

LOW & SLOW

- FEAST WITH SMOKE -

450k per 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 & Slow experience, add our signature brisket to your combo +220k





SIGNATURE BEVERAGE

	COCKTAIL	PREMIUM SPIRIT	ALCOHOL FREE
KEMANGI BASIL SMASH. Olive Gin, Kemangi & Basil Shrub, Houseblend Vermouth. (Herbs, Acidic, Easy To Drink) ABV 11%	110	170	-
UMAMI SOUR. Pink Peppercorn Liqueur, Jalapeño Tequila, Burnt Tomato Syrup, Lemon, Super Foam. (Umami, Slightly Spicy, Easy To Drink) ABV 11%	130	190	-
APEROL SGROPPINO. Housemade Limoncello, Aperol, Prosecco, Lemon Sorbet, Olive Mint Powder. (Sour, Extra Cold, Refreshing) ABV 3.8%	140	-	-
CHAMOMILE MINT SODA. Tea Vodka, French Gin, Chamomile & Peppermint Soda, Orange Bitters. (Botanical, Minty, Refreshing) ABV 10% / 0%	110	170	75
CLASSIC MARGARITA. Reposado Tequila, Triple sec, Citrus Mix. (Sweet, sour, easy to drink) ABV 15.4%	120	180	-
SPICY AGAVE MARGARITA. Jalapeño Tequila, Triple Sec, Spicy Tepache, Agave Nectar, Tajin (Sweet, Citrussy, Spicy) ABV 15%	130	190	-
COSMOPOLITAN HIGHBALL. Vanilla Vodka, Housemade Limo Liqueur, Cranberry Lime Soda, Orange Foam (Fruity, Citrus, Refreshing) ABV 10% / 0%	110	170	75
POMELO SPRITZ. Housemade Pomelo Liqueur, Sparkling Wine, Soda Water. (Fruity, Citrus, Refreshing) ABV 13.7%	130	-	-
LEMON LIME BITTERS. Lemon Lime Sherbet, Houseblend Bitters, Soda, Citrus Candy. (Citrus, Complex Bitter, Refreshing) ABV 0%	-	-	75
APPLE SMITH. London Dry Gin, Bianco Vermouth, Clarified Acidified Green Apple, Elderflower. (floral, fruity, refreshing) ABV 11% / 0%	130	190	75

TO START

- **Bluefin Tuna Tartar** Crispy rice cracker, onion, capers, gherkin, gochugaru aioli. **25/pc**
- **Brick Of Brisket** Panko breaded crispy brisket ragout with white bbq sauce. **45/pc**
- **Smoked Ox Tongue On Skewer** Sweet chili glaze, milk poached garlic emulsion, herb crumb. **50/pc**
- **Fried Mac N Cheese** American cheddar and parmesan fondue, bacon crumb, parsley. **20/pc**
- **Hush Puppies** Southern cornmeal fritters with white bbq sauce. **55**
- **Sobrasada** Whipped spicy pork sausage, beer braised snakefruit, parmesan, honey garlic, pickled green chili, focaccia. **90**
- **Grilled Calamari** Harissa, chickpea, crispy kale, candied lemon. **115**

TOUCHED BY FIRE

- **Steak and Chips** Dill tartare aioli, beef jus, rocket, Lamb Weston chips *Selected secondary cut · subject to availability. **290**
- **Grilled Prawn** Spicy XO aioli, chili and citrus oil, lemon. **190**
- **Grilled Fish** Laksa sauce, green mango and pickled young papaya. **160**
- **Roasted Chicken** Chili jam, roasted cauli, aromatic oil. **140**
- **Smashed Pork Chop** Marinated with smoked paprika, cauliflower purée, charred baby kalian. **270**



PREMIUM CUTS

Pick the steak you want from our butcher's counter and we will cook it to your liking.
Served with soy truffle jus.

SALADS AND SANDWICH

- **Kale Caesar** Bacon and apple chutney, caesar dressing, parmesan. **60** Add smoked chicken thigh **+70**
- **Leafy Garden Salad** Romaine lettuce, mixed herbs, pomegranate, sumac dressing, fried pita. **55**
- **Smoked Pulled Pork Burger** 12 hours smoked pulled pork, potato bun, hoisin aioli, Asian slaw, pickled onion. **110**
- **Smoked Pastrami Sandwich** Sourdough, burnt sauerkraut, mustard, emmental. **150**
- **Grilled Cheeseburger** Potato bun, special sauce, pickled cucumber, caramelized onion. **110**

SIDES

- **Mashed Potato** Cream, butter and parsley. **50** (V)
- **Grilled Rice** Wrapped in banana leaf with XO sauce, chili jam aioli, green onion. **35**
- **Grilled Asparagus** Black garlic aioli and cured egg. **65** (V)
- **Coal Roasted Carrot** Garlic infused honey, smoked labneh and dukkah. **70**
- **Mac N Cheese** American cheddar and parmesan fondue, bacon crumb, parsley. **70**
- **French Fries** With chili jam aioli. **55** (V)

