

**S M O K E**

**A N D**

**B A R R E L**

**B B Q**

**J O I N T**



The image shows the interior of a restaurant, likely Smoke & Barrel. On the left, there is a long bar with a woven mesh backrest and several wooden chairs. In the background, two staff members are visible behind the bar. The right side of the image shows a dining area with wooden tables and black leather chairs. The lighting is warm and ambient, with a large brass pendant light hanging from the ceiling. The overall atmosphere is rustic and modern.

*Pit House cooking lessons*

Smoke & Barrel is the true epitome of old-school American BBQ, bringing to Hong Kong the one and only imported wood-fired smoker AKA '**The Beast**' all the way from Missouri. Diners can expect exceptional, full-flavoured meats cooked slow n'low to produce the hallmark hickory-wood aromatic flavours of traditional Texas-style BBQ cooking.

All of S&B meats are carefully prepared and smoked in-house in our open kitchen, this gives our guests a complete interactive experience where you can see the authentic BBQ process in action.

Rubbed, smoked & handcrafted. A delectable smokehouse experience is available to blow guests away with bold and mouth-watering starters that are a mix of American and Asian influences, drinks full of character and warm service to match. Get smokin' with us for meats delicately smoked in the pursuit of tenderness and flavours at Smoke & Barrel.

# Cooking Lessons

Come and train with our very own Pit Master Chris Tuthill, learn the skills of Real BBQ in Hong Kong, only at Smoke & Barrel





# BBQ Ribs Cooking Class

During Our Cooking class you will be taught the southern American ways of real pit House BBQ

- 3 Hour cooking class
- Butchery of the pork ribs
- Marinating and spice rubs
- Learning of the smoking of the ribs
- Temperature control
- Small tasting
- Collection of your ribs at 6pm for Dinner

**\$800 per person / \$1100 with your own Merchandise**  
**(Maximum 10 pax per group)**





# BBQ Beef Brisket Cooking Class

During Our Cooking class you will be taught the southern American ways of real pit House BBQ

- 3 Hour cooking class
- Butchery of the Beef Brisket
- Marinating and spice rubs
- Learning of the smoking of the Brisket
- Temperature control
- Small tasting
- Collection of your Brisket at 6pm for Dinner

**\$800 per person / \$1100 with your own Merchandise**  
**(Maximum 10 pax per group)**





## Contact Us

Get in touch with us at  
2866 2120 or  
[hello@smokeandbarrelhk.com](mailto:hello@smokeandbarrelhk.com)  
now to book your Pit House Cooking  
lessons now.

Smoke  
Heat  
Everyday