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& Dine 2020  
FESTIVAL

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21 Nov 2020

網上大師班 Online Masterclasses

English/Cantonese 廣東話/英文



VEA



香煎帶子配潮州菜脯帶子裙邊汁  
Scallop with preserved Turnip and Chinese Celery

廚師: 鄭永麒, VEA行政主廚  
Chef: Vicky Cheng, Executive Chef of VEA

日期/ Date: 21/11/2020  
時間/ Time: 11:00 - 11:45

食材套裝Cook-Along Kit (HK\$400)

Vicky將與大家分享這道菜的由來, 帶子和菜脯的處理和料理過程, 讓你在家也能做出中法菜式。 Learn to integrate Chinese ingredients such as Chinese celery and Chiuchow preserved turnip into a dish finished off in a French style scallop ribbon butter sauce.

English 英文



波爾多新風  
New Wave Bordeaux

講者 / Speaker:  
James Suckling, Hong Kong's Global Wine Critic

日期/ Date: 21/11/2020  
時間/ Time: 14:00 - 14:30

品酒套裝Tasting Kit (HK\$500)

1. Le Blanc Sec de Suduiraut Bordeaux Blanc 2019
2. Château Giscours Bordeaux Le Rosé de Giscours 2019
3. Château Le Rey Castillon Côtes de Bordeaux Les Argileuses 2019

English 英文



美國西部莊園精品  
The Pacific West

講者 / Speaker: Debra Meiburg MW

日期/ Date: 21/11/2020  
時間/ Time: 15:15 - 15:45

品酒套裝Tasting Kit (HK\$800)

1. Lingua Franca Bunker Hill Estate Chardonnay 2017 (Eola Amity Hills, Oregon)
2. Flowers Sonoma Coast Pinot Noir 2016 (Sonoma, California)
3. Grand Napa Cabernet 2015 (Napa Valley, CAL)

21 Nov 2020

網上大師班 Online Masterclasses

Cantonese 廣東話



阿一炒飯  
Ah Yat Fried Rice

廚師: 黃隆滔, 富臨飯店行政總廚  
Chef: Adam Wong, Executive Chef of  
Forum restaurant

日期/ Date: 21/11/2020  
時間/ Time: 16:45 - 17:30

### 食材套裝 Cook-Along Kit (HK\$200)

獨門「阿一炒飯」以游水鮮蝦、叉燒片、瑤柱絲、雞蛋及白飯放在砂鍋慢炒，飯粒乾身分明、軟滑入味。  
With fresh prawns, BBQ pork, conpoy fried together with egg and rice, the Ah Yat Fried Rice is finished with ham sauce and pinch of Chinese onion. The Hong Kong-style fried rice should not be missed.

Cantonese 廣東話



意國釀造. 香港風情  
How a Hongkonger made wine in Italy

講者: 劉偉民/ 香港酒評人協會主席  
Speaker: Ronny Lau, the chairman of the Hong  
Kong Wine & Spirits Writers Association

日期/ Date: 21/11/2020  
時間/ Time: 18:00 - 18:30

### 品酒套裝 Tasting Kit (HK\$600)

品嚐兩款皆由Ronny釀造而風格截然不同的葡萄酒，從而了解托斯卡納及皮埃蒙特這兩個意大利最重要產酒區的分別。  
Learn about the differences between 2 major Italian wine regions of Tuscany and Piedmont through tastings of his two wines

Cantonese 廣東話



一場與Eric Kwok的派對  
Party With Eric Kwok

講者: 郭智恆/ 三屆「香港品酒師比賽」冠軍  
Speaker: Eric Kwok, 3-time champion at Wine  
Sommelier Competition

日期/ Date: 21/11/2020  
時間/ Time: 20:00 - 20:30

### 品酒套裝 Tasting Kit (HK\$800)

跟隨Eric展開魚子醬、芝士與美酒的尋味之旅，學習不同配對方法，及如何以最專業的手法準備派對，成為當中的行家。  
Become the ultimate connoisseur as Eric takes you on a journey of caviar, cheese and wine. Learn about different pairings and how to prepare a top quality party in a professional way.



