

Date: 29 September 2025

Total Pages: 7

**HKTB Stages Hong Kong Wine & Dine Festival from 23 to 26 October  
Hours Extended Until Midnight for the First Time**

**“Grand Wine Pavilion” & “Tasting Room” Return with Acclaim**

*Priority Booking with Designated Credit Card Opens Today. Public Sales Start This Thursday.*



Organised by the Hong Kong Tourism Board (HKTB), and co-organised by Bordeaux Wine Council (CIVB), the annual flagship event “Hong Kong Wine & Dine Festival” is set to return. This year, the four-day Festival will be held at the Central Harbourfront Event Space from 23 to 26 October (Thursday to Sunday). For the first time, the evening hours will be extended until midnight, allowing guests to enjoy the festivities late into the night.

The theme of this year’s event is “REMIX. BEST OF ALL WORLDS”, and it marks the highly anticipated return of two Festival favourites: the **BEA Grand Wine Pavilion** and the exclusive **Tasting Room**. Sponsored by The Bank of East Asia (BEA), the **BEA Grand Wine Pavilion** will assemble a collection of top-class wines, including prestigious bottles from Bordeaux’s First Growth chateaux. The **Tasting Room** will feature five celebrated chefs for an unprecedented ten-hand collaborative dinner, a true feast for the senses. **Towngas Gourmet Avenue**, sponsored by Towngas, will feature a dozen of Hong Kong’s finest restaurants, including Michelin-starred and Black Pearl establishments, offering visitors a culinary journey that boast a collective “13 Stars and 7 Diamonds” all under one roof.

Another highlight at the Festival this year is the interactive “Pairing Exploration” experience. By exploring clever combinations of five distinct flavour profiles and five grape varieties, guests are invited to curate their own pairings and discover new tasting sensations. Moreover, this year’s event will also feature new Country Pavilions and a host of popular international brands, promising a sophisticated journey that blends the classic with the contemporary. There will be more activities and promotions related to the Festival, with details to be announced later.

**Admission tickets, Tasting Passes, and Grand Wine Tasting Passes will go on public sale online starting from 2 October (Thursday).** As the Festival’s major sponsor, American Express is offering its Cardmembers exclusive three-day early access for the sale **(29 September to 1 October)**, plus special privileges throughout the event.

**Dr Peter Lam, Chairman of the HKTb,** remarked: “I am delighted to see the Hong Kong Wine & Dine Festival, our annual flagship event, return with an even more star-studded lineup this year. With the celebrated return of signature experiences such as the BEA Grand Wine Pavilion and the Tasting Room, we are introducing an even greater collection of fine vintages from Bordeaux’s 1855 classified growths. The Festival is also hosting renowned international Michelin-starred chefs to create their gourmet masterpieces on-site. This year’s theme, ‘REMIX. BEST OF ALL WORLDS’, reflects our mission to source the finest wines and cuisines from across the globe, presenting them in combinations that create an unparalleled tasting experience. I would like to thank our many partners and sponsors, whose collaboration is instrumental in bringing this annual international event to both locals and visitors. This also serves as a testament to the Festival’s role as an exceptional platform for promoting fine wine and food, and for driving new business opportunities.”

### **A World of Refined Indulgence**

The **BEA Grand Wine Pavilion** (Appendix 1) is set to return this year with a hall-of-fame lineup. Within the comfort of the Pavilion, guests can embark on a one-stop journey through the world’s most revered wine regions. This includes a dedicated counter curated by renowned wine critic James Suckling, presenting over 100 exceptional Old and New World wines with his highest ratings, alongside his handpicked selection of Chinese wines. To mark the **170<sup>th</sup> anniversary of the 1855 Bordeaux Classification**, the pavilion will feature a rare gathering of legendary wines from all five First Growth estates — Lafite, Latour, Margaux, Haut-Brion and Mouton—a perfect tribute to Bordeaux’s supreme terroir. These wines will be showcased alongside rare and treasured Grand Cru selections from Burgundy, creating a dazzling showcase from two of the world’s most pre-eminent wine regions.

