SMOKEHOUSE

Bar & Grill

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Boasting distinctive smoky flavours and full-bodied meaty classics, Smokehouse Bar & Grill brings the best of the time-honoured smokehouse tradition to Hong Kong's colourful restaurant scene.

This cooking style can be traced back centuries to the Native Americans, being the first to introduce methods of salt preserving and curing meats and fish. The migration of Africans and Europeans to North America in the early 19th century brought new techniques of curing and smoking foods, and so the modern smokehouse was born. The different cultures introduced unique new styles and spices to the skilful art of slow-smoking and basting meat using less expensive cuts, which became the new world staple, maximising quality, flavour, and tenderness.

At Smokehouse Bar & Grill, diners can expect a varied menu featuring smokehouse classics like Beef Brisket, Beef and Pork Ribs, Bone Marrow, and Smoked Fish, all washed down with Smokey Cocktails and Whiskeys that will deliver a welcome twist.







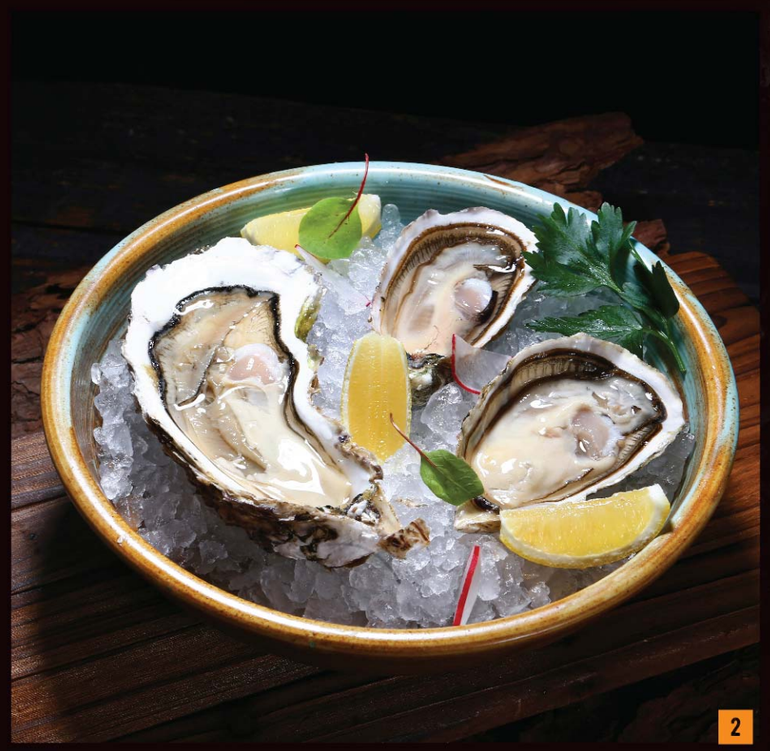
1 >

FRANCAIS PRUNIER CAVIAR MINI CONE (6PCS)
法國魚子醬煙三文魚迷你筒

Smoked Salmon Tartare
煙燻三文魚他他

$288

1



2 >

FRESHLY SHUCKED OYSTERS
新鮮生蠔

with Sriracha Cocktail Sauce,
Sherry Vinegar, Shallot
是拉差咯嗲汁，乾蔥雪梨醋

$48/PC隻 Daily Special 精選生蠔
$68/PC隻 French 法國生蠔

HONEY LEMON WINGS
蜜糖檸檬雞翼

Charred Lemon, House Sauce
焦香檸檬，黑胡椒梅子醬

$88

2

APPETIZERS



3 >

ROASTED BONE MARROW
烤牛骨髓

Wagyu Ragout, Onion Jam,
Figs, House Bread
紅酒燴和牛，洋蔥醬，無花果，多士

$178

The Bone Marrow Luge with Whiskey*
+$40

3

4 >

THE BONE MARROW LUGE
with Whiskey

It's all about the flavour



4

STEP 1

Our bone marrow luge starts with an appetiser of carefully roasted bone marrow, topped with beef ragout, served with toast, crispy onions, and onion jam. The savoury fatty marrow and ragout is scraped and spooned onto the toast, then topped with the onion jam and crispy onions, resulting in a mouth watering bite to be remembered.

STEP 2

When you're done eating, you are left with a hollowed out bone. Here is where the fun luge comes in. One guest is chosen and a glass of alcohol, most notably whiskey or bourbon, is ordered. The guest puts one end of the bone in their mouth, then tilts the bone upwards, and pours the drink down from the top. When done correctly, the drink goes perfectly into your mouth.

