

SALT & BARREL

TAPROOM • KEBABERIE

FOR IMMEDIATE RELEASE

Take note Hong Kong foodies: Chef Taran Chadha of BlackSalt is bringing you new exciting flavours with the opening of a concept Taproom & Kebaberie restaurant-bar, Salt & Barrel.

April 27, 2018, Hong Kong:

Hong Kong's culinary scene is set to change with the opening of Salt & Barrel – a collaboration between Chef Taran Chadha of the award winning BlackSalt, local breweries, Black Kite & Kowloon Bay, and The Tramline Liquor Co.

Inspired by the history of the subcontinental dish, Chef Taran sets out to re-introduce kebabs fit for royalty of yesteryears through his unique blend of spices and modern adaptation of age-old cooking techniques, offering his guests a glimpse into an intriguing and fascinating culinary era.

"I always thought kebabs were not appreciated enough. There are very limited places to enjoy a good kebab in Hong Kong and that is why I wanted to expand upon it. The history of the kebab is quite profound. What fascinates me as well is the wide array of kebabs there are. To me, what is important is that the kebabs should be marinated in a healthy way using only high-quality meats, fresh seafood and seasonal vegetables, and by using traditional and modern equipment to grill them with."

– Chef and Co-Founder, Taran Chadha.

Bringing an old world regal charm to the table, Salt & Barrel will be unlike anything else in Hong Kong, while at the same time keeping the relaxed and familial atmosphere that we all love about BlackSalt. Salt & Barrel will be an ode to the history of the kebab, with each dish bringing a unique sense of flavours to your taste buds. In keeping with Chef Taran's fascination with the kebab, the origin of each dish's rich history will be explained on our brand-new menu, which will also include signature favourites from BlackSalt.

The bar area at Salt & Barrel will offer 15 taps focusing on serving exceptional draft options. In addition, there will be a wide range of craft spirits, wines and other beverages. Chef Taran will draw inspiration from the tap offerings in designing dishes. The focus is to offer fresh beer and craft cocktail options that will complement the menu, but as importantly, be delicious to drink on their own.

The restaurant interior will draw on motifs from the Mughal Empire, with a blend of vibrant colours, rustic fixtures, murals and warm lighting. The dining area will have a total of 40 seats, while the bar has a capacity of 16 seats. The warm, friendly and comfortable atmosphere at Salt & Barrel will demonstrate our passion for innovative food and fresh craft beers.

Salt & Barrel, located at the ground floor of One South Lane, is next to the B2 exit of HKU MTR Station and just steps away from Queen's Road West, the Belcher's and Kennedy Town. The area has a reputation as a foodie hub fueled by happy hours and diverse eateries that attract mostly young professionals, multicultural families and university students.

[Salt & Barrel](#) is now opened for lunch from Noon to 3pm, happy hours and dinner service from 5:30-12am, 6 days-a-week, closed every Monday. For more information, please email info@saltandbarrel.hk or follow us on [Instagram](#): @saltandbarrelhk, [Facebook](#) or [Twitter](#): #saltandbarrelhk.

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ABOUT SALT & BARREL (“S&B”) - A unique taproom & kebaberie

A unique taproom & kebaberie restaurant collaboration between Chef Taran Chadha of the award winning BlackSalt, Black Kite and Kowloon Bay Breweries, Salt & Barrel is a unique taproom & kebaberie restaurant serving house brewed & seasonal beers that perfectly compliment the signature handmade kebab varieties, specially marinated using premium cuts, market-fresh seafood & seasonal vegetables.

ABOUT THE PARTNERS

BlackSalt

Co-founded by Chef Taran Chadha & his wife Sheela, BlackSalt is driven by flavours representative of the Chef's heritage, shaken up with a modern twist of the Indian subcontinent. Using only the freshest premium ingredients and seasoned with homemade masala spices. The dishes of BlackSalt are inspired mostly by Nepalese, Bengali and Sri Lankan cuisine.

Black Kite Brewery

Co-founded by Hong Kong-born brothers David & Daniel Gallie and named after the familiar bird that is often seen soaring amongst Hong Kong's skyscrapers. Using fresh ingredients from around the globe, the brewery produces a core range of classic styles as well as periodic specials.

Kowloon Bay Brewery

Co-founded by Ging Van & Mike Bardill, Kowloon Bay's mission is to introduce and increase interest and consumption of craft beer amongst the local and expat population of Hong Kong and Asia. Focused on using fresh, preservative-free ingredients, the brewery's range of locally produce craft beer is promoted and sold as a premium, high quality product.

The Tramline Liquor Co.

Co-founded by brothers Adam & Mark Brough, Tramline operates a retail business in Kennedy Town and as a wholesaler offering a range of premium spirits, craft beers, wines, tonics and sodas. Established in 2012, The Tramline Liquor Co. aims to encourage with the aim of encouraging people to drink better not more.

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