



An Exclusive Evening with ColleMassari

Join Brand Ambassador Marco Baresi for an exclusive evening celebrating Italian winemaking. Taste five exceptional wines — a crisp Northern Italian Prosecco followed by four distinct Tuscan pours — paired with a custom multi-course menu by Chinese Executive Chef Happy. Experience a seamless fusion of Eastern flavors and Western culinary artistry.

Limited seats available — reserve yours today!

ColleMassari 托斯卡尼美酒饗宴

誠邀您展開一趟難忘的意式美酒佳餚之旅，盡情探索意大利釀酒工藝的豐富風貌。活動由品牌大使 Marco Baresi 先生親自帶領嘉賓細味五款精選佳釀，從清爽的北義大利 Prosecco 氣泡酒揭開序幕，隨後探索四款來自托斯卡尼核心產區的特色佳釀。行政中菜總廚陳東師傅更特別設計專屬多道菜式，將精緻東方美饌與西式餐酒藝術巧妙融合，為每一款佳釀帶來極致的和諧配搭。

名額有限，敬請提前訂座，共度難忘一夜！

Date 日期：8 October 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. Marco Baresi, Brand Ambassador

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

Fantinel Prosecco Extra Dry DOC NV

龍蝦柚子沙律

Lobster and Pomelo Salad

ColleMassari "Melacce" Montecucco Vermentino DOC 2022

黑豚肉叉燒伴椒鹽鮮魷

Honey Barbecued Spanish Ibérico Pork and

Deep-fried Squid with Salt and Pepper

ColleMassari "Rigoletto" Montecucco Rosso DOC 2021

XO醬蘆筍牛柳粒

Stir-fried Diced Beef Fillet with Asparagus in XO Sauce

Grattamacco Bolgheri Rosso DOC 2022

香煎黑椒羊架伴乾煸四季豆

Pan-fried Rack of Lamb with Black Pepper Sauce and

Stir-fried French Beans

ColleMassari "Poggio Lombrone" Montecucco Sangiovese Riserva DOCG 2017

鮮蝦荷葉飯

Steamed Rice with Shrimps in Lotus Leaf

椰汁西米糕拼奶黃春卷

Coconut Sago Pudding and Custard Spring Rolls

HK\$680* (每位 / per guest)

*另加一服務費 10% service charge applies



ColleMassari
TOSCANA

WINE
CLOUD

Amoroso
FINE WINES



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.