

**SMOKE & BARREL**

BARBEQUE

TEXAS TO HONG KONG

燻肉

# THE MENU

EST. 2020







# SNACKS

**啤酒脆漿洋蔥圈** 配煙燻蒜蓉醬 **88**  
**BATTERED ONION RINGS** SERVED WITH SMOKY ANCHO MAYO

**南方炸雞** 配香料楓糖漿 **108**  
**CRUNCHY FRIED CHICKEN** HOT MAPLE HONEY

**牛肉可樂餅** 配煙燻墨西哥辣椒蒜蓉蛋黃醬 **78**  
**BEEF CROQUETTES** WITH SMOKED GARLIC JALAPENO DIP

**煙燻“雪茄”** 煙燻牛胸肉，莫薩里拉芝士配自家芥末 **78**  
**SMOKED BRISKET & MOZZARELLA CIGARS** SERVED WITH YELLOW MUSTARD SAUCE

**薄面餅** 手撕豬肉/焦香牛胸 **98**  
配莫薩里拉芝士，煙燻蕃茄醬，燒烤醬  
**BURNT ENDS FLAT BREAD PIZZA** PORK | BEEF  
WITH MOZZARELLA CHEESE, BBQ SAUCE, SMOKED TOMATO RAGU





PHOTOS ARE FOR  
REFERENCE ONLY  
圖片只供參考

啤酒脆漿洋蔥

BATTERED  
ONION RINGS

88



牛肉可樂餅  
BEEF CROQUETTES

78



南方炸雞  
CRUNCHY  
FRIED CHICKEN

108





# 2

# STARTERS

## 骨髓牛肉他他

### 🔥 BONE MARROW TARTARE

車厘茄，醃洋蔥，香烤蒜蓉多士

218

SMOKED MARROW, BEEF TARTARE,  
CHARRED ONION AIOLI

## 薄切煙燻牛舌沙律

### SMOKED BEEF TONGUE CARPACCIO SALAD

醃洋蔥，芥末醬

118

WITH PICKLED ONIONS AND MUSTARD  
DRESSING

## 自家製煙燻牛肉丸

### SMOKED MEATBALLS

煙燻蕃茄醬，莫薩里拉芝士

118

BEEF, PORK WITH A TOMATO RAGU &  
MOZZARELLA

## 煙燻三文魚沙律

### SMOKED SALMON SALAD

煙燻三文魚，時令菠菜沙律，檸檬油醋汁

148

HOT SMOKED SALMON, SPINACH AND  
GREEN SALAD LEMON VINAIGRETTE

## 凱撒沙律

### CAESAR SALAD

煙燻雞肉，煙肉，玉米麵包粒，巴馬臣芝士

108

SMOKED CHICKEN, MAPLE BACON,  
CORN BREAD CROUTONS, PARMESAN

## 煙燻冷肉盤

### 🔥 SMOKED MEAT CHARCUTERIE

莎樂美牛腩，和牛牛舌，手工香腸，自家製泡菜，芥末醬，香辣蜜糖牛油，牛香扁麵包

198

BEEF SHIN SALAMI, WAGYU BEEF TONGUE  
BRESAOLA, BEEF PASTRAMI, PORK & BEEF  
SAUSAGE, HOMEMADE MUSTARD,  
PICKLED ONIONS, HOMEMADE BEER &  
BEEF FAT FLAT BREAD, SPICE HONEY  
BUTTER







