ASC FINE WINES · WORLD WINE TOUR 2026

FRESH FISH FIZZ

SEAFOOD & WINE PAIRING DINNER

14 OCTOBER 2026 · FISH BAR

JW Marriott Hotel Hong Kong

Reception 7:00 PM · Dinner 7:30 PM

Welcome Drink

UBY Nº3 IGP Côtes De Gascogne

Hors-d'œuvre

French Blue Prawns Tartar

Yuzu Soy dip · Tempura Avocado

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Champagne Barons de Rothschild Tryptique 2019

Entrée

Grilled Spanish Octopus · Chorizo Oil

Piperade · Arugula · Roasted Hazelnuts · Ink Aioli

烤西班牙八爪魚配辣肉腸油

Louis Jadot Chablis Grand Cru Blanchot 2022
Querciabella Batar Toscana Bianco 2021

Poisson

Grilled Black Cod Saikyo Miso
西京燒銀鱈魚

Francis Ford Coppola Winery Director's Cut Chardonnay 2022
Clos de L'Oratoire des Papes Chateauneuf-du-Pape
Les Chorégies Blanc 2022

Relevé

Grouper In Shaoxing Wine Sauce · Pan-fried Rice noodle Roll

Soya Braised Slices Duck Breast · Tofu

龍躉球花雕煎腸粉 · 汁滷水鴨胸豆腐

天領飛驒譽純米吟釀
山丹正宗松山三井純米大吟釀

Dessert

Lava Brownie
熔岩布朗尼

Masi Anegelorum Recioto della Valpolicella Classico DOCG 2020
Fonseca Vintage Port 2016

HK$1,380 PER PERSON

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