



**PRESS RELEASE
FOR IMMEDIATE RELEASE**

In collaboration with Casa Verde

S'MAO TEXAS-STYLE BARBECUE MAKES ITS FLAMING DEBUT IN SINGAPORE



S'Mao Beef Ribs

SINGAPORE, 5 November 2020 – S'Mao Barbecue is bringing the heat and will be firing up a 2-month long pop-up at Casa Verde starting 6 November. Headed by Chef and Owner Chia Jue Mao — also known as Smoky Mao to his peers — S'Mao Barbecue specialises in finger-smacking authentic Texas-style barbecue and smoking techniques. Get your appetites ready and prepare to have the feast of a lifetime right in the heart of Singapore Botanic Gardens.



S'Mao Signature Large Meat Platter

WHAT TO EXPECT

S'Mao is honest-to-god, smoky deliciousness on a platter. There is nothing fast and furious here, just good old low and slow with lots of love. S'Mao may at first seem to be a quick abbreviation of 'Smoky Mao', a nickname Chef Mao had picked up for his love of smoking techniques, but also speaks of his philosophy and approach to food — good food brings people together and makes them smile (Smao).

Inspired by Chef Mao's time in Austin, Texas, and North Carolina – S'Mao Barbecue features time-honoured tradition of low and slow smoking technique with an honest approach. Prime cuts such as USDA Angus short ribs and Duroc pork belly are expertly and meticulously smoked to achieve tender, succulent meats that are rich in smokiness and have a serious depth. Simply seasoned with salt and coarse black pepper, this honest approach brings out the natural meat flavours, allowing it to shine through. Smokers with a gas assist function have gained popularity in higher volume restaurants, but most pitmasters do it the old-fashioned way: a hardwood fire that's watched carefully overnight.



THE MEATS



(L - R) *S'Mao Signature Smoked USDA Angus Short Rib, Duroc Pork Ribs, House-made Cajun-style Andouille Sausages*

Duroc Pork Belly (\$35) - Chosen especially for its natural marbling and fat to meat ratio, the Duroc belly is smoked for three to four-hours and confit in honey butter till tender.

Duroc Pork Ribs - Half-rack (\$40), Full-rack (\$80) - Packed with flavour and all so tender, this is a mouth-watering option that is sure to satisfy. These pork ribs are sure to please any fussy eater, especially among those who prefer a more delicate cut.

House-made Cajun-style Andouille Sausage (\$15) - Any smoky affair is never complete without some handmade sausages. These sausages are expertly bound with a mix of cajun spices and fresh pork shoulder.

S'Mao Signature Smoked USDA Angus Short Rib (\$15/100g) - Beef that is well-loved for its evenly distributed marbling fats. Flavoursome and tender, this Angus Short Rib is a must-have for all avid meat lovers.

S'Mao Meat Platters - Medium (\$125), Large (\$195) - The *Medium Meat Platter* includes a half-rack of *Duroc Pork Ribs*, 150G of *Honeyed Duroc Pork Belly*, and two *House-made Cajun-style Andouille Sausage*. The *Large Meat Platter* offers a double portion of the medium-sized platter for twice the enjoyment.

Sides

Both platters come with all six sides from the menu and include **French Fries, Cornbread with Butter, S'Mao Coleslaw, Charred Corn on The Cob, Basil Mac 'N 'Cheese** and **Charred Romaine served with buttermilk dressing.**



Sauces

S'Mao Hot Sauce (\$3) - The specially crafted signature hot sauce

Homemade Pomegranate BBQ (\$2) - The right amount of sweet and tangy

Carolina Gold (\$2) - A mustard-based sauce with chilli flakes and black pepper

Mole Rojo (\$3) - A blend of spices, nuts and chocolate, inspired by Chef Mao's trip to Oaxaca, Mexico

Drinks

Complementing the menu of hearty, bold-flavoured barbecued items is a carefully curated selection of craft beers and wines. Wash down the smoked meats with a pint of ***North Coast Stellar IPA (\$12)*** or ***Sweet Water 420 Extra Pale Ale (\$12)***. Alternatively, best savoured with wines such as ***Adriano Langhe Sauvignon Blanc 2018 (\$15 per glass)*** and ***Cecchi Chianti DOCG 2018 (\$10 per glass)***, which pairs extremely well with your meat dishes.

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S'Mao Barbecue will be available every Friday to Sunday, 5.30 pm to 9.30 pm, from now till 31 December 2020, at Casa Verde.



THE CHEF

Chia Jue Mao aka Chef Smoky Mao

Before his return to Singapore, Chef Mao worked in the United States for four years. His overseas journey started when he travelled to the States in 2015 for his internship at *Primo Restaurant* organised by Culinary Institute of America. Fuelled by his strong passion and appetite for barbecue, coupled with his love for people and community, Chef Mao moved on to *Hubba Hubba Smokehouse*. It was there he was given the nickname “Smoky Mao” and was inducted into the world of barbecue. Chef Mao picked up Texas-style barbecue and his famous smoking techniques down south from *Leroy and Lewis* where he had the opportunity to learn from various pitmasters.

“One of the hardest parts of barbecuing is the meticulous management of a fire which takes skill, patience, and love. Pitmasters subscribe to a low and slow philosophy that can take up to 16 hours for the best results. I hope to be able to introduce the best of what I’ve learned while forging a sense of community through the food I serve. In a bustling fast-paced city like Singapore, some things are best savoured low and slow.” - Chef Mao

Before his overseas culinary pilgrimage, Chef Mao worked with multiple concepts under the Les Amis Group, including *Bistro Du Vin*, *Peperoni Pizzeria* and the now-defunct *Au Jardin*. This timely collaboration and debut is a tale of homecoming for Chef Mao who has always had an enduring bond with the Les Amis Group.

- End -



POP-UP INFORMATION

Address: 1 Cluny Road, Singapore Botanic Gardens, Singapore 259569

Tel: +65 6467 7326

Email: casaverde@lesamis.com.sg

Instagram: <https://www.instagram.com/smaobbq/>

Opening hours:

Fridays to Sundays: 5.30pm – 9.30pm

Pre-order:

WhatsApp 8940 3884 to make your pre-order. Limited quantity available.

Reservation:

Make your reservation via <https://tinyurl.com/SMaoBBQReservation>

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