SMOKE

TO SHARE

Bread And Dips Signature house dips served with sourdough — **60K**

Grilled Corn On The Cob Fermented chili aioli, parmesan, spice dust — **50K** ⌄

Caesar Baby gem lettuce tossed in caesar dressing with bacon crumb and shaved parmesan — **80K**

+ add on **Fried Chicken 50K**

Stracciatella Artisanal stracciatella cheese, coal roasted pumpkin, curry spiced pepita, nutmeg syrup, sage — **80K** ⌄

Brick Of Brisket Panko breaded crispy brisket ragout with white bbq sauce — **85K**

Tuna Tartare Soy marination, onion, gherkin, chipotle aioli, corn tortilla — **90K**

Grilled Calamari Harissa, chickpea, crispy kale, candied lemon — **90K**

Beef Tartare Grass-fed beef, coal roasted bone marrow, black garlic, burnt capsicum, cured egg — **120K**

Grilled Prawn 200 GR Jimbaran king prawn, salsa verde, sweet pickled onion, paprika oil — **180K**

500 GR Smoked Pork Ribs Gochugaru glaze, toasted sesame, green onions — **350K**

TOUCHED BY FIRE

Charred Cauliflower Fire baked pita bread, cashew hummus, moroccan spice, preserved lemon — **90K** ⌄

Roasted Spring Chicken Chilli jam, charred cabbage, citrus aromatic oil — **130K**

Belly Chop Hung roasted pork belly rib, roasted cauliflower puree, roasted fennel, chicharrons, nashville oil — **270K**

Fish Of The Day Grilled fish fillet with confit capsicum, tomato cherry and cuban beurre blanc — **160K**

200 GR Steak Of The Day Grilled over charcoal, red wine jus, arugula, roasted shallot, gremolata — **280K**

400 GR Beef Short Rib 4 hours smoked 'flanken' cut beef short rib with "forest" bone marrow jus — **600K**

400 GR Boneless Rib Eye Aus stanbroke grass-fed angus served with roasted onion and nashville oil — **800K**

Big Cuts 1 KG ++ Check with our wait staff what we have in house, minimum 40 minutes — **160K / 100G**

SIDES

Triple Cooked Potatoes Garlic and chili crumb — **40K** ⌄

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 — **55K** ⌄

French Fries With chili jam aioli — **50K**

Mash Potato Cream, butter and parsley — **55K** ⌄

Leafy Green Salad Romaine lettuce, mixed herbs, sumac dressing — **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 | 80K	**Pulled Beef**	100 GR | 120K
Chicken Sausages	2 PCS | 85K	**Brisket Sausages**	2 PCS | 160K
Pork Sausages Mild or Spicy	2 PCS |120K	**Beef Brisket**	100 GR | 150K
Pulled Pork	100 GR | 90K	**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

2 PCS Brisket Slider Milk bun, 100 gr smoked brisket, potato chips — **150K**

Nashville Fried Chicken Sandwich White toast, crispy chicken thigh, spicy nashville oil, burnt sauerkraut, cucumber pickle, fries — **100K**

Pulled Pork Burger Brioche bun, pulled pork butt, asian slaw, hoisin aioli, fries — **120K**

Smash Burger Brioche bun, wagyu beef patty, special sauce, american cheddar, caramelized onion, pickled green chili, fries — **130K**

SWEETS

Casava Cake Orange segment, grapes, almond crumb, lemon pure, coconut sorbet — **80K**

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

COCKTAILS

Passionfruit Mule 130K
Vodka, passionfruit, butterscotch, citrus, ginger beer



Summer Spritz 150K
Gin, amaro, apple, mint, citrus, bubbles



Smokey Bloody Mary 130K
Vodka, bloody mary mix, smokey bbq sauce, tabasco



Caribbean Delight 120K
White rum, passion fruit, pineapple, orange, super juice



Ginger Espresso Martini 130K
Vodka, spanish liqueur, espresso, spiced ginger, butterscotch



Culture Negroni 130K
Gin, amaro infused balinese herbs, sweet vermouth washed coconut



Blossom Club 120K
Gin infused rosella, triple sec, rosella & kaffir syrup, super juice, foam



Spicy Agave Margarita 120K
Tequila reposado infused jalapeno, triple sec, fresh lime juice, tepache, agave nectar



Whisky Tamarind Sour 120K
Bourbon whiskey, super juice, tamarind syrup, aromatic bitter, foam



Smoke's Paloma 140K
Reposado tequila, mezcal artesanal, blood orange, pink peppercorn, spices, agave nectar



Spiced Rum Punch 140K
Spiced rum, port wine, oolong tea, maluku spices, vanila, citrus



Margarita 120K
Tequila reposado, triple sec, citrus (served on the rocks)



Old Fashioned 130K
Whisky, sugar, angostura aromatic bitter



MOCKTAILS

Cha Cha Cha 70K
Pineapple, citrus, mint, jalapenos, topped tonic water

Ginger Booster 70K
Citrus, mint, ginger beer, brown sugar

Refresher 70K
Kyuri, mint, citrus, basil

BEER

ON TAP

Island Brewing Pilsner Draught 450ML	**85K**
Island Brewing Pilsner Draught 330ML	**60K**