APPETIZERS



5 >

STEAK TARTARE
牛肉他他

Truffle Toast 松露多士

$178

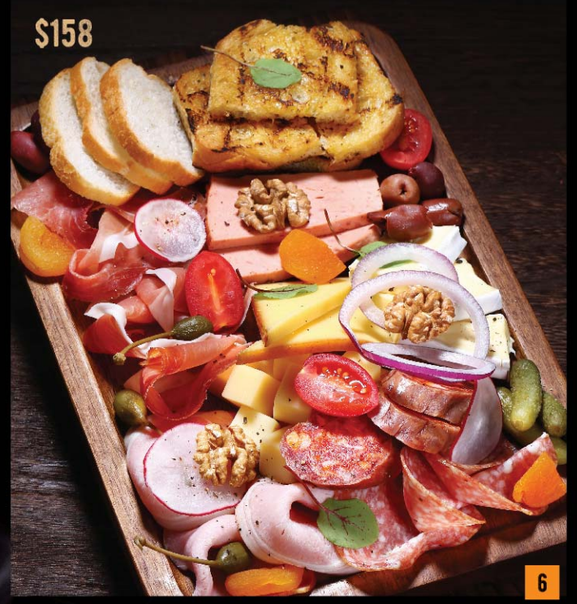
5

6 >

HOUSE COLD CUTS PLATTER
凍肉芝士拼盤

Air Dried Hams, Cheese, Pickles, Oven Bread
風乾火腿，芝士，酸青瓜，麵包

$158



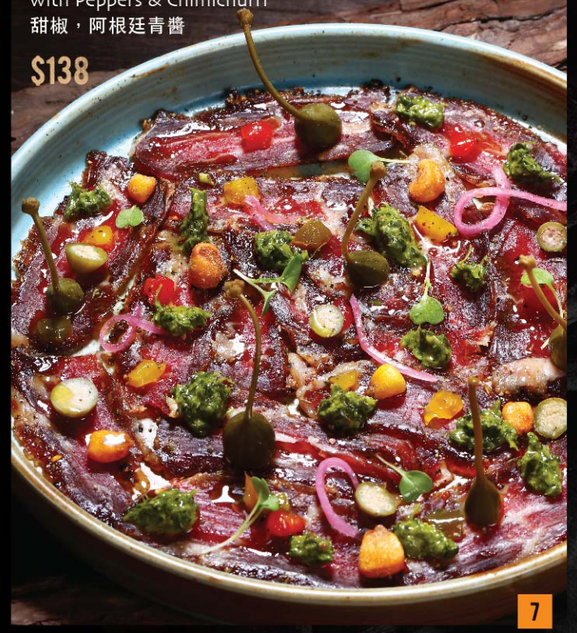
6

7 >

BOURBON CURED FLANK STEAK CARPACCIO
波本威士忌醃生牛胸腹薄片

with Peppers & Chimichurri
甜椒，阿根廷青醬

$138



7

SALADS

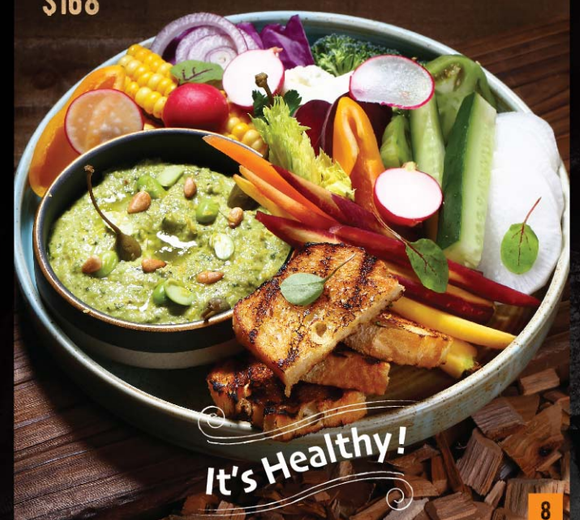
8 >

EDAMAME HUMMUS WITH ASSORTED VEGETABLES
毛豆鷹嘴豆泥什錦蔬菜

Add Smoked Salmon 加煙三文魚 +$40

Toast
多士

$168



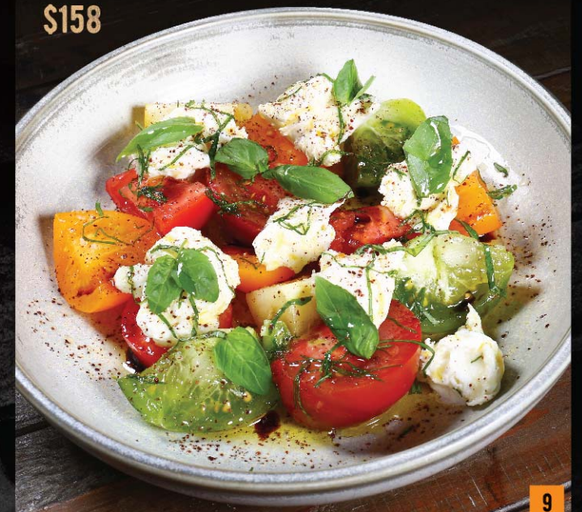
8

9 >

BUFFALO MOZZARELLA & HEIRLOOM TOMATO SALAD
水牛芝士西班牙番茄沙律

Heirloom Tomatoes, Speck Ham, Confit Fennel, Toast
原生種番茄，風乾火腿，茴香，多士

$158



9

10 >

SMOKED TUNA BELLY CHARGRILLED CAESAR SALAD
煙燻吞拿魚腩炭烤凱撒沙律

Onion Jam, Cherry Tomatoes, Grana Padano
洋蔥醬，車厘茄，頂級巴馬臣芝士

$158



10

ROASTED BEETS SALAD
烤紅菜頭沙律

Charred Feta Cheese, Pine Nuts, Figs, Cilantro, Orange Vinaigrette
煙燻菲達芝士，松子，無花果，芫茜，香橙醋汁

$128

SMOKED PORK BELLY HOUSE WEDGE SALAD
特式煙燻豬腩生菜沙律

Walnuts, Blood Oranges, Tomatoes, Ranch Dressing
核桃，血橙，番茄，農村沙律醬

$138

