



## Domaine Rouge-Bleu Wine Dinner

Indulge in an evening of exquisite culinary artistry at Loong Yuen Cantonese Restaurant. Discover an exclusive selection of premium wines from Domaine Rouge-Bleu of France, curated by Mr. Paolo Ponghellini of Vignette du Vin Limited. Delight your senses with our gourmet selections including Tiger Prawn with Pomelo Salad, Marinated Sliced Goose with Jellyfish, Wok-fried Beef Tenderloin with Osmanthus and Grapes and Baked Rice with Spanish Ibérico Pork and Tomato.

Seats are limited, secure your place for a special and extraordinary dining experience.

龍苑中菜廳與 Vignette du Vin 的 Paolo Ponghellini 先生攜手呈獻一場美酒佳餚晚宴，精選菜式包括柚子沙律大虎蝦、滷水鵝件拼海蜆、桂花葡萄牛柳粒，以及西班牙黑豚肉蕃茄焗飯等，感受美酒與佳餚的完美配搭。

名額有限，請即預訂，共度一夜難忘時光！

Date 日期：9 July 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. Paolo Ponghellini  
(Managing Director at Vignette du Vin Limited)

RSVP 聯絡電郵：[ly.higm@ihg.com](mailto:ly.higm@ihg.com)

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### 菜譜 Menu

#### 柚子沙律大虎蝦

Tiger Prawn with Pomelo Salad  
IGP Méditerranée White, Dentelle 2018

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#### 滷水鵝件拼海蜆

Marinated Sliced Goose with Jellyfish  
Dentelle Rouge - IGP Méditerranée 2023

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#### 桂花葡萄牛柳粒

Wok-fried Diced Beef Tenderloin with  
Osmanthus and Grapes  
Origine Carignan Vin de France 2023

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#### 香煎沙薑雞

Pan-fried Chicken with Sand Ginger  
CDRV Saint Cécile "Mistral" Rouge 2021

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#### 西班牙黑豚肉蕃茄焗飯

Baked Rice with Spanish Ibérico Pork and Tomato  
Vin de France Red, Lunatique 2020

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#### 奶黃煎堆仔拼紅棗糕

Custard Sesame Ball and Red Dates Cake

HK\$680\* (每位 / per guest)

\*另加一服務費 10% service charge applies



Vignette du vin  
— 品 · 文化 —

請密切期待下一場於2026年7月31日(星期五)假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, 31 July 2026.

