw, hoisin aioli	110K
<b>Smash Burger</b> Brioche bun, wagyu beef patty, special sauce, american cheddar, caramelized onion, pickled green chili	110K

<b>SWEETS</b>	<b>Sticky Toffee Pudding</b> Butterscotch sauce, vanilla ice cream, nuts brittle	130K
	<b>Apple Crumble</b> Serve in cast iron pan with almond butter crumb and salted caramel ice cream	100K
	<b>Brookie</b> 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, super juice, ginger beer



HOUSE POUR  
REGULER PREMIUM

130K 150K

**Summer Spritz**  
Gin, amaro, apple, mint, citrus, bubbles



140K 160K

**Smokey Bloody Mary**  
Vodka, bloody mary mix, smokey bbq sauce, tabasco, worcestershire, citrus



130K 150K

**Refreshing Thyme**  
Gin infused thyme, triple sec, green apple, mint, super juice, tonic water



130K -

**Caribbean Delight**  
White rum, passion fruit, coconut liqueur, pineapple, citrus mix, coconut cream



120K 140K

**Spicy Agave Margarita**  
Tequila reposado infused jalapeno, triple sec, citrus, tepache, agave nectar



120K -

**Ginger Espresso Martini**  
Vodka, spanish liqueur, espresso, spiced ginger, butterscotch



130K 150K

**Oaxaca Punch**  
Tequila reposado, mezcal, amaro, orange, super juice, aromatic bitter



130K 150K

**Aged Cocoa Negroni**  
Gin, amaro, sweet vermouth, cacao brown liqueur



130K -

**Whisky, Lime & Bitters**  
Bourbon whiskey, super juice, apple, pear cordial, aromatic bitter, ginger ale



135K 160K

**Tropical Spiced**  
Spiced rum, amaro, spanish liqueur, citrus, orange bitter, masala chai



120K 140K

**Smoked Hazy**  
Smoked tequila, mezcal, hibiscus cordial



120K -

**Vine Mist**  
Tequila reposado, mezcal, smoked port wine, passionfruit, green apple, tonic



130K 150K

**Classic Margarita**  
Tequila reposado, triple sec, citrus, sugar served on the rocks



120K 140K

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## 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

Bintang Crystal 50K

## HARD SELTZER & SOJU

Everyday Weekend Lime & Soda 70K

Everyday Weekend Mango & Passionfruit 70K

Jinro Chamisul 150K

## MOCKTAILS

**Cha Cha Cha** 70K  
Pineapple, citrus, mint, jalapenos, topped tonic water

**Ginger Booster** 70K  
Citrus, mint, ginger beer, brown sugar

**Refresher** 70K  
Kyuri, mint, citrus, basil

## 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 (COKE, COKE ZERO, TONIC, SODA WATER, SPRITE) 30K

Lemon Squash 40K

Hot Tea (BLACK TEA, ROSELLA TEA OR BUTTERFLY PEA) 35K

Bali Coffee 30K

Cappuccino Ice / Hot 40K

Latte Ice / Hot 40K

Espresso 35K

Americano Ice / Hot 40K

Henry's Ginger Beer 65K

# SMOKE

## WINE

### WINE BY GLASS

Housewine (PLEASE CHECK WITH OUR STAFF FOR THE AVAILABILITY)

BY  
GLASS

| 130K

### RED

BOTTLE  
SERVICE

Two Ocean Cabernet Merlot – SAF | 600K

Casa Silva Merlot – CHI | 700K

Eagle Hawk Shiraz – AUS | 700K

Fantini Montepulciano – ITA | 700K

Marques De Cacerez Rioja – ESP | 800K

Pertaringa Cabernet Sauvignon – AUS | 850K

Achaval Ferrer Malbec – ARG | 900K

### WHITE

Stone Cross Chenin Blanc – SAF | 550K

Woven Stone Sauvignon Blanc – NZ | 600K

Stone Burn Sauvignon Blanc – NZ | 650K

Arizano Hacienda Chardonnay – ESP | 800K

Pertaringa Sauvignon Blanc – AUS | 850K

### ROSE

Two Island Rose – AUS / INA | 550K

Vidal Fleury Rose – FRA | 750K

Chateau The Lunar Rose – FRA | 900K

### BUBBLES

Miravento Prosecco DOC – ITA | 600K

Jean Pierre Celebration Brutt – AUS | 650K

7 Cascine Prosecco – ITA | 650K

Villa Erica Prosecco – ITA | 700K

La Gioiosa Prosecco Treviso – ITA | 750K

Cocchi Brut Piemonte – ITA | 900K

Moet & Chandon Imperial Champagne – FRA | 2.500K

ALL PRICES EXCLUDE TAX 10% & 5% SERVICE CHARGE

## SPIRITS

### VODKA

SHOT MIX BOTTLE  
DRINK SERVICE

Stolichnaya | 90K | 100K | 900K

Absolute | 100K | 120K | 1.200K

Grey Goose | 110K | 130K | 1.600K

Belvedere | 120K | 140K | 1.900K

### TEQUILA & MEZCAL

Jose Cuervo Especial Reposado | 90K | 110K | 1.100K

Altos Plata | 110K | 130K | 1.800K

Sebusa Joven Mezcal | 115K | 135K | 1.900K

400 Conejos Mezcal | 120K | 140K | 2.100K

Cenote Reposado | 120K | 140K | 2.300K

Don Julio Reposado | 130K | 150K | 2.300K

### GIN

Beefeater | 90K | 100K | 1.200K

Tanqueray | 105K | 120K | 1.400K

Bombay Sapphire | 105K | 120K | 1.500K

Hendrick's | 120K | 140K | 1.900K

Peddlers Dry | 120K | 140K | 1.900K

Monkey 47 | 130K | 150K | 2.000K

### WHISKEY

Wild Turkey | 100K | 120K | 1.500K

Chivas Regal 12 YO | 100K | 120K | 1.700K

John Jameson | 105K | 120K | 1.700K

Bulleit Bourbon | 105K | 125K | 1.600K

Monkey Shoulder | 110K | 130K | 1.900K

John Jameson Black Barrel | 115K | 145K | 2.000K

Singleton 12 YO Dufftown | 120K | 150K | 2.000K

Jagermeister | 90K | 110K | 1.500K

### RUM

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

Myer's Dark | 90K | 110K | 1.500K

Sailor Jerry Spiced | 100K | 120K | 1.600K

The Kraken Black Spiced | 110K | 130K | 1.800K