The **BEA Grand Wine Pavilion**’s wine map spans the globe, featuring Spain’s iconic Vega Sicilia, Italy’s national treasure Biondi-Santi, and the 100-point Colgin IX Estate from the US, as rated by James Suckling. Also making an appearance is Lafite’s Chinese venture, Domaine de Long Dai. Beyond wine, the Pavilion will showcase the art of global craftsmanship with offerings such as a 56-year-old single malt whisky and a rare Kweichow Moutai, providing a world-class journey for every connoisseur.

## A Constellation of Culinary Stars

### 1. Tasting Room

The hugely popular **Tasting Room** returns with an all-star cast of five of the culinary world's most influential chefs from Hong Kong and abroad. For one exclusive evening, they will present “Taste the Extraordinary: Beyond Cantonese Flavour,” a 10-hand collaborative dinner that seeks to redefine the boundaries of Chinese cuisine.

The esteemed lineup of chefs includes:

				
<b>Cheung Yat-fung</b> , Beijing Michelin three-star Chiu Chow cuisine chef.	<b>Andrew Wong</b> , the first Chinese cuisine chef to be awarded two Michelin stars outside Asia.	<b>Ji-sun Jung</b> , Culinary Class Wars' “Queen of Dim Sum”.	<b>Jayson Tang</b> , a young Michelin-starred chef committed to preserving Cantonese culinary heritage.	<b>Menex Cheung</b> , An executive chef renowned for his creative approach to Chinese fusion.

Tickets for the “**Tasting Room**” dinner will go on sale via Klook from 10 October.

### 2. Towngas Gourmet Avenue

Making its impressive debut, **Towngas Gourmet Avenue**, sponsored by Towngas, brings together 12 of the city's most lauded restaurants. The star-studded culinary tour features a collection of 13 Michelin stars and 7 Black Pearl diamonds, offering participants an unprecedented opportunity to sample the city's most celebrated cuisine in a single location (See Appendix 2 for more details).

Here is the restaurant lineup at **Towngas Gourmet Avenue**:

- **L'Atelier de Joël Robuchon**: Michelin three-star, Black Pearl two-diamond French cuisine
- **Forum Restaurant**: Michelin three-star Cantonese cuisine
- **Bo Innovation**: Michelin two-star, Black Pearl one-diamond innovative cuisine
- **Arbor**: Michelin two-star, Black Pearl one-diamond Nordic-Japanese cuisine
- **Cristal Room by Anne-Sophie Pic**: Michelin one-star French cuisine
- **Ami**: Michelin one-star French cuisine
- **Épure**: Michelin one-star French cuisine
- **Ming Court**: Black Pearl one-diamond Cantonese cuisine
- **Chinesology**: Black Pearl one-diamond Chinese cuisine
- **The Chinese Library**: Black Pearl one-diamond Chinese cuisine
- **CIAK Concept**: Renowned pizzeria
- **CulinArt 1862**: Presented by Towngas

### 3. Hotel Delicious

A perennial favourite, the “**Hotel Delicious**” zone returns with its most comprehensive ever offering, featuring 11 of Hong Kong’s premier hotels. Indulge in signature dishes prepared on-site, from Grand Hyatt’s famous Hainanese Chicken Rice to The Royal Garden’s Butterfly Cookies provide food lovers with a unique opportunity to experience the best of the city’s hotel dining scene in one place.

#### Pairing Exploration Experience: A New Way to Explore Flavour

This year introduces an exciting interactive concept: Pairing Exploration. Discover the creative synergy between food and wine by matching five key flavour profiles (sweet, sour, spicy, salty, and umami) with five distinct grape varieties (Merlot, Chardonnay, Shiraz, Cabernet Sauvignon, and Sauvignon Blanc). Guided by a simple colour-coded system (see Appendix 4), guests will curate their own unique combinations and explore the art of culinary pairing at their own pace.

