

SEAFOOD DINNER TAKEOVER - 31/1/16 - 7PM

SMOKE DAILY

MEAT SMITH

The
-FULL METAL-
Smokehouse

SNORRE FOOD SINGAPORE & CHEF MARKUS DYBWAD

CHEF MARKUS DYBWAD MENU - \$100 ++

SNACKS

- **OYSTERS WITH SMOKED SOY AND CHARRED CUCUMBER**
- **SMOKED CODROE WITH SOUR CREAM ON TOAST**
- **SALMON JERKY**

MAINS

- **MUSSELS WITH SHERRY, LEEKS AND SMOKED MAYONNAISE**
- **SMOKED HADDOCK IN MILK, WITH EGGS, CAPERS, PARSLEY AND POTATOES**
- **WARM, HOTSMOKED MACKAREL, CUCUMBERSALAD, SOUR CREAM AND DILL**
- **HOTSMOKED BROWN CRAB, BLACK VINEGAR, MAYONAISE, HEART LETTUCE AND GRILLED BREAD**

DESSERT

- **CRÈME CARAMEL, SPICE BREAD AND CARAWAY**

BUY TICKETS THROUGH PEATIX OR SPEAK TO THE MEATSMITH MANAGER

EMAIL: EAT@MEATSMITH.COM.SG - 167/169 TELOK AYER - TEL: 6221 2262