

22 August 2011

Pioneering a new language of wine—Jeannie Cho Lee's mastering wine book tour: Pioneering a new language of wine

Wines selected from winners at the Decanter World Wine Awards 2011

Grand Hyatt Hong Kong is pleased to present an exceptional wine dinner event featuring the Chinese cuisine prepared by Chef Li Shu Tim, executive Chinese chef of Grand Hyatt Hong Kong and Ms Jeannie Cho Lee, first and only Asian Master of Wine on 2nd September 2011.

This special event will take place at The Poolhouse at Grand Hyatt Hong Kong. The evening will showcase Chef Li Shu Tim's delicious home-style Cantonese cuisine uniquely paired with wines selected by Jeannie Cho Lee.

Jeannie added, "Wine is increasingly playing an important role across the dining tables in Asia. More people are appreciating the flavours of food accompanied by wine and lingering over the wonderful combination of flavours. I look forward to partnering with Chef Tim in presenting a memorable experience at the Poolhouse."

The evening, starts from 6:30pm, includes a six-course dinner paired with award-winning wines, and an interactive session with Chef Tim and Jeannie, priced at \$1,600+10% per person which includes a copy of "Mastering Wine for the Asian Palette", the latest book from Jeannie Cho Lee.

This second book of Jeannie Cho Lee provides a fresh new Asian perspective on the language of wine. She broadens the wine lexicon by adding Asian terms to the language of wine. The use of descriptors such as red dates, persimmons or ginkgo nuts to describe wine, instead of traditional descriptors such as blackcurrant, toast or vanilla, is an innovative approach that increases the reference points for wine in a truly global world.

The Poolhouse is located on the 11th floor, Grand Hyatt Hong Kong, 1 Harbour Road, Hong Kong

For reservations, please call 2584 7722.

Menu

Chef's Recommendation

Pomelo with Scallop Jelly, Simmered Abalone in Preserved Soya Sauce

Wok-fried Lobster with Mustard Seed Sauce

Domaines Schlumberger Riesling Grand Cru Saering, Alsace, France 2007

Stir-fried Prawn with Chives, Crab Coral and Egg White on Martini Glass

Brokenwood ILR Reserve Semillon, Hunter Valley, Australia 2005

Wok-Braised Cod with Bamboo Shoots and Wolfberry

Domain Road Vineyard Pinot Noir, Central Otago, New Zealand 2008

Wok-fried Smoked Beef Tenderloin with Yam and Green Pepper

Marchesi de' Frescobaldi Mormoreto, Tuscany, Italy 2007

Barbecued Pigeon with Chinese Mushroom and Black Truffle

Chateau de Pressac, Bordeaux, France 2005

Stewed Seasonal Vegetable with Gingko Nut and Sweet Potato

Schloss Johannisberg Riesling Rosalack Auslese, Rheingau, Germany 2007

Fried Rice with Roasted Eel and Onion in Stone Bowl

Chilled Boat-fruited Scaphium Seed with Red Date, Lotus Seed, Lily Bud Sago in

Whole Dragon Fruit

Petit Fours

About Chef Li Shu Tim

Chef Tim joined the food and beverage industry at the age of 16 when he worked as the kitchen assistant. Working 16 hours a day was and still is normal to him. With his diligence and intelligence, he was promoted to "Wok" in several years, and transferred from small restaurants to renowned ones. Chef Tim has been with Grand Hyatt Hong Kong since it opened in 1989. He has been invited to present his cooking mastery and Hong Kong cuisine around the world including Jakarta, Manila, Australia and Japan. In addition to the role as the Chef de Cuisine for the 200-seat One Harbour Road, Chef Tim is also responsible for planning the menus for the Chinese banquets in the hotel. According to Chef Tim, the restaurant's cuisine is home-style Cantonese, "No foreign influences, no nouvelle nuances - just traditional dishes lovingly prepared and graciously presented."

About Jeannie Cho Lee

Jeannie Cho Lee is the first Asian Master of Wine and one of the world's foremost wine experts. Jeannie's first book, *Asian Palate*, won the Gourmand Award for "Best Book on Matching Food and Wine in the World" in 2009. It was also shortlisted as one of the four books for the UK's Andre Simon Awards and one of the three books for the International Association of Culinary Professionals (IACP) Awards.

Jeannie contributes regularly to renowned wine magazines such as *Decanter UK*, *Wine Spectator*, *Wine Business International*, *The World of Fine Wine* and *Revue du Vin* and also has several wine columns including *Decanter Taiwan*, *Noblesse* (South Korea and China editions) and *South China Morning Post* (Hong Kong).

Jeannie is currently a wine consultant for various companies including Singapore Airlines and Galaxy Macau resort. She also holds a Certificat de Cuisine from Cordon Bleu and is the founder of

AsianPalate.com. Besides that, Jeannie travels frequently around to report on market trends in the region and is very much involved in the regional Asian wine community as speaker, wine judge and educator.

Jeannie is a Certified Sake Sommelier from Japan's Sake Service Institute, a Certified Wine Educator from the UK's Wine & Spirits Education Trust as well as the UK Society of Wine Educators. She has an undergraduate degree from Smith College and a graduate degree from Harvard University. In 2009, Jeannie won the Vinality Award for her contributions to the wine industry.