

SMOKE

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

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

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

SIDES & SALADS	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 ✓
	Grilled Rice Wrapped in banana leaf with xo sauce	35K
	Leafy Green Salad Romaine lettuce, mixed herbs, sumac dressing	55K ✓
	Caesar Baby gem lettuce tossed in caesar dressing with bacon crumb and shaved parmesan	80K
	+ add on Fried Chicken 40K	

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.

Smoked Brisket Philly Cheesesteak Ciabatta, 100gr smoked brisket, sweet onion & pepper, cheese sauce	150K
Nashville Fried Chicken Burger Milk bun, 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	Sticky Toffee Pudding Butterscotch sauce, vanilla ice cream, nuts brittle	130K
	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

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

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

ALL PRICES EXCLUDE TAX 10% & 5% SERVICE CHARGE

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 4-6PM

SIGNATURE COCKTAIL

Watermelon Cooler ABV 9.3%

White rum, leftover watermelon rind & mint cordial, clear watermelon, co2 (fruity, minty, refreshing)



100K

Lemon Lime Bitter ABV 9%

Housemade limoncello, clarified lemon lime sherbet, blend bitters, soda (citrusy, complex bitter, refreshing)



100K

Lady Smith ABV 11%

London dry gin, bianco vermouth, clarified acidified green apple, elderflower (floral, fruity, refreshing)



100K

Classic Margarita ABV 15.4%

Reposado tequila, triple sec, citrus mix (sweet, sour, easy to drink)



100K

DOUBLE POURS COCKTAIL

Tropical Passionate ABV 17%

Vodka, triple sec, pineapple, orange, passionfruit, citrus (citrusy, fruity, tropical)



130K

Agave Agrio ABV 18.5%

Reposado tequila, triple sec, orange, citrus, agave nectar (citrusy, fruity, refreshing)



130K

Rum Berries ABV 16%

White rum, strawberry, mint, citrus, soda water (citrusy, fruity, refreshing)



130K

BEER

Island Brewing Pilsner 450ml



60K

HAPPY HOUR PRICES INCLUDE TAX 10% & 5% SERVICE CHARGE

CLASSIC COCKTAILS

Old Fashioned

Bourbon, sugar, aromatic bitter, orange bitter

135K

Negroni

Gin, rosso vermouth, campari

135K

Boulevardier

Bourbon, rosso vermouth, campari

135K

Manhattan

Bourbon, rosso vermouth, aromatic bitter

135K

Classic Martini

Request your own martini

140K

Whiskey Sour

Bourbon, citrus, sugar, bitter, vegan foamee

130K

Amaretto Sour

Amaretto liqueur, bourbon, citrus, sugar, vegan foamee

130K

Kamikaze

Vodka, triple sec, citrus

125K

Caipiroschka

Vodka, lime, brown sugar

120K

Mai Tai

White rum, spiced rum, triple sec, orgeat, lime

120K

Pina Colada

White rum, coconut liqueur, coconut cream, pineapple

130K

Long Island Ice Tea

Vodka, white rum, gin, tequila, triple sec, coke

135K

Daiquiri

White rum, citrus, sugar

120K

Gimlet

London dry gin, citrus, sugar

120K

Tom Coolins

Gin, citrus, sugar, soda water

125K

Mojito

White rum, mint, lime, soda water

125K

Espresso Martini

Vodka, espresso, coffee liqueur

130K

Aperol Spritz

Aperol, sparkling wine, soda water

135K

Campari Spritz

Campari, sparkling wine, soda water

135K

Americano

Campari, rosso vermouth, soda water

125K

Moscow Mule

Vodka, citrus, bitter, ginger beer

130K

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

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