SUPER FOOD SALAD
健康之選

Quinoa, Blueberries, Goji Berries, Avocado & Kale in Sherry Vinaigrette
藜麥，藍莓，杞子，牛油果，羽衣甘藍沙律

$138

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BIGGER BITES

BIGGER BITES



11 >

SMOKEHOUSE PLATTER
肉類盛宴

Dry Rub Brisket, Jalapeño Cheese Sausage, Bratwurst, BBQ Pork Ribs, Pulled Pork, Lemon Slaw, Corn Ribs, House Sauces
煙燻牛胸肉，墨西哥辣椒芝士腸，圖林根腸，烤豬肋骨，手撕豬肉，檸檬椰菜沙律，燒粟米，自家製醬汁

$498

11



13 >

HONEY GINGER CEDAR PLANK BAKED SALMON
雪松木板烤三文魚

Roasted Corn, Avocado Salsa, Herb Potatoes
烤粟米，牛油果沙沙，香草薯仔

$208

13



14 >

ROASTED AFRICAN CHICKEN
非洲雞

Coleslaw, Roasted Potatoes with Sour Cream, Olives, Capers & Charred Lemon
凉拌卷心菜，燒薯

$188

14

BEEF BRISKET
牛胸肉

Port Wine Onions, Carrots, Potato Purée, Plum Chili Sauce
砵酒燴洋蔥，甘筍，椰菜花白甘筍蓉，梅子辣椒醬

$258

SMOKED HICKORY BBQ PORK RIBS
煙燻豬肋骨

Lemon Coleslaw Slaw, Corn Ribs, Fries
香橙核桃椰菜沙律，燒粟米，薯條

$268

12>

SLOW SMOKED BEEF SHORT RIB
慢煮煙燻牛肋骨

Potato Purée, Charred Peperonata
薯蓉，烤甜椒

$388



12



15 >

SAUTÉED MUSSELS (500G)
炒青口 (500克)

Lemon Garlic Cream
香蒜檸檬忌廉汁

$188

15

16 >

SAUTÉED MUSSELS (500G)
炒青口 (500克)

