



LOW & SLOW

- FEAST WITH SMOKE -

450k for Tray

Let us make the hard calls and send your friends and family our favourites from the Low & Slow. You will get Smoked Chicken, Pulled Pork, Beef Jalapeño & Cheddar Sausage & Crispy Pork Belly with sides. Finish with roasting marshmallows at the fire pit.

Get the full low n slow experience, add our signature brisket to your combo + 220k



SMOKE

SIGNATURE BEVERAGE

	COCKTAIL	ALCOHOL FREE
PERFECT AGED MANHATTAN.	140	-
Bourbon, Houseblend Vermouth, Cherry brandy, Aromatic Bitter, Barrel aged. (fruity aromatic boozy) ABV 23.5%		
FIG'S NEGRONI.	130	-
Sailor Jerry Spiced, Vodka, Campari, Houseblend Vermouth, Dried Fig, Peach. (fruity aromatic boozy) ABV 18.6%		
MEZCAL SOUR.	140	-
Joven Mezcal Espadin, Elderflower, Yuzu, Super Foam. (floral, sour, creamy mouthfeel) ABV 15.3%		
SPICY AGAVE MARGARITA.	130	-
Jalapeño Tequila, Triple sec, Spicy Tepache, Agave Nectar, Tajin. (sweet, citrusy, spicy) ABV 15%		
CLASSIC MARGARITA.	120	-
Reposado Tequila, Triple sec, Citrus Mix. (sweet, sour, easy to drink) ABV 15.4%		
HUGO SPRITZ.	130	-
Housemade Elderflower Liqueur, Housemade Limoncello, Sparkling wine, CO2 (floral, fruity, refreshing) ABV 12.5%		
PASSION FRUIT MULE.	140	75
Vodka, Passionfruit seed, Butterscotch, Citrus, Ginger Beer. (fruity, sour, refreshing) ABV 10.9% ON		
APPLE SMITH.	130	75
London Dry Gin, Blanco Vermouth, Clarified Acidified Green Apple, Elderflower. (floral, fruity, refreshing) ABV 10% ON		
APEROL SGROPPINO.	140	-
Housemade Limoncello, Aperol, Prosecco, Lemon Sorbet, Olive Mint Powder. (Sour, Extra Cold, Refreshing) ABV 4.1%		
CARIBBEAN DELIGHT.	120	75
Caribbean Rum, Passionfruit, Pineapple, Orange, Coconut cream. (tropical, fruity, creamy) ABV 11.4% ON		
WATERMELON COOLER.	130	75
White Rum, Leftover Watermelon Rind & Mint Cordial, Clear Watermelon, CO2. (fruity, minty, refreshing) ABV 9.1% ON		
LEMON LIME BITTER.	120	75
Housemade Limoncello, Clarified Lemon Lime Sherbet, Blend Bitters, Soda. (citrusy, complex bitter, refreshing) ABV 9% ON		
SMOKEY BLOODY MARY.	130	75
Vodka, Housemade Bloody Mary Mix, Smoked Bourbon BBQ Sauce, Citrus. (savory, spicy, umami) ABV 9.4% ON		

SNACKS

- **Bread & Butter. 25** (Fire toasted sour-dough, roast garlic & smoked tallow butter) **(v)**
- **Brick Of Brisket. 45/pcs** (Panko breaded crispy brisket ragout with white bbq sauce)
- **Bluefin Tuna On Rice Crispy. 25/pcs** (Gochujang aioli, cornichon, capers pickled ginger torch)

SHARING

- **Grilled Corn** (Special sauce, parmesan, spice dust, parsley. **65 (v)**)
- **Grilled Calamari** (Harissa, chickpea, crispy kale, candied lemon). **115**
- **Hummus And Lamb** (Chickpea hummus, minced lamb kefta, clarified butter, pomegranate, pita bread). *vegan option available **135**
- **Beef Tartare** (Grass-fed Beef Coal roasted bone marrow, black garlic, burnt capsicum, cured egg). **125**
- **Smoked Ox Tongue On Skewer** (Sweet chili glaze, milk poached garlic emulsion, herb crumb). **50**
- **Caesar Salad** (Baby gem lettuce tossed in caesar dressing with bacon crumb and shaved parmesan). 80 + add on Smoked Chicken **40 (v)**

