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**HKTB Kicks Off Four-Day “Hong Kong Wine & Dine Festival”
Event Opens Until Midnight for the First Time
Central Harbourfront Makes an Unmissable Destination for Quality Tastes from
Around the World**



The city’s premier annual gastronomic event, the Hong Kong Wine & Dine Festival, opened its doors today (23 October) for a four-day celebration of global flavours. Organised by the Hong Kong Tourism Board (HKTB) and co-organised by the Bordeaux Wine Council, the festival will run until 26 October (Sunday) at the Central Harbourfront event space. This year, for the first time, the event will open until midnight, inviting guests to linger longer and savour the vibrant evening atmosphere.



The opening ceremony is jointly officiated by Chief Secretary for Administration Mr Chan Kwok-ki (centre), Secretary for Culture, Sports and Tourism Miss Rosanna Law (second from left), Permanent Secretary for Culture, Sports and Tourism Ms Vivian Sum (first from left), HKTB Chairman Dr Peter Lam (second from right), and Bordeaux Wine Council Representative, Mr Allan Sichel (first from right).



HKTB Chairman Dr Peter Lam (centre, front row), HKTB Executive Director Mr Anthony (fifth from left, front row), HKTB Deputy Executive Director Ms Becky Ip (seventh from right, front row) along with a lineup of acclaimed chefs from the “Tasting Room” and “Gourmet Avenue”, as well as key exhibitors from the “Grand Wine Pavilion”.

Remix. Best of All Worlds





A World of Acclaimed Vintages

At the heart of the festival lies the **BEA Grand Wine Pavilion**, which offers a one-stop destination for both connoisseurs and casual tasters. In a relaxed setting, guests can discover the extraordinary character of nearly 500 top-tier wines from around the world. This year's exceptional offerings include:

- **Historic Bordeaux Gathering:** In a rare tribute celebrating the 170th anniversary of the 1855 Classification of Bordeaux, the Pavilion features legendary wines from all five First Growth estates: Château Lafite Rothschild, Château Latour, Château Margaux, Château Haut-Brion and Château Mouton Rothschild.
- **Critic's Choice – Curated by James Suckling:** A dedicated counter curated by world-renowned critic James Suckling is showcasing over 100 of his highest-rated wines, spanning Old and New World regions, along with a special selection of premium Chinese vintages.
- **Rendezvous with Global Icons:** A gathering of the world's finest producers, from Spain's iconic Vega Sicilia to Italy's Biondi-Santi, and James Suckling's perfect-score Colgin IX Estate to Longdai, the prestigious Chinese winery established by Domaines Barons de Rothschild (Lafite).
- **Exceptional Spirits:** Beyond the grapes, the Pavilion presents a selection of premium spirits, including a 56-year-old single malt whisky and the rare, highly coveted Kweichow Moutai.

Exclusive Experiences in the Grand Wine Pavilion

- **Masterclass Tasting Journeys:** More than 20 masterclasses hosted by leading wine and spirits experts offer a deep dive into the art of winemaking and tasting. These sessions, accessible with tokens, provide a unique opportunity to sample world-class selections while expanding your knowledge.
- **Ring the Bell Promotion:** Throughout the event, special sessions will offer the chance to sample exquisite or limited-edition wines at a discounted number of tokens. For instance, on 26 October from 4 to 5 pm, guests will be able to taste the rare Glenfarclas 1988 Family Cask "Winter 2018" at half price (just 8 tokens instead of the regular 16).

A Stellar Culinary Line-up

On 24 October, in an unprecedented collaboration, five internationally acclaimed chefs will present an exclusive "Taste the Extraordinary: Beyond Cantonese Flavour" dinner. The menu promises to redefine the essence of Cantonese cuisine with a modern, innovative approach.



(From left to right) Executive Chef of China Tang Chef Menex Cheung, Owner of Tian Mi Mi Restaurant Chef Jung Ji-sun, Executive Chef of Chao Shang Chao (Chaoyang) Chef Cheung Yat-fung, HKTB Executive Director Mr Anthony Lau, HKTB Chairman Dr Peter Lam, Owner of A. Wong Chef Andrew Wong and Executive Chef of Man Ho Chinese Restaurant Chef Jayson Tang, kick off the “Tasting Room”.

