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**Much Anticipated! “Hong Kong Wine & Dine Festival” Returns to Central Harbourfront  
Grab Your Ticket from 10 October to Taste the World**





The largest world-class outdoor gourmet party is coming back to town after five years! Organised by the Hong Kong Tourism Board (HKTb), the much-anticipated “Hong Kong Wine and Dine Festival” is returning to the Central Harbourfront Event Space from **26 to 29 October (Thursday to Sunday)**! **Grab your tickets and tasting passes online from 10 October (Tuesday)**. Besides the iconic customs of serving the best of each country, the 2023 edition is also introducing emerging drinks, including new latitude wines and Chinese wines that have made a mark on the world stage. Together with more than 100 offerings of popular bites from around the world, the Wine & Dine Festival will pamper participants with a day-to-night feast in the autumnal vibe of Victoria Harbour. In addition, HKTb will also present the “Taste Around Town” programme in November jointly with over 300 restaurants and bars to extend and expand the colourful local culinary experience of globally inspired tastes to the whole city throughout the whole month. Join us and indulge in a banquet of dancing tastes on the tip of tongue in this one-stop shop foodie destination!

**One-stop shop checkpoint for global tastes**

The “Hong Kong Wine & Dine Festival” is an iconic annual gala of Hong Kong which never failed to bring up the city’s night vibes. This year, about 300 booths of sips and bites are offering extraordinary gourmet experiences, including rich culinary elements and wines from 36 countries and regions, exceeding the collection from the last edition. Be it wine, whiskey, cocktail, street food, hotel dishes and star-rated gourmet, there will be something for you to eat and drink your way through the world's wine and food in this one-stop event and will make a perfect checkpoint for both the local public and visitors!

Hong Kong Wine & Dine Festival: One-stop shop for global tastes	
	<b><u>1. Best of Each Country</u></b>
	<p>The Wine &amp; Dine Festival this year continues to offer fine wines from around the world for an affordable price:</p> <ul style="list-style-type: none"> <li>- Top-quality wines and classics from 36 countries including Bordeaux and Burgundy of France, Italy, the US, Australia and Spain</li> <li>- Selection of internationally renowned wines including award-winning bottles, and high-score choices by top wine critics including James Suckling</li> </ul>

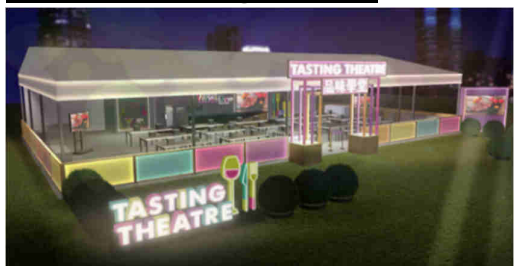
<p><b>Wine</b></p> 	<p><b><u>2. Impressive Finds</u></b></p> <p>In each edition, the Festival reveals some lesser-known finds to explore a new gastronomic world of unique tastes:</p> <ul style="list-style-type: none"> <li>- Wines from eastern European state Moldova, one of the five founding origins of International Organisation of Vine and Wine which lies across the similar latitudes as the prestigious wine producers of Burgundy and Bordeaux of France;</li> <li>- New latitude wines from Thailand, which is located in the ever-warm tropical belt;</li> <li>- World's first soy wine produced with soya bean curd whey from Singapore</li> </ul> <p><b><u>3. World Trends</u></b></p> <p>Explore new regions with the Wine &amp; Dine Festival for the latest world trends:</p> <ul style="list-style-type: none"> <li>- Chinese wines making a mark on world stage from eight wineries in Shandong, Ningxia and Yunnan, known for their characteristic quality, including wines made with specially grown grape varieties, including the recently trending and multi-awarded Marselan and the same bottle of Cabernet Gernischt presented in the Chinese-French president state banquet;</li> <li>- Hop on the trend of natural wine for addictive-free drinks;</li> <li>- Get tipsy with low alcohol beverages, which are buzzing among Gen-Z drinkers</li> </ul>
<p><b>Dine</b></p> 	<p><b><u>4. Delicacies from 17 countries and regions</u></b></p> <p>How can we not enjoy fine wines with some nice bites? This year, the Wine &amp; Dine Festival hosts about 100 food booths with delicacies from 17 countries and regions, satisfying your heart's content while showcasing Hong Kong's multifarious culinary experiences:</p> <ul style="list-style-type: none"> <li>- Indulge in exotic tastes such as Japanese BBQ, Argentinian grill, Iberico ham, Indian malai chicken tikka and many more;</li> <li>- Relive the locals' collective memories of fried potatoes in typhoon shelter style, charcoal-grilled deep fried tofu, and other local specialties;</li> <li>- Introducing Shunde pork knuckles, fish trios, skewers and other popular food from the Greater Bay Area, to enjoy a harmony on your palette;</li> <li>- Fix your sweet tooth with gelato made with the beloved confectionary "White Rabbit Creamy Candy", lava egg tart with tapioca bubbles and other desserts.</li> </ul>

## Hype up the air with music



How can a four-day party go without music? Live music will be performed at the mains stage to let you get lost in the scenic harbourview and the lively music.

