

# 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 BY FIRE</b>	<b>200 GR Grilled Prawn</b> Jimbaran king prawn, salsa verde, sweet pickled onion, paprika oil	180K
	<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 CUTS</b>	<b>400 GR Pure Black Angus MB +5</b> Boneless ribeye with chili soy truffle sauce, crispy curry onion	900K
	<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; SALADS</b>	<b>Triple Cooked Potatoes</b> Garlic and chili crumb	50K ✓
	<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



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

**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

<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

## BEER

### ON TAP

Island Brewing Pilsner Draught 450ML	85K
Island Brewing Pilsner Draught 330ML	65K

### CAN'S


Black Sand Lager	95K
Kura Kura Island Ale	90K
Kura Kura Lager	85K
Bintang Pilsener	60K
Bintang Crystal	70K

## HARD SELTZER & SOJU

Everyday Weekend Lime & Soda	75K
Everyday Weekend Mango & Passionfruit	75K
Jinro Chamisul	150K

## LIQUIDS


























	ICE	HOT
Equil Sparkling Water	60K	-
Young Coconut	55K	-
Fresh Juice (Watermelon, Orange, Pineapple, Mixed)	55K	-
House Tea (Black tea, Earl grey, Moroccan mint, Chamomile)	55K	45K
Soft Drink (Coke, Coke zero, Tonic, Soda water, Sprite)	35K	-
Lemon Squash	40K	-
Bali Coffee	30K	-
Espresso	35K	35K
Espresso Based Coffee (Americano, Long black, Cappuccino, Cafe Latte, Etc)	55K	45K
Matcha Latte	60K	50K
Henry's Ginger Beer	65K	-

 Elevate your cocktails with our premium spirits @200K per cocktail



## SIGNATURE BEVERAGE

COCKTAIL MOCKTAIL

<b>Perfect Aged Manhattan ABV 23.5%</b> Bourbon, Houseblend vermouth, cherry brandy, aromatic bitter, barrel aged (fruity, aromatic, boozy)		140K	-
<b>Fig's Negroni ABV 18.6%</b> Sailor jerry spiced, vodka, campari, houseblend vermouth, dried fig, peach (fruity, aromatic, boozy)		130K	-
<b>Mezcal Sour ABV 15.3%</b>  Joven mezcal, elderflower, yuzu, super foam (floral, sour, creamy mouthfeel)		140K	-
<b>Spicy Agave Margarita ABV 15%</b> Jalapeno tequila, triple sec, spicy tepache, agave nectar, tajin (sweet, citrusy, spicy)		130K	-
<b>Classic Margarita ABV 15.4%</b>  Reposado tequila, triple sec, citrus mix (sweet, sour, easy to drink)		120K	-
<b>Hugo Spritz ABV 12.5%</b> Housemade elderflower liqueur, housemade limoncello, sparkling wine, co2 (floral, fruity, refreshing)		120K	-
<b>Passion Fruit Mule ABV 10% / ABV 0%</b>  Vodka, passionfruit seed, butterscotch, citrus, ginger beer (fruity, sour, refreshing)		140K	75K
<b>Lady Smith ABV 11% / ABV 0%</b>  London dry gin, bianco vermouth, clarified acidified green apple, elderflower (floral, fruity, refreshing)		130K	75K
<b>Summer Spritz ABV 11.3%</b>  London dry gin, aperol, green apple, mint, citrus, sparkling wine (fruity, citrus, refreshing)		140K	-
<b>Caribbean Delight ABV 11.4% / ABV 0%</b>  Caribbean rum, passionfruit, pineapple, orange, coconut cream (tropical, fruity, creamy)		120K	75K
<b>Beet Me Up ABV 8.8%</b>  Bourbon, housemade beetroot liqueur, vanilla, citronella purple liquid (earthy, aromatic, easy to drink)		120K	-
<b>Watermelon Cooler ABV 9.3% / ABV 0%</b>  White rum, leftover watermelon rind & mint cordial, clear watermelon, co2 (fruity, minty, refreshing)		130K	75K
<b>Lemon Lime Bitter ABV 9% / ABV 0%</b>  Beeswax vodka, clarified lemon lime sherbet, blend bitters, soda (citrusy, complex bitter, refreshing)		120K	75K
<b>Smoke Coffee Beer ABV 9.2%</b> Vodka, coffee hydrosol, pilsner beer, cherry brandy, citrus sherbet, co2 (coffee, fruity, refreshing)		130K	-
<b>Smokey Bloody Mary ABV 9.4% / ABV 0%</b>  Vodka, housemade bloody mary mix, smoke bourbon bbq sauce, citrus (savoury, spicy, umami)		130K	75K

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## WINE

### WINE BY GLASS

Housewine (PLEASE CHECK WITH OUR STAFF FOR THE AVAILABILITY)