#### New Surprises for a Lingering Experience

In addition to the return of classic elements, this year's Festival brings even more magic with exciting new surprises by partnering with popular international brands. One of the highlights is a specially themed area presented by Hong Kong Disneyland Resort.

Discover the **Disney-themed area**, featuring Festival-exclusive culinary delights inspired by beloved Disney characters. A magical array of new Christmas treats will make its debut at the Festival, ahead of the season, offering locals and visitors an exclusive first taste of what’s to come at the park.

For those in search of something special to drink, we’ll be featuring a range of Marvel-themed cocktails and signature drinks, sure to delight fans and cocktail enthusiasts alike. And for the first time ever, we’re introducing Disney wines to the event—red and white varietals produced by the Walt Disney family, deeply connected to the brand’s heritage and cinematic legacy. Highlights include selections from **Frank Family Vineyards**, founded by former Walt Disney Studios President Rich Frank, allowing guests to experience the unique character of Napa Valley.

#### A World-Class Feast of Epicurean Offerings

The Festival grounds will feature approximately 305 booths, with a strong focus on wine (70%) complemented by a curated selection of gourmet food (30%). This year’s programme spans **31 countries and regions**, with dedicated national pavilions from established participants, including Bordeaux (France), the United Kingdom, Spain, China, and Japan. **New country pavilions have also been added to the lineup, including the United States, Italy, Czech Republic, Belgium, Norway, Austria, Mexico and Poland**, promising a fresh and exciting experience for every palate (see Appendix 3).



## **Wine & Dine Festival Opening Hours**

<b>Event Opening Hours (Last admission: 11:30 pm)</b>	
<b>23 October (Thursday)</b>	7:30 pm – 12:00 midnight
<b>24 October (Friday)</b>	12 noon – 12 midnight
<b>25 October (Saturday)</b>	
<b>26 October (Sunday)</b>	

## **Ticketing Options & Offers**

Starting from 2 October, tickets will be available for purchase on Klook and Trip.com. American Express Cardmembers can enjoy an exclusive priority booking period\* from 29 September to 1 October. Following are the full details:

<b>Pass Type</b>	<b>Includes</b>	<b>Price</b>	<b>Advance Purchase Offer (2 to 22 October)</b>	<b>American Express Cardmember Offer*</b>
<b>Grand Wine Tasting Pass</b>	<ul style="list-style-type: none"> <li>• 1 Admission Ticket (HK\$40)</li> <li>• 16 Tokens (HK\$400)</li> <li>• 1 Grand Wine Glass (HK\$200)</li> <li>• Grand Wine Pavilion Access with Snacks Coupon (HK\$200)</li> </ul> <b>Valued at HK \$840</b>	HK\$598	HK\$498	HK\$448
<b>Tasting Pass</b>	<ul style="list-style-type: none"> <li>• 1 Admission Ticket (HK\$40)</li> <li>• 8 Tokens (HK\$200)</li> <li>• 1 Standard Wine Glass (HK\$130)</li> </ul> <b>Valued at HK \$370</b>	HK\$298	HK\$268	Not Applicable

### **American Express Cardmember Privileges\*:**

- Exclusive 3-day priority booking access
- Dedicated American Express Lane for ticket purchase and tokens top-up kiosks on-site.
- 20% savings on additional tokens (standard price HK\$25 each)
- \* Available to eligible American Express Cardmembers with cards issued in Hong Kong, Singapore, Taiwan, and Thailand. For full terms & conditions, visit: <https://go.amex/dn8G55>

### **Additional Notes:**

- Tickets will be available at the door. Standard admission is HK\$40, for ages 12 and above.
- Half-price concessionary admission is available for seniors aged 65 and older, children aged 3 to 12, full-time students and individuals with disabilities.
- Entry to the “BEA Grand Wine Pavilion” requires a separate access ticket.
- Standard wine glass is available for purchase on-site at the entrance for a discounted price of HK\$60.