22 Nov 2020

網上大師班 Online Masterclasses



Cantonese 廣東話



香港食神之黯然銷魂飯

Sorrowful Rice with Hong Kong's God of Cookery

廚師: 戴龍, CHOP CHOP食神叉燒

Chef : Dai Lung, Consultant Chef of CHOP CHOP

日期/ Date: 22/11/2020

時間/ Time: 11:00 - 11:45

**食材套裝Cook-Along Kit (HK\$200)**

1996年周星馳電影《食神》中的黯然銷魂飯 Sorrowful Rice' is a signature dish created by Chef Dai Lung in Stephen Chow's movie "God of Cookery" in 1996.



English 英文



帝王三文魚

Pan Seared Ora King Salmon, Taiyouran Egg, Sauce Gribiche

廚師 / Chef: Shane Osborn, Chef Patron of Arcane & Cornerstone

日期/ Date: 22/11/2020

時間/ Time: 14:00 - 14:30

**現場示範 Live Demo**

名廚Shane Osborn為一位榮獲米芝蓮2星的頂級廚師, 他曾於不同知名餐廳工作及參加環球廚藝比賽節目《The Final Table》。是次教授如何在家以三文魚、雞蛋作材料及製作醬汁, 炮製大師級美食。 Chef Shane Osborn is a Michelin 2 starred chef who appeared on "The Final Table", a global culinary competition show by Netflix. Shane will show you how to prepare an exquisite dinner during the live demo with Pan Sear Ora King Salmon and Eggs.



Cantonese 廣東話



一場清酒與東南亞美食的邂逅

A Perfect Union of Sake and South East Asian Cuisine

講者: 楊帆/ 香港酒業總商會清酒業委員會主席

Speaker : Ivan Sean, Chair of the Sake Industry Committee of the Hong Kong General Chamber of Wine & Spirits

日期/ Date: 22/11/2020

時間/ Time: 15:15 - 15:45

**品酒套裝 Tasting Kit (HK\$580)**

清酒師為你講解清酒配搭不同食物的竅門及教你如何看懂清酒酒標。套裝包括三款日本清酒、紅燒鮑魚、韓式燉牛肋條以及泰式豬頸肉。 Mastering the food pairing of sake and learn more about sake labels so that you will be able to find the perfect sake for all cuisines. Tasting kit includes 3 bottles of sake, braised abalone, Korean stewed beef ribs and Thai grilled pork neck.

22 Nov 2020

網上大師班 Online Masterclasses



Cantonese 廣東話



品酒禮儀、葡萄酒與食物配搭

Hosting a Perfect Wine Dinner: Wine Tasting Etiquette and Food and Wine Pairing

講者: 袁大文/ 世界侍酒大師協會認證品酒師  
Speaker : Damon Yuen, certified Sommelier of the Court of Master Sommeliers

日期/ Date: 22/11/2020

時間/ Time: 16:45 - 17:15

品酒套裝 Tasting Kit (HK\$675)

由品酒師袁大文先生教授如何選擇最優質的葡萄酒以及分享葡萄酒與食物配搭的樂趣。套裝包括三款法國美酒、配以滷水雞翼、煙鴨胸、芝士及火腿。

Host the perfect wine dinner with useful tips from Sommelier Damon Yuen. Tasting kit includes marinated chicken wings, smoked duck breast, cheese and ham.



Cantonese 廣東話



金湯燴花膠

Braised Fish Maw Superior Soup

廚師: 黃永強, 香港文華東方酒店文華廳中菜行政總廚  
Chef : Wong Wing Keung, Executive Chinese Chef of Man Wah, Mandarin Oriental, Hong Kong

日期/ Date: 22/11/2020

時間/ Time: 18:00 - 18:30

現場示範 Live Demo

黃永強師傅為香港文華東方酒店的中菜行政總廚，具30年烹飪經驗，獲獎無數。他將示範如何製作大師級的高湯及花膠，以及分享烹調參茸海味的各樣心得。

Executive Chinese Chef of Mandarin Oriental Hong Kong - Chef Wong has over 30 years of cooking experience, he will share all his cooking tips with you on making the perfect Fish Maw at home.



