ASC FINE WINES · WORLD WINE TOUR 2026

EAST MEETS WEST

CHINESE CUISINE WINE PAIRING DINNER

16 OCTOBER 2026 · MAN HO CHINESE RESTAURANT

JW Marriott Hotel Hong Kong

Reception 7:00 PM · Dinner 7:30 PM

Welcome Drinks

Skalli Terroir Littoral Chardonnay 2024

萬豪金殿獻萃

萬豪貴妃叉燒 · 清酒鵝肝凍 · 窩貼大蝦多士

Chef's specialties

Signature barbecued pork with honey sauce

Chilled foie gras mousse jelly with sake · Deep-fried shrimp toasts

Yalumba The Virgilius Viognier 2023

茶燻豉油皇乳鴿

Tea-smoked marinated pigeon with soy sauce

Louis Jadot Gevrey-Chambertin 1er Cru “Lavaux Saint-Jacques” 2020

Michele Chiarlo Barolo “Cannubi” 2017

廿六頭南非吉品伴蘆筍

Braised South African dried abalone with asparagus

Masi “Campolongo di Torbe”
Amarone della Valpolicella Classico 2015

老菜脯炒和牛小排

Sautéed sliced wagyu beef short rib with preserved vegetable

Black Stallion “Barrel Reserve” Cabernet Sauvignon 2021

Kanaan Winery “Crazy Fang” Cabernet Sauvignon 2016

海參雞粒燜飯

Braised rice with sea cucumber and diced chicken

豆沙軟糍 · 夏果棗皇酥

Chilled red bean dumpling

Baked red date puff with macadamia nuts

Inniskillin Cabernet Franc Icewine 2022

HK$1,780 PER PERSON

Menu items are subject to seasonality and availability. Please inform our team of any food allergies.