## First-ever “Tasting Theatre”



The new “Tasting Theatre” provides 17 workshops of different themes with interactive experiences:

<b>Masters’ classes</b>	Star chefs including Cantonese master He Jian-sheng, Taiwanese baker Wu Pao-chun, on cooking
<b>Pairing tips</b>	Executive chef of star-rated hotel and bartender from Asia’s 50 Best Bars will share wine and dessert pairing tips, while a master chef and a professional sommelier will share the best pairings for brined dishes in Chaozhou styles
<b>Family Fun</b>	Family-friendly cartoon cookie baking sessions to inspire parents and kids to manifest their inner chef together
<b>New Trends</b>	Rice tasting with Japanese rice expert to dive into the special world of aroma, texture and flavours of selected Japanese grains; workshop on the low-carbs culture; Chinese wine tasting and other new trends in global gastronomy

## Tickets and Tasting Passes open for sale from 10 October

Starting from 10 October (Tuesday), members of the public and visitors can purchase their admission tickets, Tasting Passes and/or ticket for Tasting Theatre workshops through the Discover Hong Kong website.

Hours & admission tickets		
<b>26 October (Thu)</b>	<b>7:30 pm – 11 pm</b>	<b>HK\$40</b>
<b>27 Oct (Fri) and 28 Oct (Sat)</b>	<b>12:00 pm – 4 pm</b>	<b>HK\$20</b>
	<b>5:30 pm – 11 pm</b>	<b>HK\$40</b>
<b>29 Oct (Sun)</b>	<b>12:00 pm – 8:30 pm</b>	<b>HK\$20</b>

\*last admission time: 30 minutes before closing of each session

Tasting Pass	
<b>HK\$400</b>	- 14 tokens - 1 Lucaris souvenir wine glass
<b>HK\$200</b>	- 8 tokens - 1 eco cup

## **November: “Taste Around Town” – day-to-night experience of the local dining culture**



Following the four-day Hong Kong Wine and Dine Festival, the HKTb has teamed up with more than 300 restaurants and bars across the city to present the “Taste Around Town” programme, a month-long culinary experience made available city-wide. The new programme “HK Bar Show” curated a total of 60 bars in town, including entries on the Asia’s 50 Best Bars such as Mostly Harmless, The Pontiac and Tell Camellia. Participating bars will feature Hong Kong-inspired cocktails and a menu of locally sourced ingredients for the public to enjoy a social-media worthy bar-hopping journey!

On the other hand, the well-received “Chinese Master Chefs’ Curation” opens to diners again with a stronger line-up of masters. Together with city-wide dining offers from “Chill E.A.T. – Everything About Taste” and “Sip & Savour in LKF”, embark on an all-day gastronomic journey for an unmissable foodie experience!

### **Photo caption**



Mr Raymond Chan, HKTb Event & Product Development General Manager (third from right) and Mr Ronny Lau, Chairman of Hong Kong Wine & Spirits Writers Association (leftmost) cheer with representatives of sponsors of the Hong Kong Wine & Dine Festival.

### **Hong Kong Wine & Dine Website:**

(Hong Kong Wine & Dine Festival) <http://discoverhongkong.com/WineDineFestival>

(Taste Around Town) <http://DiscoverHongKong.com/TasteAroundTown>

### **Members of the media can download the press release and the photos from the links below:**

Press release: [www.discoverhongkong.com/tc/hktb/newsroom/press-releases.html](http://www.discoverhongkong.com/tc/hktb/newsroom/press-releases.html)

Photos: <https://assetlibrary.hktb.com/assetbank-hktb/action/browseItems?categoryId=1234&categoryId=2&cachedCriteria=1>

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**During non-office hours, please call 8200 7860.**