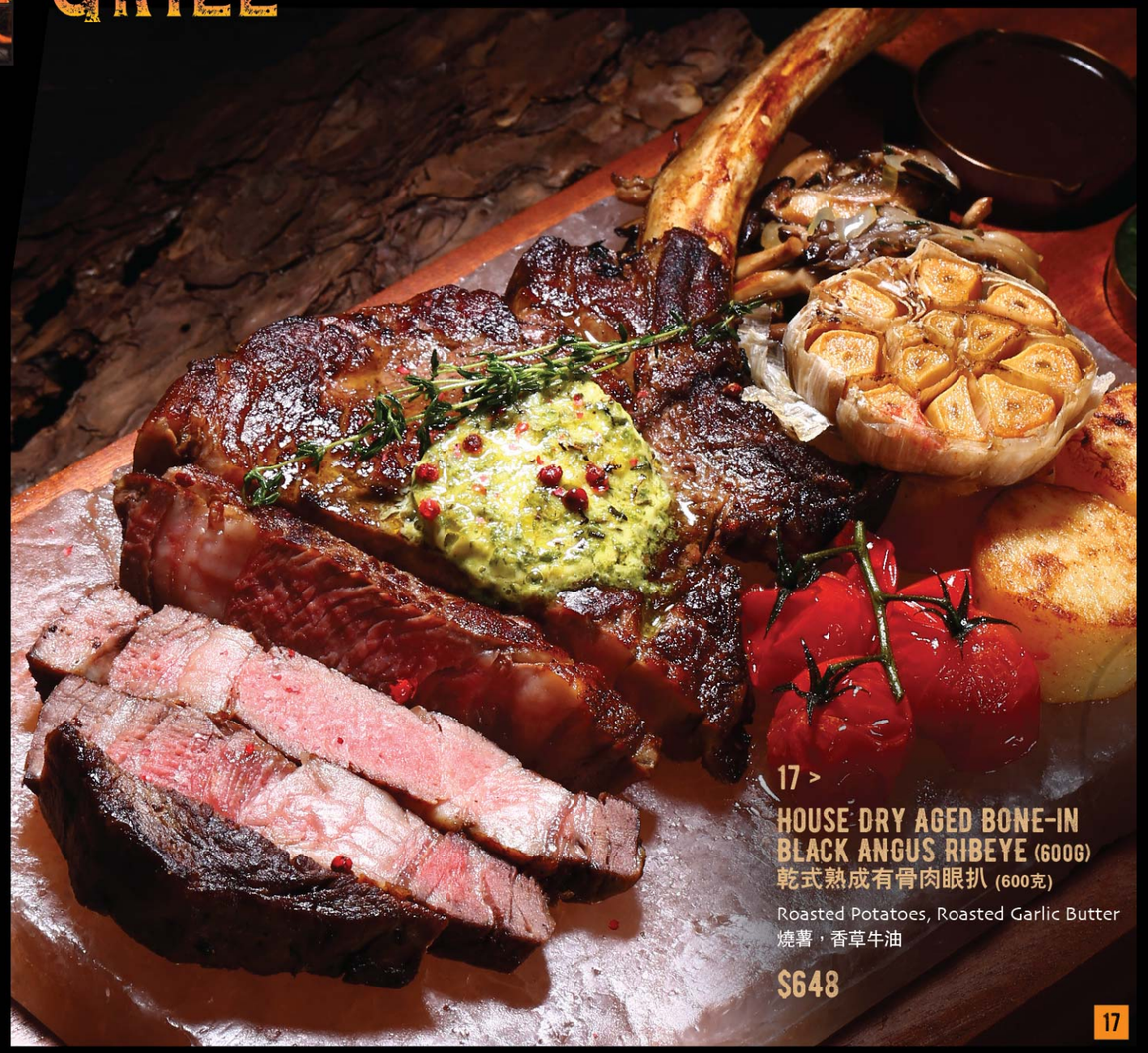
Smoked Tomato Sofrito and Chorizo
煙燻番茄辣肉腸汁

$188

16

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GRILL



17 >

HOUSE DRY AGED BONE-IN BLACK ANGUS RIBEYE (600G)
乾式熟成有骨肉眼扒 (600克)

Roasted Potatoes, Roasted Garlic Butter
燒薯，香草牛油

$648

17

18 >

PORK TOMAHAWK
黑豚斧頭扒

Roasted Potatoes with Sour Cream & Chives
Carrots, Port Wine Sauce
燒薯配酸忌廉，
香蔥甘筍，砵酒汁