Cantonese 廣東話



酒到西班牙

Wine Travel Guide to Spain

講者: 麥學基, 亞洲侍酒及教育中心的首席執行官及首席講者

Speaker : Stephen Mack, CEO and Principal Educator of Asia Wine Service and Education Centre

日期/ Date: 22/11/2020

時間/ Time: 20:00 - 20:30

品酒套裝 Tasting Kit (HK\$328)

一起品嚐西班牙葡萄酒，助你了解西班牙獨特葡萄品種及必去酒莊，盡情領略品酒技巧，更教你自家調製 Sangria 水果酒，一起「酒」到西班牙。套裝包括兩款特選西班牙美酒。

Get top tips on the Spanish wineries worth your visit and learn 3 easy steps to taste wine like a professional. You can even try to make the traditional Spanish cocktail Sangria at home! Tasting kit includes 2 popular Spanish wines.



28 Nov 2020

網上大師班 Online Masterclasses

English 英文



純素及不含精製糖蘋果批  
Vegan and refined sugar-free Apple Pie

廚師: 郭小菱, The Cakery創辦人  
Chef: Shirley Kwok, Founder of The Cakery

日期/ Date: 28/11/2020  
時間/ Time: 11:00 - 11:45

### 食材套裝Cook-Along Kit (HK\$150)

秋意正濃, 最適宜與親朋好友一同品嚐The Cakery充滿家鄉風味的純素蘋果批。此蘋果批香料味濃, 濕潤而不太甜, 只需放進焗爐內烤至金黃, 整個廚房都會散發著肉桂和蘋果的香氣!

With autumn in full swing, the rustic Vegan Apple Pie is the perfect ultimate dessert to enjoy this season with loved ones. Lightly spiced, moist, and not overly sweet, our apple pie fills your kitchen with the warming aromas of cinnamon and apple. Bake till golden brown, and serve!

English 英文



脆皮蛋蘑菇湯  
Crispy Egg with Mushroom Soup

廚師: 劉韻棋, TATE Dining Room總廚  
Chef: Vicky Lau, Head Chef of TATE Dining Room

日期/ Date: 28/11/2020  
時間/ Time: 14:00 - 14:30

### 現場示範 Live Demo

與TATE Dining Room的總廚劉韻棋一起學習如何製作脆皮蛋蘑菇湯。在家中的情況下, 獲得逐步的指導, 並學習技巧和竅門, 以製作這道絕妙的菜餚。

Join Chef Vicky Lau from TATE Dining Room and learn how to make one of their famous dishes – Crispy Egg with Mushroom Soup. Get step-by-step coaching and learn the tips and tricks to make this wonderful dish without leaving home.

Cantonese 廣東話



清酒界新寵兒—酒米「山形縣產の雪女神」  
A date with the “Snow Goddess Yukimegami”  
from Yamagata

講者: 盧靜文, 日本SSI認定喇酒師  
Speaker: Jamie Lo, Certified Sake Sommelier

日期/ Date: 28/11/2020  
時間/ Time: 15:15 - 15:45

### 品酒套裝 Tasting Kit (HK\$200)

山形縣「山酒104号」於2016年獲山形縣知事吉村美榮子命名為「雪女神」。這種新研發的酒米產量有限, 因此山形縣酒造組織限制「雪女神」只適用於釀製大吟釀或純米大吟釀之用。是次精選山形縣三位釀酒大師的精品, 品嚐同一精米如何在不同大師手上發揮出完全不一樣的風格。Learn about the newly developed sake rice Yukimegami, also known as ‘Snow Goddess’ of the Yamagata Prefecture. Taste the sake from three master brewers from the Yamagata Prefecture, and experience three distinct styles.