**Wine & Dine Festival: Must-Tries**

Best of Each Country			
 <p><b>Jane Eyre Fleurie 2021 (France)</b></p> <ul style="list-style-type: none"> <li>• A lovely brew from Burgundy's classic winery</li> </ul>	 <p><b>Azienda Agricola Sciara Etna Rosso Centenario 2018 (Italy)</b></p> <ul style="list-style-type: none"> <li>• Made with grapes on the fertile volcanic soils on Sicily Island</li> <li>• Grapes from century-old vines, giving the wine a unique and rich aroma</li> </ul>	 <p><b>Dominio de Pingus PSI, Ribera del Duero (Spain)</b></p> <ul style="list-style-type: none"> <li>• Produced by leading winery of Spain with a unique style</li> </ul>	 <p><b>Sitzius Riesling Beerenauslese 1998 (Germany)</b></p> <ul style="list-style-type: none"> <li>• Fruity floral aroma with the smokiness of barrel aging</li> <li>• High acidity with balanced sweetness without overpowering sugar mouthfeel</li> </ul>
The Lesser-Known Regions			
 <p><b>Monsoon Valley Wine Signature Range : Red (Thailand)</b></p> <ul style="list-style-type: none"> <li>• Spicy and rich notes of fruitiness</li> <li>• Silver award in AWC Vienna International Wine Challenge 2021</li> </ul>	 <p><b>Sachi Soy Wine - Original (Singapore)</b></p> <ul style="list-style-type: none"> <li>• World's first soy wine sustainably made with tofu whey</li> <li>• Sweet with floral and fruity aromas</li> </ul>	 <p><b>Gitana Winery Lupi (Moldova)</b></p> <ul style="list-style-type: none"> <li>• Brewed by trending winery in Moldova</li> <li>• Strong sweet aromas of blackberry, dark chocolates and coffee</li> </ul>	 <p><b>Aszú 6 putt (Hungary)</b></p> <ul style="list-style-type: none"> <li>• Using grapes with the noble rot (fungi fermented grapes), the wine deliver a extra tone of sweetness to its counterparts</li> <li>• Sophisticated brewing process which makes the wine more precious</li> </ul>



World Trends			
 <p><b>Xige Estate N609 Dry Red</b> (Ningxia, China)</p> <ul style="list-style-type: none"> <li>A blend of Cabernet Sauvignon and the Chinese-grown variety Cabernet Gernischt, carrying aromas of violet, lily and medicinal herbs</li> <li>Presented to French President Macron by President Xi on a state banquet in April</li> </ul>	 <p><b>Mystic Island Yihu Dry Red 2018</b> (Shandong, China)</p> <ul style="list-style-type: none"> <li>Multiple award winner in 2020, including a gold award in Asia Wine &amp; Spirit Awards, a bronze award in International Wine and Spirit Competition and a bronze award in WINE100 awards</li> </ul>	 <p><b>Copenhagen Sparkling Tea ROD</b> (Denmark)</p> <ul style="list-style-type: none"> <li>Innovative sparkling tea with a low alcohol content of 5%</li> <li>Best Premium Drink in 2022 Zenith Innobev</li> </ul>	 <p><b>Bottle of Bread</b> (Hong Kong)</p> <ul style="list-style-type: none"> <li>Locally brewed with sustainable leftover breads and crusts, replacing the traditional ingredient of barley to support recycling businesses</li> </ul>
World of Tastes			
 <p><b>Fried Potatoes in Typhoon Shelter Style</b></p> <ul style="list-style-type: none"> <li>Deep fried garlic, chilli and diced potatoes until golden brown</li> </ul>	 <p><b>Traditional Chiu Chow Pork Roll</b></p> <ul style="list-style-type: none"> <li>Chiu Chow delicacies full of flavour. Pairs well with wine</li> </ul>	 <p><b>Slow Cooked M9 Australian Wagyu Ribeye</b></p> <ul style="list-style-type: none"> <li>M9 Wagyu Beef is the highest grade of Wagyu Beef exported from Australia and melts in your mouth</li> </ul>	 <p><b>Jeju Tangerine Jelly</b></p> <ul style="list-style-type: none"> <li>A light citrus aroma with a soft jelly, perfect for a refreshing champagne</li> </ul>
 <p><b>Chinese Goose Liver Sausage/ Chinese Sausage Egg Tart</b></p> <ul style="list-style-type: none"> <li>A genuine Hong Kong style egg tart with dried sausages for an unexpected texture</li> </ul>	 <p><b>Iberico Ham aged 48-months</b></p> <ul style="list-style-type: none"> <li>Rich in fat with a delicate and refreshing mouthfeel and light acorn flavour. Best paired with wines</li> </ul>	 <p><b>Parmesan Cheese Gelato</b></p> <ul style="list-style-type: none"> <li>Made with high-quality parmesan cheese with a hint of sweetness in umami, goes well with wine</li> </ul>	 <p><b>Tiramisu in Untreated Rice Wine</b></p> <ul style="list-style-type: none"> <li>Italian dessert fused with eastern liquor, highlighting the rich layers and the mellow aroma of untreated rice wine</li> </ul>