$248



18

DRY AGED HANGER STEAK
乾式熟成封門牛柳

Roasted Potatoes, Braised Mushrooms & Tomatoes, Chimichurri
燒薯，燴蘑菇，番茄，阿根廷青醬

$298

DRY AGED BLACK ANGUS RIBEYE (300G)
熟成肉眼扒 (300克)

Sundried Tomato Mash,
Morel, Black Garlic Jus
風乾番茄薯蓉，羊肚菌，黑蒜汁

$388

19 >

SMOKEY CUMIN LAMB LOIN SKEWER
煙燻孜然羊肉串

Roasted Corn, Peppers,
Roasted Potatoes, Chimichurri
烤粟米，甜椒，燒薯，阿根廷青醬

$208



19

20 >

CHARGRILLED WHOLE SEABASS
炭烤鱸魚

Lemon Honey Beets, Herb-Potatoes,
Roasted Garlic Butter
檸檬蜜糖紅菜頭，香草薯仔，香草牛油

$228



20

21 >

ASSORTED MIXED SAUSAGE PLATTER
雜錦香腸拼盤

Roasted Garlic-Potatoes, Sauerkraut,
烤蒜薯仔，酸椰菜

$248



21

22 >

GRILLED KING PRAWNS
辣肉腸炒虎蝦

Grilled Peppers, Chorizo, Lemon Cilantro Cream
烤青椒，檸檬芫荽醬

$168



22

CORN CARNE, BURGERS & SANDWICHES

23 >

SLOW COOKED CHILI CON CARNE
慢煮香辣墨西哥燴肉醬

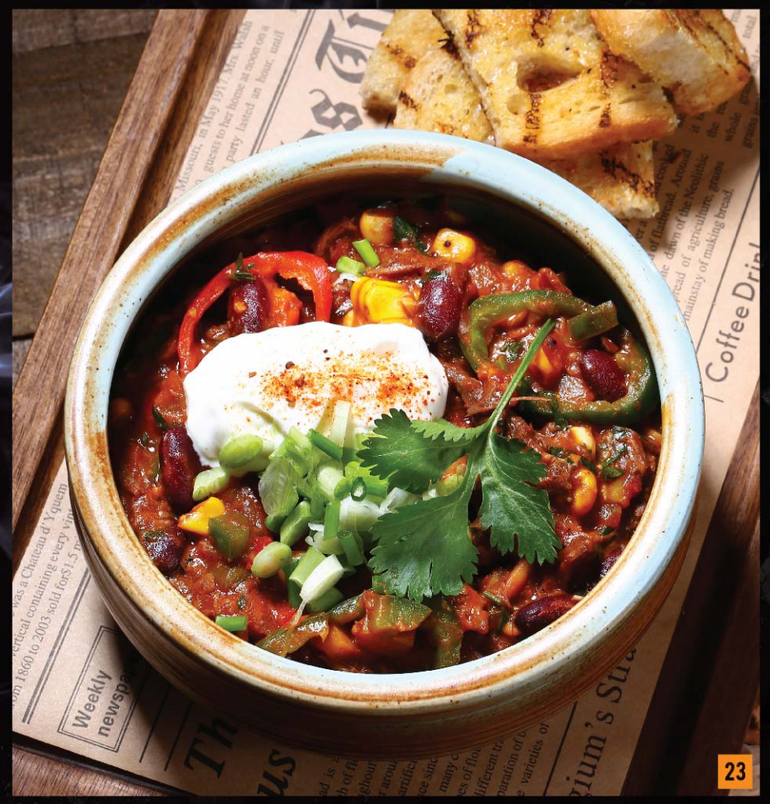
Rustic Chili Con Carne, Beans, Sour Cream, Spring Onion, Smoked Peppers
香辣肉醬，燴豆，酸奶油，蔥，煙燻甜椒

$88

WAGYU BEEF BURGER
和牛芝士漢堡

Smoked Cheddar Cheese, Bacon Jam, Tomatoes, Gherkins, Lettuce, House Ketchup, Fries
煙燻車打芝士，煙肉醬，番茄，酸青瓜，生菜配手工茄汁，薯條