BY  
GLASS

| 140K

### RED

Trivento Reserva Malbec - ARG

BOTTLE  
SERVICE

| 650K

Casa Silva Merlot - CHI

| 750K

Eagle Hawk Shiraz - AUS

| 800K

Fantini Montepulciano - ITA

| 850K

Marques De Cacerez Rioja - ESP

| 850K

Pertaringa Cabernet Sauvignon - AUS

| 950K

Achaval Ferrer Malbec - ARG

| 950K

### WHITE

Concha Y Toro Sauvignon - CHI

| 650K

Stone Cross Chenin Blanc - SAF

| 650K

Stone Burn Sauvignon Blanc - NZ

| 750K

Arinzano Hacienda Chardonnay - ESP

| 850K

Pertaringa Sauvignon Blanc - AUS

| 950K

### ROSE

Two Island Rose - AUS

| 650K

Vidal Fleury Rose - FRA

| 850K

Chateau The Lunar Rose - FRA

| 900K

### BUBBLES

Jean Pierre Celebration Brutt - AUS

| 750K

Lous Perdrier Brut Excellence - FRA

| 750K

La Gioiosa Prosecco Treviso - ITA

| 900K

Cocchi Brut Piemonte - ITA

| 1.000K

Moet & Chandon Imperial Champagne - FRA

| 2.500K

## 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

Olmea Reposado

| 90K | 110K | 1.200K

Altos Plata

| 110K | 130K | 1.800K

Espolon Anejo Crystallino

| 130K | 150K | 2.300K

400 Conejos Mezcal

| 120K | 140K | 2.100K

Don Julio Reposado

| 135K | 150K | 2.300K

Mahani Joven Mezcal

| 140K | 160K | 2.500K

### GIN

Tanqueray

| 105K | 120K | 1.400K

Roku

| 105K | 120K | 1.500K

Hendrick's

| 120K | 140K | 1.900K

Peddlers Dry

| 120K | 140K | 1.900K

Monkey 47

| 130K | 140K | 2.000K

### WHISKEY

Wild Turkey

| 100K | 125K | 1.500K

Bulleit Bourbon

| 100K | 125K | 1.600K

Buffalo Trace Bourbon

| 110K | 120K | 1.700K

John Jameson

| 110K | 120K | 1.600K

John Jameson Black Barrel

| 120K | 145K | 2.000K

Singleton 12 YO

| 130K | 150K | 2.000K

### RUM

Havana Anejo 3 Anos

| 95K | 110K | 1.200K

Plantation 3 Stars

| 100K | 120K | 1.300K

Sailor Jerry Spiced

| 100K | 120K | 1.600K

The Kraken Black Spiced

| 110K | 120K | 1.800K



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## HAPPY HOUR

DAILY 5-7PM

<b>Tropical Passionate</b> 80ml Vodka, triple sec, orange, pineapple, passion fruit, butterscotch, super juice	110K
<b>Rum Berries</b> 90ml White rum, strawberry, mint, citrus, soda	110K
<b>Brown Sour</b> 80ml Bourbon, 15ml sweet vermouth, butterscotch, super juice, mint, angostura aromatic bitter	110K
<b>Agave Agrio</b> 80ml Reposado tequila, triple sec, citrus, agave nectar, bubbles	110K
<b>Genever Spritz</b> 80ml Gin, orange liqueur, mint, thyme, super juice, bubbles	110K
<b>Aperol Spritz</b> Amaro, bubbles, soda water	110K
<b>Summer Spritz</b> Gin, amaro, apple, mint, super juice, bubbles	110K

### FRIDAY & SATURDAY 5-7PM 2 FOR 1 TAP BEER

Island Brewing Pilsner 330ml	70K
Island Brewing Pilsner 450ml	100K

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## CLASSIC COCKTAILS

<b>Old Fashioned</b> Bourbon, sugar, aromatic bitter, orange bitter	135K
<b>Negroni</b> Gin, rosso vermouth, campari	135K
<b>Boulevardier</b> Bourbon, rosso vermouth, campari	135K
<b>Manhattan</b> Bourbon, rosso vermouth, aromatic bitter	135K
<b>Classic Martini</b> Request your own martini	140K
<b>Whiskey Sour</b> Bourbon, citrus, sugar, bitter, vegan foamee	130K
<b>Amaretto Sour</b> Amaretto liqueur, bourbon, citrus, sugar, vegan foamee	130K
<b>Kamikaze</b> Vodka, triple sec, citrus	125K
<b>Caipiroschka</b> Vodka, lime, brown sugar	120K
<b>Mai Tai</b> White rum, spiced rum, triple sec, orgeat, lime	120K
<b>Pina Colada</b> White rum, coconut liqueur, coconut cream, pineapple	130K
<b>Long Island Ice Tea</b> Vodka, white rum, gin, tequila, triple sec, coke	135K
<b>Daiquiri</b> White rum, citrus, sugar	120K
<b>Gimlet</b> London dry gin, citrus, sugar	120K
<b>Tom Coolins</b> Gin, citrus, sugar, soda water	125K
<b>Mojito</b> White rum, mint, lime, soda water	125K
<b>Espresso Martini</b> Vodka, espresso, coffee liqueur	130K
<b>Aperol Spritz</b> Aperol, sparkling wine, soda water	135K
<b>Campari Spritz</b> Campari, sparkling wine, soda water	135K
<b>American</b> Campari, rosso vermouth, soda water	125K
<b>Moscow Mule</b> Vodka, citrus, bitter, ginger beer	130K

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