## **Tourism Hotspots Joint Promotion to Attract Participation in the “Hong Kong Wine & Dine Festival”**

The HKTB, in collaboration with The Hong Kong Jockey Club, MTR Corporation, and the tourism industry, has specially prepared exclusive gifts for visiting tourists. Eligible tourists will receive one “Guest Lite Pass” and visitor-exclusive coupons with a total value exceeding HK\$400.

The contents of the pass include a Hong Kong Wine & Dine Festival admission ticket, a tasting pass containing 4 tokens, and one wine glass. The visitor-exclusive coupons include a HK\$50 Racecourse Catering Coupon from The Hong Kong Jockey Club, allowing tourists to experience the electrifying atmosphere of world-class horse racing at Sha Tin or Happy Valley Racecourse starting from 26 October (valid until 31 December 2025); the MTR Corporation will provide a Buy-one, get-one-free offer for Airport Express single journey adult ticket, allowing tourists to travel to and from the airport with ease.

Redemption locations / methods include:

- Visit Happy Valley Racecourse on 22 October to join Happy Wednesday’s “Bollywood Night”.
- Purchase designated attraction tickets, including from major attractions and operators such as **The Peak Tram, Ocean Park Hong Kong, Ngong Ping 360, M+, the Hong Kong Palace Museum, the WestK Performing Arts.**
- From 21 to 26 October, visit one of the designated Hong Kong Tourism Board Visitor Centre.
- Visitors staying at designated hotels during 21 to 26 October
- Designated travel websites and travel agencies

For terms and conditions, please refer to: <https://www.discoverhongkong.com/eng/what-s-new/events/wine-dine-festival.html?popup=guest-pass>

### **Photo captions**



Dr Peter Lam, HKTB Chairman (fifth from right, front row), Mr Anthony Lau, HKTB Executive Director (leftmost, front row) and sponsors at the press conference of “2025 Hong Kong Wine & Dine Festival”. Representatives from include: (front row) Ms Kimmy Kung, Business Development Manager, Kung Kai Hong Co Ltd (second from left), Ms Carmen Ho, Vice President, Affluent Marketing, HKT (third from left), Mr Corbin Sun Wai Tak, Head of Retail Lending Department, Personal Banking Division, The Bank of East Asia, Limited (Fourth from left), Mr Walter Liu, Head of Asia Region, American Express Hong Kong

(fourth from right), Mr Sammy Kong, General Manager, Commercial & Industrial Marketing & Sales of Towngas (third from right), Ms Ivy Yeung, Director, Head of Consumer Division, Dah Chong Hong Holdings (second from right), Mr Suresh Kanji, General Manager, Town House (rightmost), and (back row) Mr Vincent Yip, Chief Executive Officer of Koon Wah Food & Preserved Fruit Factory Limited (leftmost), Mr Galan Wong, Sales & Brand Manager, Icelandic Glacial Hong Kong Limited (second from left), Dr Connie Leung, Director, Bon Bon Paradise (second from right) and Mr Henry Poon, Sales and Marketing Manager, On Kee Dry Seafood Company Limited (rightmost).



HKTb's "2025 Hong Kong Wine & Dine Festival" will feature about 300 booths. One of the highlights of this year's festival is the "Pairing Exploration" experience, allowing participants to discover new gastronomic sensation by combining the five tastes with five grape varieties.

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

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=2142&categoryTypeId=2>

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

## HKTB “Hong Kong Wine &amp; Dine Festival”

BEA Grand Wine Pavilion: Premium Selections		
The Five First Growths (Premiers Crus) of the 1855 Bordeaux Classification		
		
<b>Chateau Mouton Rothschild 2008</b>	<b>Chateau Lafite Rothschild 2015</b>	<b>Chateau Haut-Brion 2015</b>
<b>France</b>	<b>France</b>	<b>France</b>
Exhibits intense aromas of black currant liqueur, layered with notes of charcoal and floral-like characteristics. A treasure for collectors and the ultimate dream for any wine connoisseur.	Cedar aromas lead to a core of black raspberries, red currants, and crushed plums, accented by hints of cigar boxes and underbrush. The palate reveals a distinct minerality, leading to a long, lingering finish.	A complex bouquet of black cherries, plums, and blueberries unfolds with hints of cinnamon stick, cloves, nutmeg, and espresso. A flawless interpretation of Bordeaux's signature elegance.
		
