



LEEWIN ESTATE
THE ART OF FINE WINE

ICONIC WINERY FROM MARGARET RIVER AUSTRALIA PAIRING DINNER

DATE: 4TH MAY, 2017

TIME: 7:00 COCKTAIL
7:30 DINNER RECEPTION

VENUE: HUTONG
28/F ONE PEKING RD
TSIM SHA TSUI, HONG KONG

SPEAKER: Ms. SIMONE FURLONG
(JOINT CHEIF EXECUTIVE OF
LEEWIN ESTATE WINERY)

RSVP: Ms. Sylvia Wat
Tel: 3923 6748 Email: sylviawat@asc-wines.com



MENU

WELCOME DRINK

Leeuwin Estate Siblings Sauvignon Blanc Semillon 2015

APPETIZERS TRIO

MARINATED SLICES OF SQUID WITH WASABI SAUCE
山葵花姿

SHREDDED CHICKEN WITH SICHUAN PEPPER SAUCE
椒香口水雞

SEARED FOIE GRAS WITH OSMANTHUS - SMOKED
CODDLED EGG
煎鵝肝燻流心蛋

Leeuwin Estate Art Series Sauvignon Blanc 2015

MAIN COURSES

KUNG PO FRIED MANDARIN FISH FILLET
WITH CASHEW NUTS, CHILI & WINE SAUCE
東宮太保魚

Leeuwin Estate Art Series Riesling 2016

STIR-FRIED PRAWNS WITH OYSTER SAUCE & BELL PEPPER
尖椒蝦

Leeuwin Estate Art Series Chardonnay 2010 Magnum

SAUTEED BEEF TENDERLOIN WITH ONION & SOY SAUCE
蔥燒牛柳粒

Leeuwin Estate Art Series Shiraz 2013

SPICY MINCED PORK FRIED WITH DRIED
SHRIMPS & STRING BEANS
干煎四季豆

VEGETABLE FRIED RICE WITH "YUNNAN" HAM
雲腿菜粒炒飯

Leeuwin Estate Art Series Cabernet Sauvignon 2008 Magnum

DESSERT

CRISPY APPLE ROLLS WITH HOMEMADE ICE CREAM
蘋步青雲配雪糕

aqua

HK\$ 888 nett per person