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StarWorld Macau Joins Hands with Jeannie Cho Lee MW to present “The Rising Stars of Italy” Wine Pairing Dinner

(31st August 2012) Renowned for its star-rated Continental cuisine, Temptations Senses at StarWorld Macau has invited Ms. Jeannie Cho Lee, Master of Wine and the author of the top-selling book, Asian Palate, to collaborate with the hotel's Executive Chef Joe Chan for a series of wine pairing dinners themed for various top wine-producing countries. Starting in June 2012, StarWorld Macau has proudly presented "The Rising Stars" series of food and wine pairing dinners, bringing together the best of the best food and wine marriages designed by its award-winning Chef and the renowned Master of Wine.



Well-presented antipasto includes four different features – Beef Carpaccio with Truffles; Seared Tuna with Chives, Capsicum, Olives, Smoked Salmon and Parma Ham with Melon; and Buffalo Mozzarella & Tomato. Renato Ratti Dolcetto Colombe DOC 2011, which means “sweet wine” in Italian, is a perfect pairing.

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"The Rising Stars of Italy" Wine Pairing Dinner presents a unique food and wine pairing culture of Italy. The Chef has carefully selected a variety of high-quality classic Italian ingredients, including olive oil, cheese, risotto, basil and pine nuts in the menu. Well-presented antipasto includes four different features - Beef Carpaccio with Truffles; Seared Tuna with Chives, Capsicum, Olives, Smoked Salmon and Parma Ham with Melon; and Buffalo Mozzarella & Tomato. Renato Ratti Dolcetto Colombe DOC 2011, which means "little sweet wine" in Italian, is a perfect match with the 4 antipasto. Its low tannins and red cherries flavor will ensure diners have a good appetite to enjoy the following dishes.

After 20 minutes of cooking to al dente, Risotto with Morels gains a rich flavor of cheese, accompanied by chewy French Morels. The risotto goes in harmony with the elegant and fruity Marchesi di Gresy, Langhe Nebbiolo Martinenga DOC 2010. The award-winning restaurant, Temptations Senses features traditional European cuisine. The famous Baked Sea Bass with pine nuts and lemon dressing is a well known dish in Italian households. The Chef has also selected Wagyu beef cheeks as an alternative choice for guests, which are cooked over at least four days with numerous cooking steps in order to achieve a tender and tasty texture. It reflects the "Asian Heart" commitment of StarWorld Macau. Both courses are enhanced by the Casanuova di Nittardi Chianti Classico DOCG 2009. The rich blackberry and tobacco flavor not only goes well with the beef but also complements the sea bass with sun dried tomatoes.

In order to highlight the exclusive Italian tiramisu at StarWorld Macau, **Master Jeannie** has selected a sweet La Spinetta Moscato Bricco Quaglia 2011, which brings a refreshing taste to allow guests to continue the Italian culinary journey. A major highlight of the wine pairing dinner is the Italian tiramisu, which was tailor-made by Chef Joe in front of the guests. Chef Joe mixed all the ingredients to form a creamy tiramisu, paired with coffee liqueur to enhance the sweet aroma. The Ladies Finger will be soaked in the famous illy Italian espresso during the process, so that it will not become too soft and its texture. Finally, the creamy tiramisu and Ladies Finger will be put into the sweet chocolate almond cup. Guests can therefore enjoy the crispy chocolate almond cup while the soft tiramisu melts inside their mouths. This Italian flavor provides a perfect finish to the wine pairing dinner.

StarWorld Macau advocates quality and affordable fine-dining experience. "The Rising Stars of Italy" Wine Pairing Dinner is only MOP\$688 (plus 10% service charge) per person. Guests can enjoy both the Italian wines selected by **Master Jeannie** and the Italian refined cuisine by Chef Joe.

Ms. Jeannie Cho Lee, an experienced writer and wine critic, is the first and only Asian appointed Master of Wine (MW). She has worked with a number of international corporations, including Singapore Airlines, as a wine consultant. With more than three decades of cooking experience, Executive Chef Joe Chan of StarWorld Macau, is known for his expertise in classic Continental cuisine. Although the food and beverage industry has become simpler and more commercialized, Joe always takes the detailed steps and processes required in sophisticated cooking. Nor does he scrimp on using fresh and premium

ingredients. The principles he sticks to mirror his aims, which are to provide high quality traditional cuisine as well as an excellent food experience.