<b>Grand Vin de Chateau Latour 2012</b>	<b>Chateau Margaux 2015</b>	
<b>France</b>	<b>France</b>	
From an iconic French estate, this wine is crafted from old vines averaging over 60 years of age, making it one of the most distinguished premier red wines of Bordeaux.	Medium garnet-purple coloured, it offers inviting aromas of warm berries, cassis, and Black Forest cake. Perfectly balanced and beautifully structured with complex layers.	



## Showcasing the Exceptional Terroir of Burgundy



**Domaine François Lamarche La Grande Rue Grand Cru 2015**

**France**

A Pinot Noir that is the epitome of elegance and finesse, perfectly expressing the unique terroir of one of the world's most celebrated wine-growing regions.



**Domaine Faiveley Mazis Chambertin Grand Cru 2022**

**France**

Deep ruby-purple in colour, this wine reveals an enticing bouquet of smoke, spice, wild berries, and forest floor. Simply stunning on the palate.



**Louis Jadot Corton-Charlemagne Grand Cru**

**France**

Burgundy White with aromas of peach, citrus, and white flowers, complemented by hints of toasted brioche and hazelnuts. Full-bodied and creamy, balanced by fresh acidity and strong minerality, with a long, refined finish.

## Old World Wines



**Biondi-Santi Brunello di Montalcino Riserva 2015**

**Italy**

From the legendary estate of Biondi-Santi, the pioneers of Brunello, this Riserva is renowned for unrivaled longevity and elegance.



**Vega Sicilia Unico 2013**

**Spain**

Widely regarded as one of Spain's finest wines, it has a polished and complex nose of poached plums, dark cherries, tea leaves, graphite, and milk chocolate.



**BOLLINGER R.D. Batch 2 2008**

**France (Champagne)**

An extraordinary blend of 71% Pinot Noir and 29% Chardonnay, crafted from grapes sourced from 18 Grands and Premiers Cru vineyards.



**Champagne Laurent-Perrier Grand Siècle Itération N°26**

**France (Champagne)**

Rated by Champagne authority Tom Stevenson as one of the seven "must-try" champagnes of a lifetime, this wine has a brilliant white gold hue, with delicate and persistent bubbles, and a palate that is both fresh and delicate.





New World Wines		Spirits	
			
<b>Colgin IX Estate Syrah 2021</b>	<b>Long Dai 2018</b>	<b>Highland Park 56-Year Old</b>	<b>Kweichow Moutai (53%, Super Rare)</b>
<b>United States</b>	<b>China</b>	<b>United Kingdom</b>	<b>China</b>
A fusion of blackberry and black tobacco aromas, with a chocolaty undertone. The palate is silky and complex, leaving a lasting impression. This American wine received a perfect 100-point score from renowned wine critic James Suckling.	A core of dark fruit, featuring notes of blueberry and blackberry, complemented by hints of toasted spice and cocoa. Its tannins are abundant yet elegant, leading to a long, sustained finish.	A perfumed and complex whisky with depth. Discover a complex bouquet of jasmine and lilac, sweet raisins, cloudy honey and Seville orange peel, all wrapped in delicate peat smoke.	Crafted using the scientific traditions of Kweichow Moutai, this spirit is distinguished by its prominent soy-sauce-like aroma. It is elegant with a mellow body and a soft, comparatively prominent aged character that leads to a long, aftertaste.
Sake			
			
<b>Juyondai, Shichidare Nijikkan Junmai Daiginjo</b>	<b>Kamoshibito Kuheiji 'Hi No Kishi' Junmai Daiginjo</b>		
<b>Japan</b>	<b>Japan</b>		
This top-tier sake from Juyondai, Japan's most acclaimed sake brand, has a top-tier, luxurious "Shizuku" expression. An explosive aroma of ripe fruit bursts forth upon opening, leading to a sweet and luscious palate with a smooth, full-bodied texture and remarkable complexity.	Famed for its distinctive style, this "Kuheiji" sake brand is a celebrated favourite among many three-star Michelin restaurants in France.		

