



Starters

Crispy Fries 8

— Switch up your fries —

Mentaiko Sauce +4

Truffle & Parmesan +4

Gumbo Dip +7

TEXAN LOADED STYLE  +7
Texan chili recipe by 'Leroy & Lewis' straight from the Lone Star State!

Patatas Bravas 12

Paprika-spiced fried potatoes w/ BBQ aioli.

Fried Brussel Sprouts  16

Fried & charred brussel sprouts w/ Furikake.

Smoked-Fried Wings 18

Five crispy smoked wings. *ok, the pic shows 4, but it's 5*



Cajun Fried Squid  18

Cajun-spiced battered fried squid.

Cajun Fried Oysters 18

Five breaded oysters tossed in cajun spices.



Bowls

All bowls come topped w/ onsen egg, kimchi, pickled radish, and buttered corn.

Smoked Beef Cheeks Don  19

Smoked & confit sliced wagyu beef cheeks.



Smoked Beef Curry Don 16

Japanese curry w/ potatoes, carrots & beef.

Bacon Don 15

Thick-cut bacon — housecured & smoked.

Smoked Pulled Pork Don *contains chili flakes* 17

12-hour smoked UK Berkshire pulled pork.

Oyako Don **this doesn't have onsen egg* 14

Classic charcoal-grilled chicken thighs & egg.

Barbecue Chicken Don  15

Flavorful charcoal-grilled chicken thighs.

Smoked Duck Don 17

Succulent smoked duck with crispy skin.

Smoked Salmon Don 17

Smoky house-cured salmon.

Make it a Set *All sets include Cabbage Slaw.*

Canned Drink Set
+3



Buckwheat Tea (H/C) or
Iced Lemon Tea Set
+4



煙 KEMURI BBQ by BACONKING.SG

Kemuri 煙
BBQ

Lunch Lineups

Australian Picanha  27

150g. Certified free-range by Pure Black. 150 days' barley-fed Rump Cap steak. Served w/ crispy fries & cabbage slaw. MS3-4.
chef on strike if ordered well done
(+\$20 / 100g) Served medium-rare.



Sausage & Chicken Gumbo *this is my fav* 18

Cajun sausage & chicken stew over a bed of rice. *try it with tabasco*

The OG Burger  *pronounced: "the awg bur-ger"* 24

Smoked Wagyu beef patty on smoky American cheese & brioche bun, topped w/ dill pickles & onions, served w/ crispy fries & cabbage slaw.



Pulled Pork Burger 24

12-hour smoked Berkshire pulled pork on brioche bun, topped w/ jalapeño, dill pickles & onions, served w/ crispy fries & cabbage slaw.

Add-ons

Onsen Egg	1.5	Cabbage Slaw	3
Rice	2.5	BBQ Sauce	1.5
Kimchi	1.5	Mustard Sauce	1.5

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*Psst... hey, follow our socials?
We like to have fun here.*

Desserts

Cornbread w/ Gelato *trust me try this no regrets* 13

Gelato served on housemade cornbread.
Drizzled w/ maple syrup.

— *Choice of Sea Salt Milk or Vanilla Bean* —
(+\$5 for additional scoop of gelato) *this one*



well, since there's space here, meet the crew!



 Chef's Recommendation

 Cowboy's Recommendation

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BACONKING.SG'S
SMOKEHOUSE



Pitmaster's Choice

Select a platter, choose your meats, and pick your sides.

Choose your platter
Step 1

The Texas Tres

3 x **Meats** (max **one** beef) + 1 x **Side**

from \$54

Feeds 2 to 3

The Texas Cinco

5 x **Meats** (max **two** beef) + 2 x **Sides**

from \$90

Feeds 4 to 5

Choose your meat
Step 2

☆
A true Pitmaster seeks balance—no meats may be chosen twice. (it means you can't have an entire plate of **just** bacon)

Beef	Pork	Poultry	Salmon
Dino Ribs +\$24 (150g)	Bacon +\$0 (200g)	Chicken +\$0 (2pcs)	Salmon +\$0 (100g)
Beef Cheeks +\$13 (150g)	Pulled Pork +\$3 (150g)	Duck +\$0 (200g)	
	Sausage +\$0 (2pcs)		

Choose your side
Step 3

Produce	Carbs
Garden Mix +\$0	Crispy Fries +\$5
Cabbage Slaw +\$0	Cornbread +\$5
Fried Brussels Sprouts +\$9	Patatas Bravas +\$7
	Truffle Mash +\$7

À La Carte

Recommended to order 200 grams or more.

