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**SINGAPORE**

**TELOK AYER**

# STARTERS

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BRISKET TACOS	14
MEATSMITH SAUSAGE	11
SCOTCH QUAIL EGGS	13
SCOTCH QUAIL EGGS & CAVIAR	28
SMOKED MOZZARELLA & PROSCIUTTO	18
BRISKET SPRINGROLLS	15
PORK BELLY BURNT ENDS	15
HAMACHI SMOKED PINEAPPLE TACOS	18
PASTRAMI BURNT ENDS	16
FRIED BUFFALO WINGS	14
BRISKET CHILLI CHEESE NACHOS	19
PADRON PEPPERS	12
SMOKED CHEESE CROQUETTE	12
CHEF'S STARTER PLATTER	36



# STEAKS

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## AUSTRALIAN GRAIN-FED BEEF

All Steaks Served with Mixed Leaf Salad

300G STRIPLOIN STEAK	60
300G RIBEYE STEAK	72
250G TENDERLOIN STEAK	75
1KG DRY-AGED PORTERHOUSE STEAK FOR TWO	240
CHOICE OF SAUCE	
MEATSMITH BBQ SAUCE	
MUSTARD SAUCE	
CHIMICHURRI	
BEARNAISE	

## **CHEF'S BURGER OF THE MONTH**

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Let's March into the new month with a new Chef's Burger from - Chef Patrick Co, Chef & Owner of The Fat Cow and Asian Cow from the Philippines!

### **THE FILIPINO CHICKEN ADOBO BURGER**

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With grilled chicken adobo as the patty, pickled green papaya on top to give it a refreshing crunch, garlic aioli, and Meatsmith buns as the base, this burger is a treat!



## MAINS

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<b>WAGYU SIZZLER</b>	25
<b>MEATSMITH WAGYU CHEESEBURGER</b>	29
<b>PERI PERI CHICKEN</b> Wild Rice	26
<b>LIME + CHIPOTLE PORK RIBS</b> 3-Hour Smoked + Glazed, Baby Romaine, Blue Cheese Dressing	35
<b>BEEF BRISKET</b> 14-Hour Smoked, Salt & Pepper Rub, BBQ Sauce, MeatSmith Slaw	39
<b>BEEF SHORT RIB</b> 10-Hour Smoked, Corn Puree, Italian Parsley Salad	75

## PLATTERS

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Served with Pickle Plate & Corn Bread

### MEAT PLATTER

Beef Brisket, Spiced Pork Ribs,  
Pastrami Burnt Ends, Pork Belly Burnt Ends,  
Brisket Springrolls, Fried Buffalo Wings

64 per person  
(min. 2 pax)

### PREMIUM PLATTER

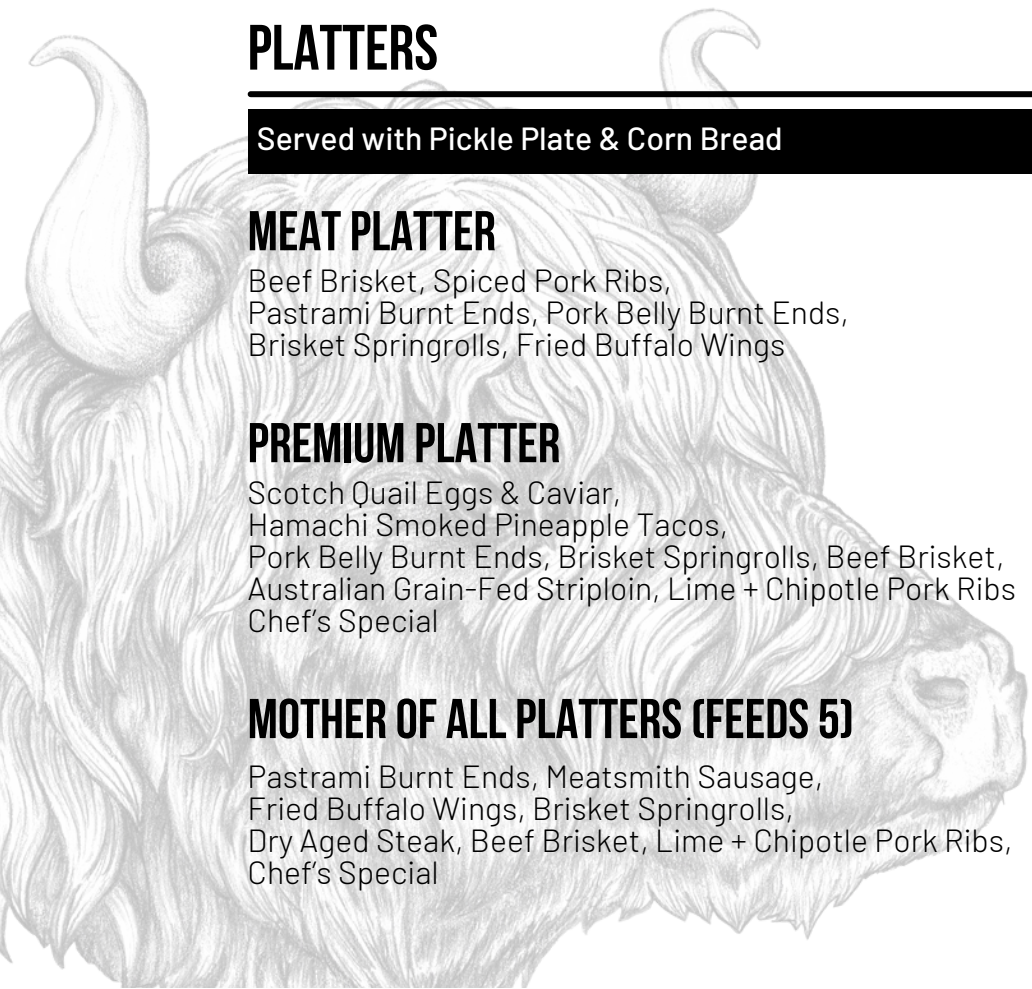
Scotch Quail Eggs & Caviar,  
Hamachi Smoked Pineapple Tacos,  
Pork Belly Burnt Ends, Brisket Springrolls, Beef Brisket,  
Australian Grain-Fed Striploin, Lime + Chipotle Pork Ribs  
Chef's Special