骨髓牛肉他他

BONE MARROW TARTARE

218



自家製煙燻牛肉丸

SMOKED MEATBALLS

118



煙燻三文魚沙律

SMOKED SALMON SALAD

148



# BEEF

3



德州煙燻牛胸肉

ALL AMERICAN  
BRISKET

200G克/400G克

218/368





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## 牛肋排

### BEEF SHORT RIB

500G克

688

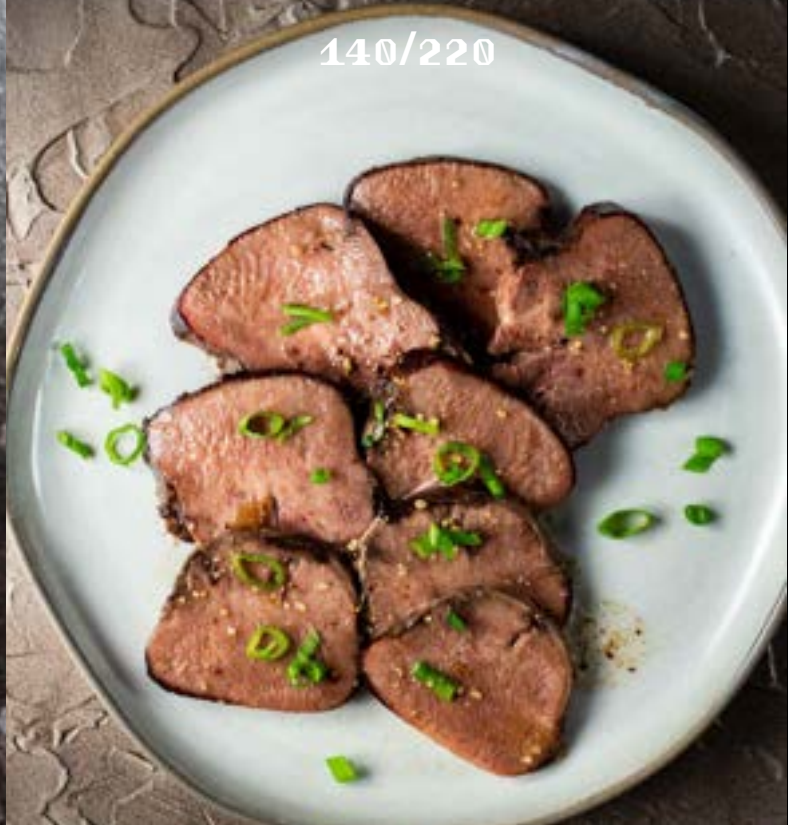


## 煙燻牛舌

### SMOKED OX TONGUE

半條 / 1條 HALF OR WHOLE

140/220



## 煙燻肉醬意面

### BEEF CHEEK & BRISKET PASTA

188



## 德州漢堡

### TEXAS BURGER

熟成牛肉，車打芝士，楓糖煙肉

DRY AGED BEEF, AMERICAN CHEESE, MAPLE BACON

148





# PORK

🔥 豬肋排

SPARE RIBS

500G克/1KG公斤/1.5KG公斤

148/288/398

4







**手撕豬肉**  
**PULLED PORK**

200G克/400G克

**148/278**



**手工香腸**

**HOUSE SEASONAL  
SAUSAGES**

2 PIECES / 2件

**118**

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**德洲煙燻叉燒**  
**CHAR SIU  
PORK SHOULDER**

**158**



# CHICKEN 5

秘製煙燻雞

**SLOW SMOKED  
LEMON CHICKEN**

半隻/全隻 HALF OR WHOLE

**108/198**

脆炸煙燻雞翼

**STICKY BBQ  
CHICKEN WINGS**

脆炸煙燻雞翼

WITH MAPLE HONEY BUTTER  
8 PIECES

**88**



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# STEAK 6



西冷牛扒

SIRLOIN

300G克

528



乾式熟成帶骨肉眼扒 ( 1.2公斤 )

1.2KG DRY AGED RIB EYE

200-DAY GRAIN FED BLACK ANGUS

DRY AGED IN HOUSE FOR 30 DAYS AND DIPPED IN OUR SMOKED TALLOW.  
LIMITED AVAILABILITY

1,299

牛側腹扒

WAGYU BUTCHERS STEAK

250G克

428



# THE B

芝士通心粉

MAC & CHEESE

墨西哥玉米麵包

JALAPENO

CORNBREAD

涼拌高麗菜

NEW ORLEANS

SLAW

美式焗豆

BAKED BEANS

脆炸洋蔥圈

ONION RINGS



# 7 PLATTERS



# FEAST

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**秘製煙燻雞**

**CHICKEN**

**煙燻牛胸肉**

**ALL AMERICAN  
BRISKET**

**豬肋排**

**SPARE RIBS**

**手撕豬肉**

**PULLED PORK**

**煙燻雞翼**

**SMOKED  
CHICKEN WINGS**

**手工香腸**

**HOUSE SAUSAGES**

**388 PER PERSON (MUST BE ORDERED BY WHOLE TABLE)**

A FEAST OF FEASTS THAT INCLUDES OUR SIGNATURE SMOKED MEATS & SIDES TO SHARE.  
SERVED WITH ALL OF OUR HOUSEMADE SAUCES!





