

PITMASTER SMOKING CLASS

Smoke
Heat
Everyday



ESTD

2023

SMOKE & BARREL

BARBEQUE

TEXAS TO HONG KONG

EVENTS & CATERING

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

- 2-3 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 tasting session
- Collection of your very own smoked ribs at 24 hours later to enjoy at home!

RIB CLASS - \$500 per person

SAUSAGE & RIB CLASS - \$1000 per person

BRISKET CLASS - \$2200 per person

(take home a whole brisket)

Maximum 20 pax per group booking and subject to a minimum number of 6 guests to be held, all guests must perform the same class







- 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.



For more information feel free to contact us

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