TOUCHED BY FIRE

- **Grilled Prawn** (Jimbaran King prawn, salsa verde, sweet pickled onion, paprika oil). **190**
- **Fish Of The Day** (Grilled Fish fillet, charred beans, coconut curry and aromatics). **160**
- **500 GR Smoked Pork Ribs** (Go-chugaru glaze, toasted sesame, green onions). **350 (v)**
- **Smashed Pork Chop** (Hung roasted pork chop, roasted cauliflower puree, charred baby kailan, chicharrones, nashville oil). **270 (v)**
- **Roasted Spring Chicken** (Chilli jam, charred cabbage, citrus aromatic oil). **140**
- **Charred Cauliflower** (Fire Baked pita bread, cashew hummus, Moroccan spice, preserved lemon). **110 (v)**
- **200 GR Steak Of The Day** (Grilled over charcoal, red wine jus, arugula, roasted shallot, gre-molata). **290**



PREMIUM CUTS

- **400gr MB 3-4 Black Angus Rib Eye**, green pepper jus, roasted garlic, aromatics. **800k (v)**
- **400gr MB 9+ Wagyu Rib Eye**, soy truffle jus, curried fried onion, fried kale. **1400k**
- **Big Cuts 1 KG ++** Check with our wait staff what we have in house, minimum 40 minutes **160k/100gr**

ON BREAD

- **Grilled Cheeseburger** (Brioche Bun, wagyu beef patty, special sauce, American cheddar, caramelized onion, pickled green chili). **110**
- **Pulled Pork Burger** (Brioche Bun, pulled pork butt, asian slaw, hoisin aioli). **110**
- **Philly Cheesesteak** (Ciabatta, sweet onion & pepper, cheese sauce). **150**

SIDES

- **Triple Cooked Potatoes** (Garlic and chili crumb). **50 (v)**
- **Mac N Cheese** (American cheddar and parmesan fondue, bacon crumb, parsley). **70 (v)**
- **Ash Baked Carrot** (Garlic infused honey, dukkah, smoked labneh). **70 (v)**
- **Charred Greens** (Mixed local vegetables with chimichurri). **65 (v)**
- **French Fries** (With chili jam aioli). **55 (v)**
- **Mashed Potato** (Cream, butter and parsley). **55 (v)**
- **Grilled Rice** (Wrapped in banana leaf with XO sauce, chili jam aioli, green onion). **35**
- **Leafy Green Salad** (Romaine lettuce, mixed herbs, sumac dressing, fried pita). **55 (v)**

SWEETS

- **Sticky Toffee Pudding** (Butterscotch sauce, vanilla ice cream, nut brittle). **130**
- **Apple Crumble** (Served in cast iron pan with almond butter crumb and salted caramel ice cream). **100**
- **Brookie** (Part fudge brownie, part blondie cookie with dulce de leche and vanilla ice cream). **120**

Build your own combo platter. All meats are smoked in-house daily. Limited stock.



Pork Sausages Mild or Spicy. 2 PCS - **120k**
Beef, Jalapeño, Cheddar Sausages. 2 PCS - **160k**
Chicken Sausages. 2 PCS - **85k**
Pulled Beef. 100 GR - **150k**
Pulled Pork. 100 GR - **110k**

Crispy Pork Belly. 100 GR - **120k**
Smoked Chicken Thigh. QTR - **95k**
Beef Brisket. 200 GR - **320k**
Smoked Pulled Mushroom. 100 GR - **65k**
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

ALL PRICES EXCLUDE TAX 10% AND 5% SERVICE CHARGE

SMOKE'S BEVERAGE

BEER

ON TAP

- Island Brewing Pilsner Draught 450ml — 85
- Island Brewing Pilsner Draught 330ml — 65