Towngas Gourmet Avenue: Epicurean Offerings of “13 Stars & 7 Diamonds”			
Forum Restaurant ❀❀❀		Bo Innovation ❀❀	
			
<b>Braised Abalone</b>	<b>Dried Longan, Red Dates, Lotus Seed and Lily Bulb Ice Cream</b>	<b>Molecular Xiao Long Bao</b>	<b>Bo BBQ Bun</b>
Premium dried South African abalone slow-braised over an open flame in a casserole, creating an intensely fragrant delicacy that is luxuriously tender with a satisfyingly chewy bite.	Inspired by a nourishing dessert from gourmet Wang Tingzhi, this refreshing summer treat features creamy longan-infused milk ice cream, topped with a delicate sprinkle of lotus seeds, lily bulb and dried red dates.	A signature dish of Bo Innovation that deconstructs the traditional Xiao Long Bao through molecular gastronomy. Experience the classic flavours of the soup dumpling in a bite, complemented by pickled ginger and vinegar for dipping.	<i>Char siu</i> from Iberico pork, marinated and cooked with pineapple juice, along with pickled ginger from local brand Mei Chun, wrapped in a baguette. A creative reinterpretation of the classic BBQ pork bun.
Chinesology ❖		Ming Court ❖	
			
<b>Drunken Lobster In 20-years Huadiao</b>	<b>Pan-Fried Homemade Rice Flour Rolls With, Sergestid Shrimp Sauce</b>	<b>Fish Maw, BBQ Pork, Abalone Sauce, Dried Shrimp Roe Egg Noodles, Ginger, Spring Onion, Tossed</b>	<b>Prawn, Garlic, Local Salted Egg Yolk, Almond, Fried</b>
Premium lobster soaked in 20-year Huadiao wine and house-made brine, creating a perfect balance of sweetness and depth. This dish elevates traditional drunken seafood with elegant refinement.	Delicately pan-fried homemade rice rolls paired with a rich sakura shrimp sauce, delivering a crisp, silky texture and deep umami. A refined twist on a beloved dim sum classic.	Ming Court's signature supreme honey-glazed BBQ pork, paired with silky fish maw, blends perfectly with handmade, addictive-free shrimp roe noodles from century-old brand Chan Ming Kee.	Prawn balls are coated in locally cured salted egg yolk from Hoi Yuen Egg Co., and stir-fried to a golden crisp with a succulent interior.



CulinArt 1862		Cristal Room by Anne-Sophie Pic	
			
<b>Burrata Cheese with Homemade XO sauce &amp; Toasted Focaccia</b>	<b>Grilled Oyster with 'Nduja Butter</b>	<b>Chinese Peas from Yunnan and Caviar Geranium Rosat Leaves and Gyokuro</b>	<b>Le Millefeuille Blanc Tahitian Vanilla, Jasmine Jelly Voatsiperifery Pepper Cloud</b>
Creamy burrata cheese meets spicy house-made XO sauce in this East-West fusion. The delicate cheese pouch bursts with rich cream, perfectly complemented by the umami depth of XO sauce.	Japanese oysters are grilled to perfection and topped with 'nduja-spiced butter. The spicy, smoky flavour of Italian sausage melds with creamy butter, enhancing the oyster's natural brininess.	Chef Anne-Sophie Pic presents Chinese peas, cream of geranium rosat topped with caviar. Enjoy all the layers together to experience the beautiful flavours and textures.	This iconic dessert from Chef Anne-Sophie Pic features a millefeuille with the flavours of vanilla and jasmine.
The Chinese Library		CIAK CONCEPT	
			
