

Piedmont Uncorked: From Barbera to Barolo

Join us for an exclusive Piedmont Wine Dinner at Osteria!
Indulge in an exquisite four-course feast by Chef Fabio
featuring Slow-cooked Beef Tongue, Homemade Taglierini
with Black Truffle, Braised Pork Cheek, and assorted
Piedmont Cheeses, all perfectly paired with fine Piedmont
wines including Barbera D'Alba, Barbaresco, and Barolo.
Limited tables available. Reserve your table today!

Date : Friday, 23 October 2026
Time : 7pm
Venue : M Floor, Osteria Ristorante Italiano
Speaker : Mr. Paolo Ponghellini, Vignette du Vin
Managing Director
RSVP : os.higm@ihg.com • 2315 1010



MENU

Antipasto

Slow-cooked Beef Tongue, Charred Leeks, Girolle Mushrooms,
"Salsa Verde e Salsa Rossa"
Barbera d' Alba, Giovanni Corino, DOC 2022

Pasta

Homemade Taglierini, Butter and Black Truffle
"Mimmo" Le Piane 2016, Nord Piemonte Rosso
(Nebbiolo Vespolina)

Main Course

Slow-cooked Pork Cheek, Colourful Swiss Chard,
Mashed Potatoes, Asparagus
Barbaresco DOCG, Produttori del Barbaresco Riserva,
Muncagota 2014

Dessert

Assorted Cheeses from Piedmont with Grapes and Nuts
Barolo DOCG "Giachini" Giovanni Corino 2017

Coffee or Tea

HK\$768 per person

10% service charge applies



Stay tuned for our next wine dinner at
Osteria on Friday, 20 November 2026

Osteria
RISTORANTE ITALIANO