

ASIATATLER D I N I N G

Jeannie Cho Lee Wine Dinner

The Master of Wine launches her second book with a special wine dinner at the Grand Hyatt on September 2

Jeannie Cho Lee, Master of Wine and wine editor of our *HK and Macau's Best Restaurants Guide* recently launched her second book, *Master Wine for the Asian Palate*.

Read our review of Lee's book [here](#).

To celebrate, Lee has worked with Chef Li Shu Tim, the executive Chinese chef of the Grand Hyatt to create a six-course wine-pairing dinner. Held on September 2 and taking place at The Poolhouse, the dinner is priced at HK\$1,600 per person and diners will also receive a copy of Lee's new book. Cocktails start at 6pm and dinner is at 7.30pm.

The menu includes the following pairings:

- pomelo with scallop jelly, simmered abalone and wok-fried lobster with a 2007 Domaines Schlumberger Riesling Grand Cru Saering from Alsace
- stir-fried prawns with crab coral and egg white with a 2005 Brokenwood ILR Reserve Semillon from Hunter Valley
- wok-braised cod with bamboo shoots and wolfberry with a 2008 Domaine Road Vineyard Pinot Noir from New Zealand
- wok-fried smoked beef tenderloin with a 2007 Marchesi de' Frescobaldi Mormoreto from Tuscany
- barbecued pigeon with black truffle with a 2005 Chateau de Pressac from Bordeaux

- stewed seasonal vegetables with ginkgo with a 2007 Schloss Johannisberg Riesling Rosalack Auslese from Germany

For reservations, please call +852 2584-7722 or email fbsc.hkggh@hyatt.com.