<b>“Four Blessing” Jasmine Tea-Smoked Bean Curd Roll</b>	<b>Wagyu &amp; Black Pepper Puffs</b>	<b>Seasonal Hairy Crab Pizza</b>	<b>Philly Cheesesteak Pizza</b>
These bean curd rolls, inspired by “Four Blessings”, are filled with three fresh ingredients and lightly smoked with jasmine tea and brown sugar. The result is a unique, satisfying texture.	Delicate, handcrafted puff pastry parcels filled with diced Wagyu beef sautéed with aromatic black pepper. The rich marbling of the beef and the spice of the pepper are encased in a wonderfully flaky and crisp shell.	Succulent meat of fresh hairy crabs, lavishly combined with golden crab roe for an unparalleled and decadent taste of the sea.	Don't miss this Festival exclusive! The pizza features a crust naturally fermented for 36 hours, and is loaded with diced USDA beef, onions, and a signature house-made cheese whiz.



Ami ✿	Epure ✿	Arbor ✿✿	L'Atelier del Joël Robuchon X The Grand HK ✿✿✿ ✿	
				
<b>Ami Signature Beef Sando</b>	<b>Crispy Wagyu Black Pepper Beef Beignet</b>	<b>Cold Angel Hair Pasta with Black Caviar, Truffle and Salted Kombu</b>	<b>Sologne Imperial Caviar in Lobster Jelly with Alaskan King Crabmeat</b>	
Ami's signature bar food, Beef Sando, features a juicy prime beef patty draped in molten raclette cheese, nestled between toasted bread. Savoury, indulgent and absolutely perfect.	Tender Australian Wagyu beef cheek, braised in a piquant Singaporean black pepper sauce, enveloped in a light, deep-fried beignet. Crowned with a slice of crispy Wagyu ham.	The cold angel hair is topped with caviar and truffle, combining refined luxury with refreshing flavors—an indulgent signature dish that has won the hearts of many.	One of Joël Robuchon's most iconic creations, this dish features delicate caviar with perfect salinity and nutty notes, paired with the sweetness of Alaskan king crab and the luxurious texture of lobster jelly—an elegant harmony of oceanic flavours.	

## A Curated Selection of Wines from 31 Countries and Regions

 <p><b>Lewei Dragon Red Wine, 2020</b></p>	 <p><b>Yunnan Red Winery Art Reserve: Soul of the Highlands Brandy XO</b></p>	 <p><b>Iberiuli Kisi Qvevri, 2019</b></p>
<p><b>China</b></p>	<p><b>China</b></p>	<p><b>Georgia</b></p>
<p>From Lewei Wines, the sole winery located in Hohhot, Inner Mongolia, China.</p>	<p>This Chinese brandy offers an inviting nose of vanilla, dried apricot, smoke and oak interweaving the flavours of spiced honey and orange peel.</p>	<p>An iconic Georgian wine with aromas of apricot and juniper berry. It features chewy tannins and flavours of grapefruit, guava, and vanilla.</p>
 <p><b>Garage 22 Blue Gin</b></p>	 <p><b>Danger 380 volts, 2024</b></p>	 <p><b>MASTIC TEARS CLASSIC MASTIHA Spirit Liqueur</b></p>
<p><b>Czech Republic</b></p>	<p><b>Czech Republic</b></p>	<p><b>Greece</b></p>
<p>In the new Czech Republic pavilion, discover a unique Butterfly Pea Flower Gin, offering an aroma of rosemary with hints of grapefruit peel and subtle notes of Sichuan pepper.</p>	<p>In addition to gin, the Czech pavilion presents an exotic sparkling wine with intriguing notes of savoury citrus.</p>	<p>This elegant 24% ABV liqueur from Greece is crafted by distilling the tears of the mastic tree, offering aromatic complexity and a finish that is both sweet and refreshingly crisp.</p>

