



Starworld Macau Joins Hands with Master of Wine, Jeannie Cho Lee to present "The Rising Stars of Portugal" Wine Pairing Dinner

(15th June 2012 – PR Newswire Asia) Renowned for its star-rated Continental cuisine, Temptations Senses at StarWorld Macau has especially 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. The series is premiered by the country which undoubtedly has the greatest influence on Macau - Portugal.

As the first and last European colony in China, Macau's relationship with Portugal goes back more than 400 years when Portuguese merchants established on-shore trading depots as a base of operations for trade with China. Since then the city has been deeply influenced by Portugal in many ways, especially in the wine and dine culture. So Jeannie kicks off the wine pairing series by choosing four "rising stars" of Portugal, which are perfectly matched with the Macanese-style Portuguese dishes designed by Chef Joe, who is born and bred in Macau. At "The Rising Stars of Portugal" Wine Pairing Dinner, guests will be treated to an innovative presentation of the selected dishes, and revisit the familiar taste of the authentic Portuguese flavours which are gradually becoming less familiar in today's dining culture. So come and join this Portuguese culinary journey which is only available from 13 June till 12 August 2012 at Temptations Senses.

The history of grape growing in Portugal covers more than 4,000 years. Today, the country has many outstanding wineries producing high quality Portuguese wine with more than 700 million liters production per annum - making it one of the world's top ten wine-producing countries and the fifth-largest in Europe. Portugal was once a pioneer in nautical development in Europe and its wine was sent around the world along the early sea routes. In order to preserve the quality of the wine during the long journey, sailors at that time added a splash of spirits into it to improve its stability. This is how fortified wine, or its most representative genre Port wine, was born.

Besides the great fortified Port wines, Portuguese wine offers a wealth of choices at wonderful value. Many of its wine-producing regions like Douro Valley and

Alentejo provide consumers new flavours and experiences from its wide variety of red and white wines. At "The Rising Stars of Portugal" Wine Pairing Dinner, guests can taste "2009 Terras d'Alter Fado Branco" which is a blend of indigenous white varieties including Antao Vaz and Roupeiro; "2005 Quinta da Romaneira" from the Douro Valley where Port is produced; "2007 Passadouro Reserva" which is extremely limited in availability with less than 600 cases produced a year; and "Quinta da Romaneira 10 Year Old Tawny Port".

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. While the food and beverage trade has become simpler and more commercialized, Joe never evades the detailed steps and processes required in sophisticated cooking, nor does he ever scrimp on using fresh and premium ingredients. The principles he sticks to mirror his aim to provide traditional cuisine and an ultra-high level of delicacies, as well as an excellent food experience.