92 per person  
(min. 2 pax)

### MOTHER OF ALL PLATTERS (FEEDS 5)

Pastrami Burnt Ends, MeatSmith Sausage,  
Fried Buffalo Wings, Brisket Springrolls,  
Dry Aged Steak, Beef Brisket, Lime + Chipotle Pork Ribs,  
Chef's Special

425 for 5  
(additional 85/pax)



## SIDES

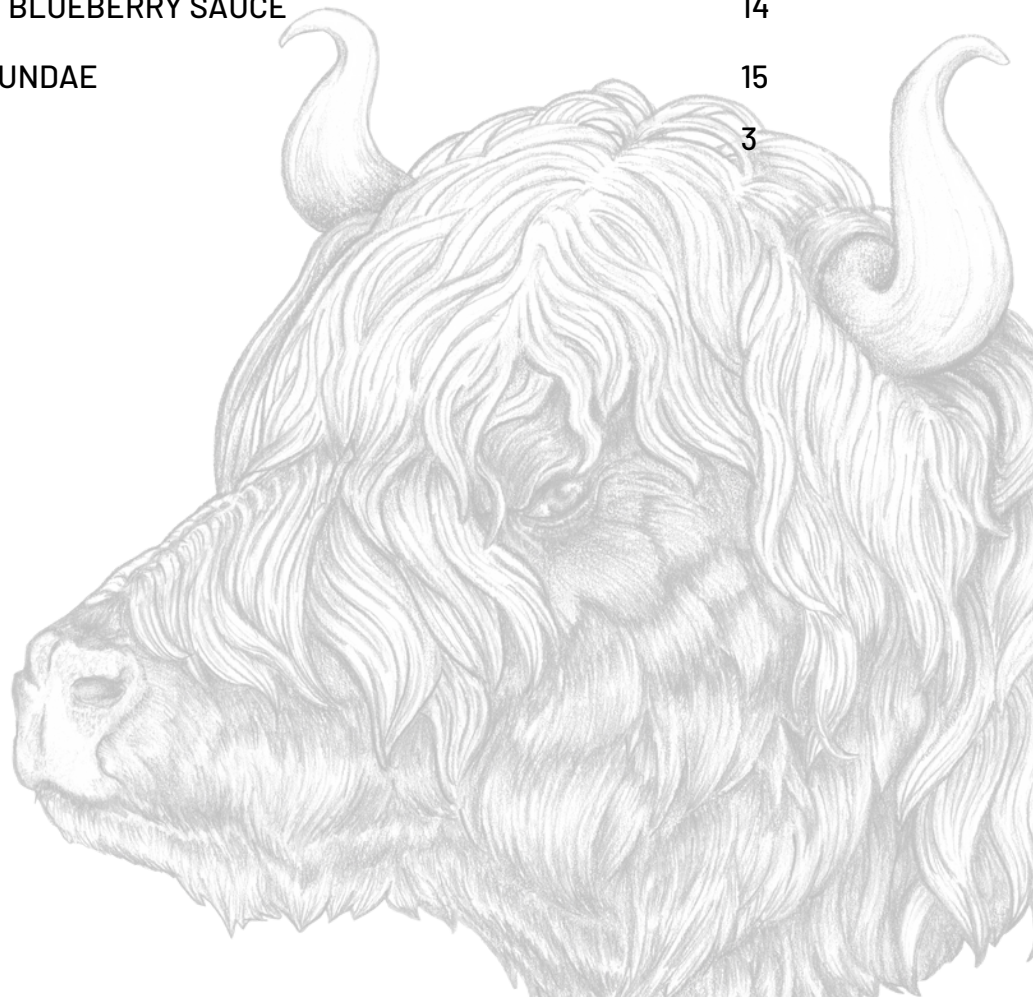
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CORN BREAD With Smoked Butter	7
MEATSMITH SLAW	8
CRINKLE CUT FRIES	12
KALE, PERSIAN FETA SALAD	15
BBQ CORN	9
MAC & CHEESE	16
KOREAN GARLIC CHEESE BREAD	14
CAESAR SALAD	19

## DESSERTS

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BANOFFEE PIE	15
BAKED CHEESECAKE, BLUEBERRY SAUCE	14
CHOCOLATE FUDGE SUNDAE	15
LIME MARSHMALLOW	3



## FOR THE KIDS!

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Only for children 12 years old and below

### MAINS

MEATSMITH CHEESEBURGER	10
PULLED PORK & SLAW SANDWICH	10
BREADED CHICKEN CUTLET	12
GRILLED BARRAMUNDI	15
MACARONI IN TOMATO SAUCE With Fresh Basil & Cheese	12
SPAGHETTI CARBONARA With Beef Bacon & Parmesan	12

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### SIDES

KIDS FRIES	6
POTATO WEDGES	6
MEATSMITH SLAW	5
GRILLED CORN	5
GARDEN SALAD	5

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### DESSERT

BAKED CHEESECAKE	6
VANILLA ICE CREAM	6
CHOCOLATE ICE CREAM	6