烤魚

**BAKED FISH**

泡菜沙律煙燻青檸醬  
WITH SMOKED LIME DRESSING  
AND PICKLED SALAD

**168**



時令生蠔

**OYSTERS**

3, 6 OR 12 PIECES / 3, 6, 12 隻

**158/298/568**



海鮮濃湯麵

**SEAFOOD GUMBO  
NOODLES**

蜆, 煙肉忌廉濃湯, 蒜香多士  
SMOKED BACON CREAM SAUCE,  
GARLIC TOAST

**158**

脆炸軟殼蟹

**DEEP FRIED SOFT  
SHELL CRAB**

青芒沙律, 芒果哈瓦那辣椒醬  
WITH GREEN MANGO SALAD &  
MANGO HABANERO SAUCE

**158**

**FISH**



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# 9

# VEGETABLES

- |                                      |                                      |     |
|--------------------------------------|--------------------------------------|-----|
| 煙燻椰菜花                                | 水牛城辣醬，芝士醬                            | 158 |
| <b>SMOKED CAULIFLOWER</b>            | SMOKED GARLIC & TRUFFLE CHEESE SAUCE |     |
| 煙燻翠玉瓜甘筍                              | 阿根廷青醬                                | 148 |
| <b>SMOKED ZUCCHINI &amp; CARROTS</b> | WITH GARLIC CHIMICHURRI              |     |
| 煙燻薯仔                                 | 忌廉菠菜配巴馬臣芝士                           | 98  |
| <b>SMOKED POTATOES</b>               | SERVED WITH SPINACH AND PARMESAN     |     |





# 10

# SIDES

- |  |   |           |
|--|---|-----------|
| <b>芝士通心粉</b><br><b>MAC &amp; CHEESE</b>        | 煙燻莫札瑞拉奶酪, 埃曼塔芝士, 豪達奶酪<br>MOZZARELLA, GRUYERE,<br>AMERICAN RED CHEDDAR | <b>88</b> |
| <b>秘製香料薯條</b><br><b>THICK CUT FRIES</b>        | 秘製烤肉香料<br>BBQ SPICE   | <b>78</b> |
| <b>炸薯棗</b><br><b>TATER TOTS</b>                | 松露芝士醬<br>DOUBLE TRUFFLED CHEESE SAUCE                                 | <b>88</b> |
| <b>美式焗豆</b><br><b>SMOKED BRISKET<br/>BEANS</b> | 煙燻牛胸肉, 美式煙肉<br>TANGY SPICY BEANS, BACON & BRISKET                     | <b>68</b> |
| <b>薄麵包</b><br><b>FLAT BREAD</b>                | 香辣蜂蜜牛油<br>WITH SPICY HONEY BUTTER                                     | <b>78</b> |
| <b>時令沙律</b><br><b>GREEN SALAD</b>              | 精選本地沙律<br>LETTUCE, SPINACH, CAESAR DRESSING                           | <b>68</b> |
| <b>涼拌高麗菜</b><br><b>NEW ORLEANS SLAW</b>        | 高麗菜, 青蔥, 沙律汁<br>CABBAGE, GREEN ONION, BUTTERMILK                      | <b>68</b> |
| <b>炸孢子甘藍</b><br><b>FRIED BRUSSELS</b>          | 柚子醋汁<br>PONZU SAUCE   | <b>88</b> |
| <b>墨西哥玉米麵包</b><br><b>JALAPENO CORNBREAD</b>    | 蜂蜜牛油<br>HONEY BUTTER  | <b>68</b> |



CHEF'S CHOICE





芝士通心粉

MAC & CHEESE

88



炸孢子甘藍

FRIED BRUSSELS

88



秘製香料薯條

THICK CUT FRIES

78

墨西哥玉米麵包

JALAPENO CORNBREAD

68



涼拌高麗菜

NEW ORLEANS SLAW

68



炸薯棗

TATER TOTS

88





# DESSERTS

# 11



朱古力松露芝士蛋糕

CHOCOLATE TRUFFLE  
CHEESECAKE

SALTED CARAMEL SAUCE

78

士多啤梨  
芝士蛋糕

STRAWBERRY  
CHEESECAKE

WITH WHIPPED CREAM

78



香蕉咖啡凍糕

BANNOFEE “MISS U” 

SALTED CARAMEL BANANAS, BOURBON  
SPONGE AND VANILLA CREAM, BUTTER  
SCOTCH SAUCE

78



檸檬蛋白酥新地

LEMON MERINGUE PIE SUNDAE

BUTTER BISCUIT, LEMON CURD

78



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# 12

# DRINKS

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## 經典雞尾酒

### CLASSIC SIGNATURES 88

MAPLE OLD FASHION  
BARREL SOUR

## 招牌雞尾酒

### SIGNATURE HIGHBALLS 88

PICKLED COLLINS  
BARREL INFUSED HIGHBALL

## 無酒精雞尾酒

### MOCKTAILS 88

CREAMY LYCHEE DELIGHT  
PINEAPPLE ORANGE FIZZ  
AMERICAN LEMONADE

## 奶昔

### MILKSHAKES 68

STRAWBERRY  
OREO  
PEANUT BUTTER  
CLASSIC VANILLA



Smoke  
Heat  
Everyday

**+10% SERVICE CHARGE**