CANS

- Black Sand Lager — 90
- Kura Kura Island Ale — 90
- Kura Kura Lager — 85
- Bintang Pilsener — 60
- Beaches Cerveza — 60

HARD SELTZER & SOJU

- Everyday Weekend Lime & Soda — 75
- Everyday Weekend Mango & Passion fruit — 75
- Jinro Chamisul — 150

LIQUIDS

	ICE	HOT
- Equil Sparkling	60K	-
- Young Coconut Water	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
- Black & White Coffee (Americano, Long Black, Cappuccino, Café Latte, etc.)	55K	-
- Matcha Latte	60K	-
- Henry's Ginger Beer	65K	-

WINE

WINE BY GLASS

Housewine. 145 / 150ml served per glass
(PLEASE CHECK WITH OUR STAFF FOR THE AVAILABILITY)

RED

- Trivento Reserve Cabernet Sauvignon - ARG. 650
- Casa Silva Merlot - CHI. 750
- Eagle Hawk Shiraz - AUS. 800
- Fantini Montepulciano - ITA. 850
- Marqués de CáceresRioja - ESP. 850
- Enrico Serafino Tovasacco Nebbiolo - ITA. 950
- Bouchard Aine & Fils Pinot Noir - FRA. 950
- Pertaringa Cabernet Sauvignon - AUS. 950
- Achaval Ferrer Malbec - ARG. 950
- Chateau Cheval Brun St. Emilion Bordeaux - FRA. 1.300

WHITE

- Durvillea Sauvignon Blanc - NZ. 650
- Stone Cross Chenin Blanc - SAF. 650
- Concha Y Toro Sauvignon - CHI. 750
- Corte Giara Pinot Grigio - ITA. 850
- Arinzano Hacienda Chardonnay - ESP. 850
- Pertaringa Sauvignon Blanc - AUS. 950

ROSE

- Caprice Cinsault, Grenache - FRA. 750
- Vidal Fleury Rose - FRA. 850
- Chateau The Lunar Rose - FRA. 900

BUBBLES

- Jean Pierre Celebration Brut - AUS. 750
- Louis Perdrier Brut Excellence - FRA. 750
- La Gioiosa Prosecco Treviso - ITA. 900
- Cocchi Brut Piemonte - ITA. 1.000
- Moet & Chandon Imperial Champagne - FRA. 2.500

SPIRITS

VODKA

- Stolichnaya — 110 / 900
- Absolut — 120 / 1,200
- Grey Goose — 130 / 1,600
- Belvedere — 140 / 1,900

TEQUILA & MEZCAL

- Olmeca Reposado — 110 / 1,200
- Jose Cuervo Reposado — 110 / 1,200
- Altos Plata — 130 / 1,800
- Espolon Añejo Cristalino — 150 / 2,300
- Don Julio Reposado — 150 / 2,300
- 400 Conejos Mezcal — 140 / 2,100
- Mahani Joven Mezcal — 160 / 2,500

GIN

- Tanqueray — 120 / 1,400
- Roku — 120 / 1,500
- Hendrick's — 140 / 1,900
- Peddlers Dry — 140 / 1,900
- Monkey 47 — 140 / 2,000

WHISKEY

- Wild Turkey — 125 / 1,500
- Bulleit Bourbon — 125 / 1,600
- Buffalo Trace Bourbon — 120 / 1,700
- Jameson — 120 / 1,600
- Jameson Black Barrel — 145 / 2,000
- Singleton 12 YO — 150 / 2,000

RUM

- Havana Añejo 3 Años — 110 / 1,200
- Plantation 3 Stars — 120 / 1,300
- Sailor Jerry Spiced — 120 / 1,600
- The Kraken Black Spiced — 120 / 1,800



EVENTS AT SMOKE

ASK THE TEAM TO CHECK OUT THE BARN
WHERE WE CAN HOST YOUR NEXT EVENT.

MORE DETAILS HERE:



ALL PRICES EXCLUDE TAX 10% AND 5% SERVICE CHARGE