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

From Rome to Bordeaux

Embark on an exquisite culinary journey with Chef Fabio! Indulge in five authentic Italian courses — from Charcoal-grilled Octopus to Herb-crusted Lamb Rack — expertly paired with handpicked Bordeaux wines, spanning refreshing Rosé to luscious Cadillac.

Limited tables available. Reserve your table today!

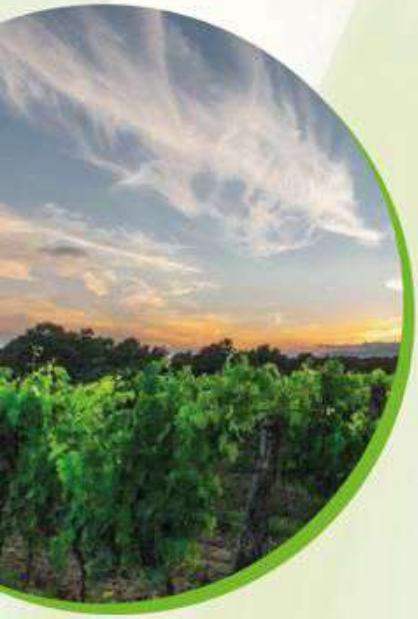
Date : Friday, 20 November 2026
Time : 7pm
Venue : M Floor, Osteria Ristorante Italiano
Speaker : Cristian Favaro, Bright View Wine Sales Manager
RSVP : os.higm@ihg.com · 2315 1010



MENU

Benvenuto
Genovese Panissa, Truffle Stracciatella, Herb Oil
Rosé – AOC Bordeaux 2024

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Antipasto
Mediterranean Charcoal-grilled Octopus, Endives, Smoked Potato Cream and Pickled Radish
Blanc Sec – AOC Bordeaux 2024

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Primo
Homemade Agnolotti, Braised Pork with White Wine Sauce, Citrus Gremolata
Rouge – AOC Côtes de Bordeaux 2018

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Secondo
Seared Australian Lamb Chops with Herbs Crust, Grilled Vegetables, Blackberry Balsamic
L'Artolie – AOC Cadillac Cotes de Bordeaux 2016

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Dolce
Modern Sicilian Cannolo, Pistachio Cream, Almond Crumble, Orange Gel
Blanc Liquoreux - AOC Cadillac 2015

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Coffee or Tea

HK$768 per person

10% service charge applies

IFOB FOODSERVICE

Stay tuned for our next wine dinner at
Loong Yuen on Tuesday, 24 November 2026

Osteria
RISTORANTE ITALIANO