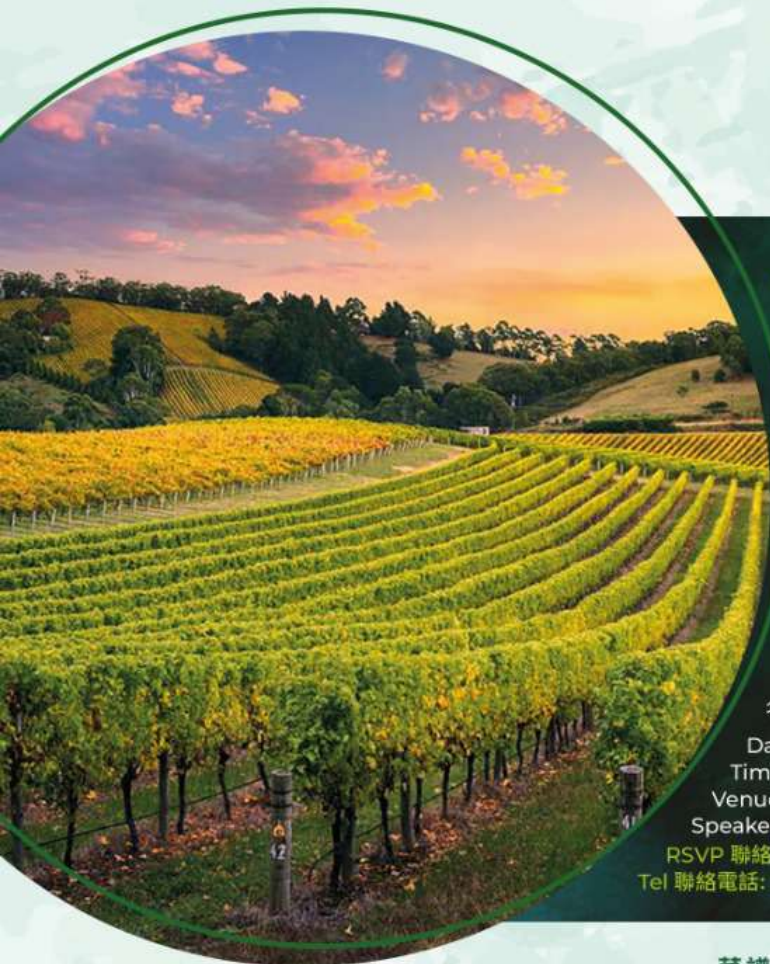




An Exclusive Evening with Yalumba

Indulge in an extraordinary evening with Yalumba, Australia's legendary winemaking icon. Guided by Sommelier Mr. Anthony Choi, journey through a handpicked flight of exceptional South Australian vintages — uncorking rich heritage and terroir in every glass. To elevate your palate, our Chinese Executive Chef Happy crafts a bespoke multi-course feast, masterfully pairing each pour with a harmony of Eastern heritage and Western refinement.

Limited seats available, reserve yours now!

Yalumba 南澳佳釀薈萃夜

誠邀您參與一場Yalumba醇酒饗宴，細味來自南澳洲歷史悠久的釀酒世家之卓越年份佳釀。這些美酒以其深厚的釀造底蘊與極致的品質而聞名，代表著澳洲最頂級的風土特色。侍酒師蔡先生(Anthony)將引領嘉賓探索精選酒款，並搭配由行政中菜總廚陳東東師傅精心設計的專屬菜單，將中式佳餚與西式葡萄酒相結合，呈獻一場震撼味蕾的醇酒饗宴。

名額有限，敬請提前訂座，共度難忘一夜！

Date 日期：17 September 2026 (Thursday / 星期四)

Time 時間：7pm

Venue 場地：Loong Yuen at B1；低層一樓龍苑中菜廳

Speaker 主持：Mr. Anthony Choi (蔡先生), Sommelier侍酒師 (WSET Level 4)

RSVP 聯絡電郵：ly.higm@ihg.com

Tel 聯絡電話：2315 1006

菜譜 Menu

餐前酒

Pre-dinner Drink

Pewsey Vale Vineyard Riesling 2025

蔥油蚬子拼酥炸碧綠蝦球

Chilled Razor Clams in Scallion Oil paired with
Deep-fried Prawn Balls

Organic Chardonnay 2023

金錢雞拼海蜆

Traditional Roast "Gold Coin" Pork Belly and Chicken Liver
in Honey Sauce with Jellyfish

Samuel's Collection Eden Valley Viognier 2022

鹽香豬肋骨

Wok-Tossed Salted Pork Ribs

Samuel's Collection Barossa Bush Vine Grenache 2023

薑蔥炆乳鴿

Braised Pigeon with Ginger and Scallion

The Menzies Cabernet Sauvignon 2019

紅酒燴牛尾配稻庭烏冬

Braised Oxtail in Red Wine and Tomato Sauce with Inaniwa Udon

The Octavius Old Vine Shiraz 2016

西米燭布甸

Baked Sago Pudding with Lotus Seed Paste

HK\$680* (每位 / per guest)

*另設加一服務費 10% service charge applies



請密切期待下一場於2026年10月23日(星期五)Osteria意大利餐廳舉行的美酒佳餚宴。

Stay tuned for our next wine dinner at
Osteria Ristorante Italiano on Friday, 23 October 2026.

