

EXQUISITE GERMAN WINE & THAI FOOD PAIRING DINNER

8 June 2017 (Thur) 7:30 - 9:30pm

Appetizer Platter

Freshly Shucked Oyster in Mint & Coriander Dip

Soft Shell Crab Roll with Pomelo Prawn Salad

Cuvée Marie-Luise Brut, Raumland (Rheinhessen/Germany)

Sparkling Wine Blanc de Noir made of 100% Pinot Noir

Main Course

Silken Salmon

Norwegian Salmon Roasted and served in Chili-Lime Garlic Jus

Served with Garlic Bread

Matthias Müller Riesling Rheinschiefer Dry 2014 (Mittelrhein/Germany)

Chiang Mai Ribs

Ever-so-tender, fall-off-the-bone 'Hang Lay' Iberico Pork Rib in a Mild,
Northern Thai Curry Sauce served with Pumpkin Purée and Thai Baby Cabbage

Served with Crab Meat Fried Rice

Incognito 2014, Philipp Kuhn (Pfalz/Germany)

Red wine blend with Merlot and 5 German Local Grape Varieties

Dessert

Siam Pearls

Pandan Panna Cotta served with Fresh Fruits

Ürziger Würzgarten Riesling Spätlese off-dry 2009, Karl Erbes (Mosel/Germany)

HK\$550 PER PERSON

(plus 10% service charge)

Seats are limited. Book Now

**Extraordinary chance to meet with 2016-2017
German Wine Princess coming from Germany**

Shop G18, Empire Centre, 68 Mody Road, TST, Kowloon

Tel: 2739 1133



**Christina
Schneider**

Deutsche Weinprinzessin
2016/2017



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