$188



23

PASTA & RICE

MAC & CHEESE
芝士通粉

Braised Pork Cheeks, Chicharron, Chorizo Oil
燴豬臉頰，脆豬皮，辣肉腸油

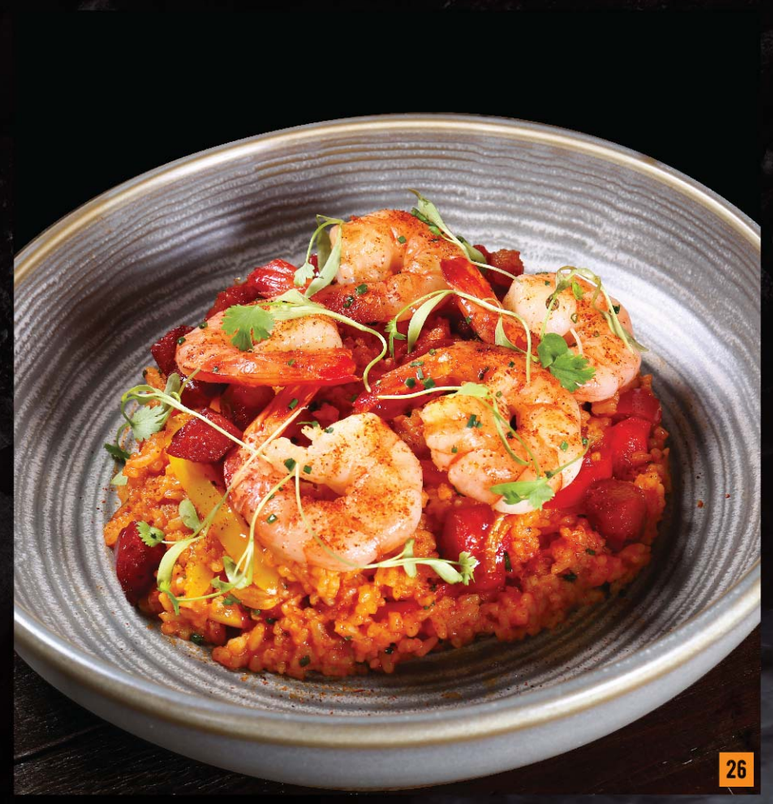
$178

26 >

PRAWN JAMBALAYA
大蝦香料燴飯

Chorizo, Bell Peppers, Tomato Sauce
辣肉腸，甜椒，番茄汁

$188


26

24 >

BBQ PULLED PORK BURGER
燒烤味手撕豬柳絲漢堡

Coleslaw, Cheese Sauce, Fries
椰菜，車打芝士醬，薯條

$168

A Bit Messy but really worth it!