 <p><b>EL CISMÁTICO</b></p>	 <p><b>French Saké (Semi Dry)</b></p>	 <p><b>ZAO Junmaishu K</b></p>
<p><b>Spain</b></p> <p>Awarded an impressive 96 points by renowned wine critic James Suckling.</p>	<p><b>France</b></p> <p>A masterful fusion of Japanese tradition and French elegance, this sake is crafted by a French brewmaster using French Carmague rice, resulting in a blend of distinctive flavours.</p>	<p><b>Japan</b></p> <p>Crafted with “Toyo Nishiki” rice from Miyagi Prefecture, this sake highlights the rice's natural freshness, leading to a rich and lingering finish. It was awarded the gold medal in the Junmai Sake category at Kura Master in 2021 and 2023.</p>
 <p><b>GlenAllachie 12-Year Old Single Malt Scotch Whisky</b></p>	 <p><b>Bruichladdich Octomore 15.1</b></p>	 <p><b>2011 Hans Lang Riesling Erstes Gewächs VDP Hattenheim Wisselbrunnen</b></p>
<p><b>Scotland</b></p> <p>Crowned the World’s Best Single Malt Whisky at the prestigious 2025 World Whiskies Awards.</p>	<p><b>Scotland</b></p> <p>A palate rich with mango, banana, and apricot jam, complemented by sweet charred oak and a fresh, maritime crispness. Acclaimed spirits critic Ronny Lau calls this an unmissable spirit.</p>	<p><b>Germany</b></p> <p>From the highest classification for German wines, equivalent in status to a French Premier Cru vineyard or a First Growth estate.</p>

## Pairing Exploration, A New Way to Explore Flavour

Sauvignon Blanc	Umami Food
<p>Sauvignon Blanc is a vibrant and aromatic white wine varietal. It typically exhibits flavours of green apple, lime, passion fruit, and gooseberry and features refreshing herbal and grassy notes.</p> <p>When pairing Sauvignon Blanc with umami-rich food, the wine's bright acidity and herbal notes create an excellent balance with savoury richness. Its mineral character can also enhance the freshness and flavour of umami food.</p>	
Chardonnay	Sour Food
<p>Chardonnay is an adaptable white wine varietal. Its expressions vary significantly based on climate, vineyard management, and winemaking approaches. This noble grape typically displays flavours of apple, pear, citrus, and tropical fruits like pineapple and mango.</p> <p>When matching Chardonnay with sour dishes, the wine's natural acidity creates harmonious balance. Choose lightly oaked versions to provide a creamy counterpoint to tart flavours, or select unoaked expressions to enhance and brighten the dish's natural acidity.</p>	
Merlot	Sweet Food
<p>Merlot ranks among the world's most cultivated red wine varietals, celebrated for its silky texture and welcoming character. This noble grape presents classic flavours of red fruits - cherry, plum, and raspberry - often layered with darker notes of blackberry and cassis.</p> <p>When matching Merlot with sweet or fruit-forward dishes, the wine's natural fruit character creates harmonious balance. Its gentle tannin structure complements rich, fruity dishes while maintaining elegant texture and depth.</p>	
Shiraz	Spicy Food
<p>Shiraz, known as Syrah in France, emerges as a powerful, full-bodied red wine with roots in the Rhône Valley. Classic expressions reveal intense dark fruits - blackberry, plum, and blueberry - layered with distinctive spice notes of black pepper, clove, and liquorice.</p> <p>When matching Shiraz with spicy cuisine, the wine's bold fruit character and generous body create perfect balance with heat-driven dishes. Australian expressions, with their plush fruit and natural acidity, particularly excel at taming fiery flavours.</p>	
Cabernet Sauvignon	Salty Food
<p>Cabernet Sauvignon is celebrated for its commanding presence and structural integrity. This noble grape presents intense dark fruit characteristics - blackcurrant (cassis), blackberry, and black cherry - supported by firm, sophisticated tannins that ensure exceptional aging potential.</p> <p>When matching Cabernet Sauvignon with salt-forward dishes, a beautiful balance emerges. The wine's powerful structure and bold fruit complement savoury elements, while the salt gracefully softens its firm tannins, creating perfect harmony.</p>	