SWEETS

- **Sticky Toffee Pudding** Butterscotch sauce, vanilla ice cream, nut brittle. **130** (V)
- **Apple Crumble** Served in cast iron pan with almond butter crumb and salted caramel ice cream. **100** (V)
- **Brookie** Part fudge brownie, part blondie cookie with dulce de leche and vanilla ice cream. **120** (V)
- **Weekly Soft Serve** Toppings: almond crumb/ cashew praline/ cookie crumb/ dulce de leche/ butterscotch *Tiny: **50** Regular: **80**

ALL PRICES EXCLUDE TAX 10% AND 5% SERVICE CHARGE

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. 100g - **150k***
*Pulled Pork. 100g - **110k***

*Crispy Pork Belly. 100g - **120k***
*Smoked Chicken Thigh. QTR - **95k***
*Beef Brisket. 200g - **320k***
*Smoked Pulled Mushroom. 100g - **65k** (V)*
*Tempeh Ribs. 150g - **70k** (V)*

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

SMOKE

BEVERAGES

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BEER

ON TAP

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

CANS

- Black Sand Lager — **90**
- Bintang Pilsener — **60**
- Beaches Cerveza — **60**
- Sapporo - **95**
- Kura Kura Lager — **85**
- Kura Kura Island Ale — **90**

HARD SELTZER & SOJU

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

LIQUIDS

	ICED	HOT
- Smoke Cold Brew Coffee	55	-
- Bali Coffee	35	-
- Matcha Latte	55	-
- House Tea (Black Tea, Earl Grey, Moroccan Mint, Chamomile)	55	45
- Fresh Juice (Watermelon, Orange, Pineapple, Mixed)	45	-
- Young Coconut Water	55	-
- Soft Drink (Coke, Coke Zero, Tonic, Soda Water, Sprite)	35	-
- Lemon Squash	40	-
- Henry's Ginger Beer	60	-

WINE

WINE BY THE GLASS

House wine. **145** / 150ml served per glass
(PLEASE CHECK WITH OUR STAFF FOR AVAILABILITY)

RED

- Trivento Reserve Cabernet Sauvignon - ARG. **650**
- Casa Silva Merlot - CHI. **750**
- Eureka Effect Shiraz - AUS. **850**
- Fantini Montepulciano - ITA. **850**
- Marqués de Cáceres Rioja - ESP. **850**
- Bouchard Aîné & Fils Pinot Noir - FRA. **950**
- Pertaringa Cabernet Sauvignon - AUS. **950**
- Enrico Serafino Tovasacco Nebbiola - ITA. **1,100**
- Chateau Cheval Brun St. Émilion Bordeaux - FRA. **1,300**

WHITE

- Durvillea Sauvignon Blanc – NZ. **650**
- Stone Cross Chenin Blanc - ZAF. **750**
- Leonardo Da Vinci Pinot Grigio - ITA. **950**
- Chateau De Dauzac Bordeaux Blanc - FRA. **950**
- Pertaringa Sauvignon Blanc - AUS. **950**
- Enrico Serafino Gavi di Gavi Cortese - ITA. **1,200**
- Kendall-Jackson Reserve Chardonnay - USA. **1,200**

ROSE

- Caprice Cinsault, Grenache - FRA. **850**
- Vidal-Fleury Rosé - FRA. **950**
- Chateau The Lunar Rosé - FRA. **950**

BUBBLES

- Jean Pierre Celebration Brut - AUS. **750**
- Louis Perdrier Brut Excellence - FRA. **750**
- Valdivieso Sparkling Brut - CHL. **750**
- Lazarus Pulp Pet Nat Savignon Blanc & Chardonnay - Natural - AUS/IDN. **950**
- La Gioiosa Prosecco Treviso - ITA. **950**
- Cocchi Brut Piemonte - ITA. **1,200**

SPIRITS for Glass/ Bottle

VODKA

- Stolichnaya — **120 / 1,000**
- Absolut — **130 / 1,200**
- Grey Goose — **130 / 1,600**
- Belvedere — **140 / 1,900**

TEQUILA & MEZCAL

- Jose Cuervo Reposado — **120 / 1,000**
- Espolon Blanco — **130 / 1,500**
- Don Julio Reposado — **150 / 2,300**
- Clase Azul Reposada — **400 / 7,500**
- 400 Conejos Mezcal — **140 / 2,100**
- Mahani Joven Mezcal — **160 / 2,600**

GIN

- Citadelle De France — **120 / 1,300**
- Tanqueray — **130 / 1,300**
- Roku — **130 / 1,500**
- Hendrick's — **140 / 1,800**

WHISKEY

- Bulleit Bourbon — **130 / 1,600**
- Buffalo Trace Bourbon — **130 / 1,600**
- Suntory Japanese — **130 / 1,500**
- Jameson — **120 / 1,500**
- Jameson Black Barrel — **130 / 2,000**
- Singleton 12 YO — **150 / 2,200**

RUM

- Havana Club Añejo 3 Años — **120 / 1,300**
- Plantation Original Dark — **130 / 1,500**
- Sailor Jerry Spiced — **130 / 1,800**
- The Kraken Black Spiced — **130 / 2,100**

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