	US Dino Ribs <i>served boneless</i>	\$56 / 200g
	Wagyu Beef Cheeks	\$21 / 100g
	Thick Cut Bacon <i>i mean... we're called baconking</i>	\$18 / 200g
	Smoked Pulled Pork	\$21 / 150g
	Smoked Sausage	\$9 / piece
	Smoked Chicken	\$9 / piece
	Smoked Duck	\$18 / 200g
	Smoked Salmon	\$18 / 100g

Housemade Mustard Sauce \$1
Housemade BBQ Sauce \$1

what kind of smokehouse doesn't have brisket —
i know IT'S COMING BACK. sit tight, something's brewing~



Drinks

Coke Original	2
Coke Zero	2.5
Pokka Green Tea	2
Icecool Young Coconut	3.5
Bottled Water	1.5
Sparkling Water	3.5

Coffee & Tea

	Hot / Ice
Americano	2.5 / 3.5
Caffè Latte	3.5 / 4.5
Caramel Latte	3.8 / 4.8
Mocha	3.8 / 4.8
Brewed Buckwheat Tea (free-flow)	3 / 3.5
Freshly Squeezed Iced Lemon Tea	3.8

Alcohol

	Hoegaarden White Bottle	9	Distinctive and unfiltered Belgian wheat beer.
	Hoegaarden Bucket of 5	40	5 bottles of Hoegaarden White in an ice bucket. Happy Hour (5.30pm to 7.30pm) for \$35.
	Sapporo Bottle	9	Refreshing lager with a crisp, refined flavour and a clean finish.
	Sapporo Bucket of 5	40	5 bottles of Sapporo in an ice bucket. Happy Hour (5.30pm to 7.30pm) for \$35.
	Ninki Ichi Sparkling Junmai Ginjo	35	A pleasant sweetness and lingering aftertaste. Brewed only using the ingredients of rice and koji.
	Ozeki Junmai Daiginjo	39 / 79	A fruity yet floral aroma and subtle sweetness. Sake in its purest form – Junmai with no other alcohol additions and daiginjo, the mark of premium sake.
	Kiku-Masamune Shibiritate Daiginjo	40	Signature clean, crisp taste. Brewed using the freshly pressed method.
	Wine Pick of the Day	12	House picked wine of the day. Served w/ Glass.
	Sake of the Day	30	House picked sake of the day. Served w/ Carafe.
	Whisky Highball	12	Made with Whisky Koh-Kun.





Wine

W1 Marius Vermentino 69



Citrus aromas with notes of grapefruits & ripe fruits.



Region: Pays d'Oc in Southern France
Varietal: Vermentino
Vintage: 2023
Alcohol: 13% vol

Pairings: Grilled shellfish, seafood kebabs, fried fish, herby salads, citrus salads, vegetable crudités, goat cheese.

W2 Cederberg Bukettraube 75



Fruity & floral aromas, featuring tropical fruit & peach notes.



Region: Cederberg in Western Cape of South Africa
Varietal: Bukettraube
Vintage: 2023
Alcohol: 13% vol

Pairings: Spicy dishes, rich foods like goose liver, select cheeses, Turkish desserts.

R1 The Magnifico Rosso Fuoco Primitivo IGT 75



Full bodied w/ a robust structure. Bold & spicy w/ flavors of blackberry, plum, & hints of spices & vanilla.



Region: Puglia in Southern Italy
Varietal: Primitivo
Vintage: 2022
Alcohol: 14.5% vol

Pairings: Grilled meats, hearty pasta dishes, aged cheeses.

R2 Domaine de Bila-Haut Villages Rouge 79



Deep garnet red & rich aromas of black cherry.



Region: Languedoc-Roussillon in Southern France
Varietal: Blend (Syrah, Grenache, Carignan)
Vintage: 2022
Alcohol: 14.5% vol

Pairings: Brisket, ribs, sausages, grilled meats, smoked dishes.

R3 Valle Reale Montepulciano d'Abruzzo 85



Aromas of well-ripened red fruit, berries, sage, rosemary & clove.



Region: Abruzzo in Italy
Varietal: Montepulciano
Vintage: Varies
Alcohol: 13-14% vol

Pairings: Grilled and smoked meats, lamb kebabs, lasagna, burgers, baked ziti, beef Bolognese, pasta carbonara.

R4 Ripassa Valpolicella Ripasso Superiore 109



Smooth, red fruit aromas, fruity flavors, & hints of chocolate & spice. Lasting notes of black cherry & plum.



Region: Veneto in Italy
Varietal: Blend (Corvina, Rondinella, Molinara)
Vintage: Varies
Alcohol: 13.5% vol

Pairings: Grilled steak, lamb, tomato-based pastas, beef stew, braised lamb, venison, duck.

R5 Alvi's Drift Pinotage Verreux 119



Robust tannins & notes of juicy, ripe black cherries & plums.



Region: Breede River Valley in South Africa
Varietal: Pinotage
Vintage: 2019
Alcohol: 13.5% vol

Pairings: Grilled steak, smoked meats, spaghetti and meatballs, beef stew, braised lamb, venison, duck.

Corkage Policy

As part of our commitment to providing a remarkable dining experience, we welcome guests to bring their own wine.

A corkage fee of \$30 for the 1st bottle, and \$20 for each subsequent bottle will apply.