

PITMASTER SMOKING CLASS

Smoke
Heat
Everyday



ESTD

2023

SMOKE & BARREL

BARBEQUE


TEXAS TO HONG KONG

EVENTS & CATERING



- When you think about Smoked BBQ meat in Hong Kong, only one name comes to mind – Smoke & Barrel. We are the only restaurant in Hong Kong that uses the time-honoured techniques of the deep south, with recipes handed down generations to bring the best of American BBQ to our loyal fan base.
- We use an American made custom built smoker, affectionately call The Beast, lychee wood fire and most importantly patience and persistence day in and day out, to produce what we think is the best BBQ in Asia to Hong Kong.
- Before we opened, no where was doing what we did in Hong Kong. Along the way there have been some pretenders, possibly even some contenders but we are still standing and still the king of American BBQ in Hong Kong.



A group of approximately 15 people are gathered in a restaurant kitchen for a meat smoking class. Some are standing in the background, while others are kneeling or sitting in the foreground. They are dressed in casual attire, with some wearing aprons. In the foreground, a man is wearing a blue face mask. To the right, a long wooden table is covered with large racks of pork ribs, some of which are being prepared. Several white koozies with 'SAND B' and 'JIM DEAN' logos are placed on the table. A large, silver, cylindrical smoker hangs from the ceiling. The background shows a kitchen with various equipment and other staff members.

- During our Meat Smoking 101 cooking class, you will be taught the southern American ways of real pit House barbecue.

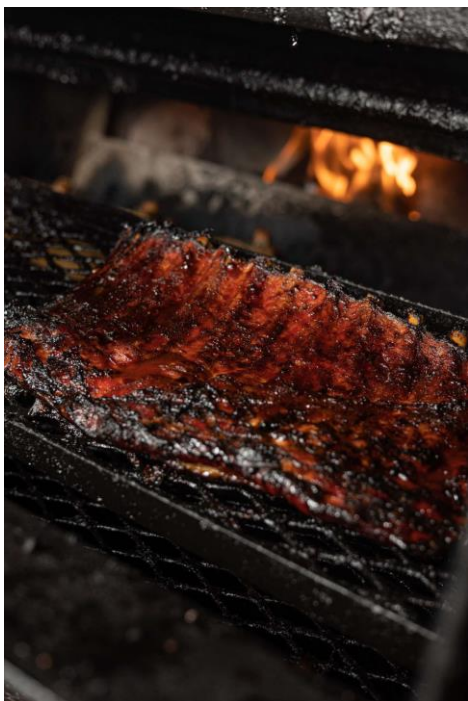
- 3 Hour cooking class
- Butchery of the pork ribs
- Marinating with wet and dry spice rubs
- Learning on proper way to smoke ribs or barbecue meats
- Temperature control
- Small tasting of BBQ Meats

- • Bourbon 101 introduction hosted by a Makers Mark Ambassador
- Collection of your very own smoked ribs at 6pm to enjoy at home!

\$800 per person (includes full merchandise pack)

- Maximum 20 pax per group booking and subject to a minimum number of guests to be held





For more information feel free to contact us

hello@smokeandbarrelhk.com

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