24

25 >

PASTRAMI SANDWICH
煙燻牛肉三文治

Truffle Brie, Thousand Island Dressing, Fries
松露布里芝士，千島醬，薯條

$178


25

27 >

PULLED CHICKEN TROFIE PASTA
手撕雞肉手工意粉

Olives & Parmesan Crackers, Tomato Sauce
橄欖，芝士脆片，番茄汁

$178


27

28 >

WAGYU RAGOUT TAGLIATELLE
和牛闊條麵

Cherry Tomatoes, Smoked Paprika
車厘茄，煙燻紅椒粉

$188


28

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SIDES

29 >

CHILI CHEESE FRIES
香辣芝士薯條

with Smoked Cheddar Sauce, Onion Jam, Cilantro
煙燻車打芝士汁，洋蔥醬，番茄，芫茜

$88

TRUFFLE FRIES
黑松露芝士薯條

Grated Parmesan Cheese
巴馬臣芝士

$88

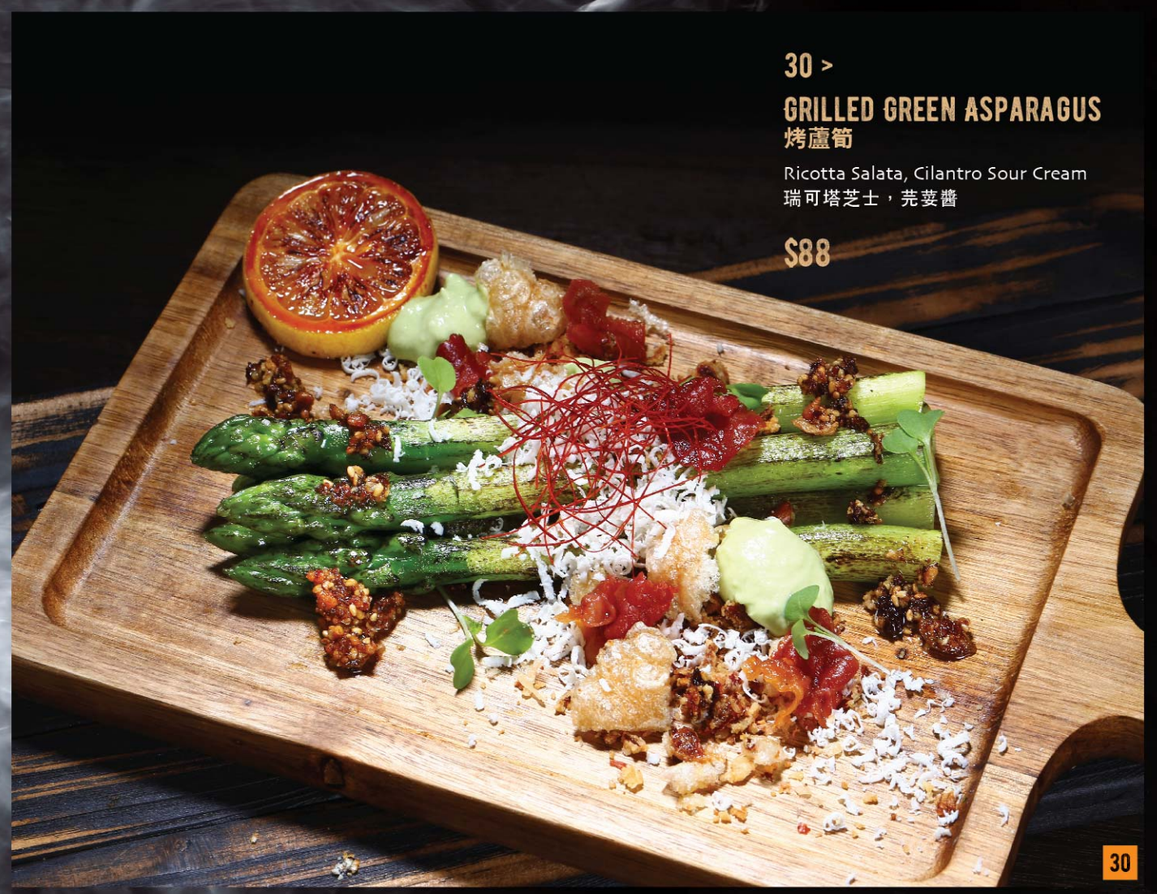


30 >

GRILLED GREEN ASPARAGUS
烤蘆筍

Ricotta Salata, Cilantro Sour Cream
瑞可塔芝士，芫荽醬

$88



DESSERTS

31 >

SMOKEY TOFFEE BANANA
煙燻拖肥香蕉

Honeycomb, House Biscuit Gelato,
蜂巢脆糖，餅乾雪糕

$75



BLUEBERRY CHEESECAKE
藍莓芝士餅

Lime Cream
青檸忌廉

$75

32 >

PECAN CHOCOLATE CHIP SKILLET COOKIE
胡桃朱古力曲奇

Meringue, Salted Caramel Gelato
蛋白脆餅，海鹽焦糖雪糕

$75

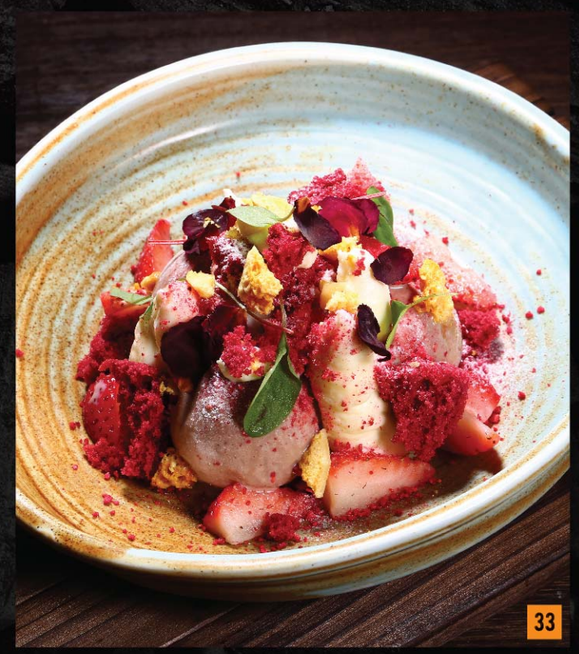


33 >

RED VELVET-STRAWBERRY ETON MESS
紅絲絨士多啤梨

Cream Cheese, House Biscuit Gelato
忌廉芝士汁，餅乾雪糕

$75



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