CAN'S

Island Brewing Summer Pale Ale	**85K**
Black Sand IPA	**130K**
Kura Kura Island Ale	**85K**
Kura Kura Lager	**80K**
Bintang Pilsener	**45K**

SIGNATURE JUICE & SMOOTHIE

Mary Jean 60K
Banana, dates, pineapple, coconut cream, wild honey

Coco Butter Kisses 60K
Cocoa & cinnamons powder, banana, full cream milk, wild honey

La Vida Loca 60K
Tumeric, ginger, apple, pineapple

Booster 60K
Spinach, celery, kyuri, citrus, mint, apple

LIQUIDS

Equil Sparkling Water	**60K**
Young Coconut	**50K**
Fresh Juice (WATERMELON, ORANGE OR LIME)	**50K**
Ice Tea (BLACK TEA, ROSELLA TEA OR BUTTERFLY PEA)	**50K**
Soft Drink	**30K**
Lemon Squash	**40K**
Hot Tea	**35K**
Bali Coffee	**40K**
Cappuccino	**40K**
Latte	**40K**
Espresso	**35K**
Ice Americano	**40K**
Henry's Ginger Beer	**65K**

ALL PRICES EXCLUDE TAX **10%** & **5%** SERVICE CHARGE

SMOKE

WINE

WINE BY GLASS	BY GLASS
Housewine	| 130k

RED	BOTTLE SERVICE
Casa Silva Merlot – ITA	| 600k
Ortonese Sangiovese Merlot – ITA	| 600k
Eagle Hawk Shiraz – AUS	| 700k
Causino Macul Cabarnet Sauvignon – CHL	| 700k
Fantini Montepulciano – ITA	| 700k
San Marzano Talo Primitivo Merlot – ITA	| 800k
Marques De Cacerez Rioja – ESP	| 800k

WHITE	
Stone Cross Chenin Blanc – SAF	| 550k
Ohau Gravel Woven Stone – NZ	| 600k
Stone Burn Sauvignon Blanc – NZ	| 650k
Canyon Road Sauvignon Blanc – USA	| 650k
Mount Rozier Chardonnay – SAF	| 650k

ROSE	
Two Island Rose – AUS / INA	| 550k
Vidal Fleury Rose – AUS / INA	| 700k
Chateau The Lunar Rose – FRA	| 900k

CHAMPAGNE	
Jean Pierre Celebration Brutt – AUS	| 650k
Leonardo Da Vinci Prosecco – ITA	| 650k
7 Cascine Prosecco – ITA	| 650k
La Gioiosa Prosecco – ITA	| 700k
Corte Giara Prosecco – ITA	| 750k
Cocchi Brut Piemonte – ITA	| 800k
Moet & Chandon Imperial – FRA	| 2.500k

ALL PRICES EXCLUDE TAX 10% & 5% SERVICE CHARGE

SPIRITS

VODKA	SHOT	MIX DRINK	BOTTLE SERVICE
Stolichnaya	| 90k	| 100k	| 1.000k
Absolute Blue	| 100k	| 120k	| 1.200k
GreyGoose Original	| 120k	| 140k	| 1.800k

TEQUILA & MEZCAL			
Jose Cuervo Especial Reposado	| 90k	| 110k	| 1.400k
El Jimador Reposado	| 90k	| 110k	| 1.700k
Codigo Blanco	| 110k	| 150k	| 2.200k
Machetazo Mezcal Espadin	| 120k	| 150k	| 2.000k
Don Julio Reposado	| 125k	| 150k	| 2.500k
Codigo Mezcal Artesanal	| 125k	| 150k	| 2.700k

GIN			
Beefeater Gin	| 90k	| 100k	| 1.200k
Tanqueray	| 105k	| 120k	| 1.500k
Bombay Sapphire	| 105k	| 120k	| 1.700k
Bobby's Schiedam	| 105k	| 130k	| 1.800k
Peddlers Dry Gin	| 110k	| 140k	| 1.900k
Hendrick's	| 120k	| 140k	| 1.900k

WHISKEY			
Batavia	| 70k	| 90k	| 750k
Penny Packer	| 90k	| 110k	| 1.200k
Chivas Regal 12 YO	| 100k	| 130k	| 1.500k
Wild Turkey	| 100k	| 120k	| 1.800k
Bulleit Bourbon	| 105k	| 125k	| 1.500k
John Jameson	| 105k	| 125k	| 1.700k
Monkey Shoulder	| 105k	| 140k	| 1.900k
Singleton 12 YO	| 120k	| 150k	| 2.200k
Jagermeister	| 90k	| 110k	| 1.500k

RUM			
Havana Anejo 3 Anos	| 90k	| 110k	| 1.200k
Myer's Dark	| 90k	| 110k	–
Sailor Jerry Spiced	| 100k	| 120k	–
The Kraken Black Spiced	| 100k	| 140k	| 1.800k