假日酒店 Holiday Inn
— 洲際酒店集團 —
香港金域
GOLDEN MILE HONG KONG



An Exclusive Evening with Château Le Bon Pasteur

Join us for an exclusive wine dinner celebrating Château Le Bon Pasteur, the prestigious Right Bank Bordeaux estate, alongside key selections from the Rolland family portfolio. Indulge in four exceptional pours, each thoughtfully paired with a custom multi-course menu crafted by our Executive Chinese Chef Happy. Experience a seamless fusion of refined Chinese gastronomy and iconic French winemaking.

Limited seats available, reserve your table today!

邦巴斯德酒莊美酒饗宴

誠邀您參與這場專屬美酒晚宴，共賞波爾多右岸名莊邦巴斯德酒莊及米歇爾羅蘭家族系列酒莊的精彩佳釀。品嚐四款極致佳釀，完美配搭行政中菜總廚陳東東師傅精心打造的專屬菜單，呈獻精緻中菜與經典法式釀酒的完美結合。

名額有限，敬請提前訂座!

Date 日期 : 24 November 2026 (Tuesday / 星期二)
Time 時間 : 7pm
Venue 場地 : Loong Yuen at B1 ; 低層一樓龍苑中菜廳
Guest Speaker 主講嘉賓 : Mr. Benoît Prevot
(Director and Winemaker of Château Le Bon Pasteur)
Speaker 主持 : Ms. Minnie Wong
(Brand Ambassador of Château Le Bon Pasteur)
RSVP 聯絡電郵 : ly.higm@ihg.com
Tel 聯絡電話: 2315 1006



菜譜 Menu

龍苑三式拼盤
Loong Yuen Appetiser Platter

蟹粉春卷•蜜汁西班牙黑毛豬叉燒•椒鹽本地鮮魷
Deep-fried Spring Rolls with Crab Roe,
Iberico Barbecued Pork,
Deep-fried Squid with Salt and Pepper
Bertrand de Monceny

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鮑汁鮑魚花菇扣鵝掌
Braised Abalone with Mushroom and
Goose Web in Abalone Sauce
Château Bertineau Saint Vincent 2019

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京蔥爆羊肉伴宮保雞丁
Stir-fried Mutton with Scallions served with Kung Pao Chicken
Château Rolland Maillet 2019

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蒜片牛柳粒伴潮式滷水鵝片
Sautéed Diced Beef Cube with Garlic Slices served with
Chiu Chow-style Marinated Sliced Goose
Château Le Bon Pasteur 2019

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生炒糯米飯
Stir-fried Glutinous Rice with Preserved Meat

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西米焗布甸
Baked Sago Pudding with Lotus Seed Paste



HK$788* (每位 / per guest)

*另設加一服務費 10% service charge applies

Château Le Bon Pasteur
POMEROL
GRAND VIN DE BORDEAUX

EaSiness 怡仙

龍苑 Loong Yuen