The esteemed lineup of chefs is as follows:

- **Menex Cheung**, executive chef of China Tang Hong Kong, known for his creative fusion of various regional Chinese cuisines.
- **Cheung Yat-fung**, executive chef of Chao Shang Chao, a three-Michelin-starred Chaozhou restaurant in Beijing.
- **Ji-sun Jung**, chef and owner of Tian Mi Mi in Seoul, South Korea, known as the “Queen of Dim Sum”, from Netflix’s *Culinary Class Wars*.
- **Andrew Wong**, chef and owner of A.Wong in London, the first Chinese restaurant outside Asia to earn two Michelin stars.
- **Jayson Tang**, executive chef of the one-Michelin-starred Man Ho Chinese Restaurant at JW Marriott Hotel Hong Kong, renowned for artfully reinterpreting Cantonese classics with a local flair.

Discover New Flavours through the “Pairing Exploration”

A new interactive experience at the festival invites guests to discover a new dimension of flavours. By matching five key grape varietals (Merlot, Chardonnay, Shiraz, Cabernet Sauvignon and Sauvignon Blanc) with five core tastes (sweet, sour, spicy, salty and umami) using a simple colour-coded system at booths throughout the venue. Guests can follow the colour codes on the booths to pair with matching delicacies and fine wines, embarking on a fun and delicious journey of creative pairing.

A World of Flavours Under One Roof

The festival features more than 300 stalls, 70 per cent of which are dedicated to wine and 30 per cent to food, representing 31 countries and regions. Dedicated Country Pavilions are spotlighting classic wines from Bordeaux (France), the UK, Spain and China, as well as popular sakes from Japan. This year, the festival has also welcomed new Country Pavilions from the US, Italy, the Czech Republic, Belgium, Norway, Austria, Mexico and Poland, offering a truly diverse global tasting experience.

Star-Rated Dining in One Location

The **Towngas Gourmet Avenue** features 12 of Hong Kong's most acclaimed restaurants from the Michelin Guide and Black Pearl Restaurant Guide. Together, these restaurants hold an impressive 13 Michelin stars and 7 Black Pearl diamonds.

The **Hotel Delicious** zone presents 11 of the city's top hotels, each showcasing their signature dishes, from the Grand Hyatt's beloved Hainanese Chicken Rice to The Royal Garden's Palmiers.

Other Festival Highlights



1. **Sunset Wine Party:** On 25 October at 6pm, 150 walk in guests will be treated to a complimentary tasting of Grand Cru Classé wines from 1855 to celebrate the classification's 170th anniversary.
2. **Halloween Weekend:** Get into the spirit on 25 and 26 October. Arrive in a Halloween costume and you may receive two complimentary tasting tokens.
3. **Lucky Draw:** Receive a lucky draw card with every purchase of a pass or an on-site top-up of HK\$200 for a chance to win a Bordeaux winery tour, including round-trip air tickets (valued at HK\$50,000 each). Four lucky winners will be selected at random.
4. **Hong Kong Disneyland-themed Area:** Discover exclusive Disney-themed treats, including all-new Christmas snacks making their debut ahead of their launch at the park.
5. **Bordeaux Wine School:** Local experts will host fun and accessible sessions covering five themes: tasting fundamentals, fresh wines, aroma games, food pairing, and sweet and bubbly Bordeaux.
6. **Live Music:** As evening falls, the main stage will host nightly live performances, providing the perfect melodic backdrop for an enchanting evening of fine wine and food.

Exclusive Privileges for American Express Cardmembers*

American Express Cardmembers can enjoy dedicated express lane at the venue, and a 20% discount on additional tokens.

**Available for eligible American Express Cardmembers with cards issued in Hong Kong, Singapore, Taiwan and Thailand. For full terms & conditions, visit: <https://go.amex/dn8G55>*

Join the Annual Gastronomic Celebration

Tickets for the four-day Hong Kong Wine & Dine Festival are on sale now through Klook and Trip.com, and at the event entrance. Secure your spot today for an unparalleled journey through global wine and culinary excellence. For details, please visit the official event website: <https://www.discoverhongkong.com/eng/what-s-new/events/wine-dine-festival.html>

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

Press Release: <https://www.discoverhongkong.com/eng/hktb/newsroom/press-releases.html>

Photos: <https://assetlibrary.hktb.com/assetbank-hktb/action/browseItems?categoryId=2142&categoryTypeId=2>

– Ends –

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