28 Nov 2020

網上大師班 Online Masterclasses



English 英文

### 氣泡美學：香檳新方向

The Art of Bubbles: New Directions in Champagne

講者: Sarah Heller MW/ 葡萄酒大師

Speaker : Sarah Heller, Master of Wine

日期/ Date: 28/11/2020

時間/ Time: 16:45 - 17:15

### 品酒套裝 Tasting Kit (HK\$800)

跟亞太區最年輕的品酒大師Sarah Heller一起品嚐香檳酒，了解舉世知名的產酒地區，以及氣泡背後的整作過程，發掘出你最喜愛的香檳酒。套裝包括三枝精選香檳及 Sarah Heller 設計的水晶香檳杯一對。

Take a trip to Champagne with Asia Pacific's youngest Master of Wine Sarah Heller. Learn a brief history of this famous wine region and the wines, as well as the winemaking process that leads to those irresistible bubbles. Put the theory to the test as you taste different champagnes and identify key styles. Tasting set includes 3 tasting champagne and Sarah Heller's Element champagne glasses



Cantonese 廣東話

#PerfectPairing:

從釀酒師到葡萄酒專家

一起跨進數碼新世代

From Wine Maker to Wine Maven. Empowering the wine community to excel in the digital age

講者: 廖碧兒, 葡萄酒釀酒師

Speaker : Bernice Liu, Wine Maker

日期/ Date: 28/11/2020

時間/ Time: 20:00 - 20:30

### 品酒套裝 Tasting Kit (HK\$988)

廖碧兒分享在數碼時代的葡萄業經營新方向，並會與觀眾細味其莊園出產的兩款精品美酒。

Bernice Liu explains how blending smart data with wine connoisseurship is helping to build a more vibrant & well-informed community. Tasting kit includes 2 bottles of wines produced by Bernice Liu.



29 Nov 2020

網上大師班 Online Masterclasses



Cantonese 廣東話



### 紅桑子和西西里開心果脆皮泡芙 Raspberry and Pistachio Choux Carquelin

廚師：陳永雄，香港四季酒店餅房主廚  
Chef : Ringo Chan, Pastry Chef of the Four Seasons Hotel

日期/ Date: 29/11/2020  
時間/ Time: 11:00 - 11:30

#### 現場示範 Live Demo

陳師傅將會以全新手法，製作一款充滿節日色彩的傳統法國甜點來迎接冬季，當中使用紅桑子的清爽口感平衡開心果的堅果味，創造出最佳的甜點搭配。Join Four Seasons Hotel's pastry chef Ringo Chan as he whips up a colourful festive dessert to welcome the winter season. Learn how to make this traditional French dessert with a contemporary twist of cooking method. With the refreshing taste from raspberry balancing the nutty flavour of pistachio, this perfect match makes for an irresistible creation.



Cantonese 廣東話



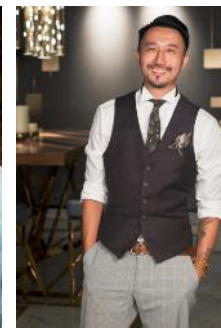
### 欖菜玉珠及家鄉醬瓜皮 Braised Winter Melon Balls stuffed with Black Olive Mustard & Marinated Watermelon Skin with Soy-Vinegar Sauce

廚師：梁輝雄，海景嘉福洲際酒店的中菜行政總廚  
Chef : Leung Fai Hung, Executive Chinese Chef at the InterContinental Grand Stanford Hong Kong

日期/ Date: 29/11/2020  
時間/ Time: 14:00 - 14:30

#### 現場示範 Live Demo

梁輝雄師傅將親手示範兩道名菜：冬瓜球外型精緻像葡萄的欖菜玉珠，及惹味醒胃的家鄉醬瓜皮。Chef Leung Fai Hung demonstrates how to make two signature dishes: Braised Winter Melon Balls stuffed with Black Olive Mustard, a delicate dish crafted like grapes, as well as Marinated Watermelon Skin with Soy-Vinegar Sauce, a sweet and sour appetizer to whet the appetite in the heat.



Cantonese 廣東話

### 白蘭樹下的故事：回「嚟」香港味道 Story in a bottle: Taste the spirit of Hong Kong

講者：張寅傑及陳智麟，白蘭樹下聯合創始人及品牌大使  
Speaker : Kit Cheung & Paul Chan, Co-Founders & Brand Ambassadors of Perfume Trees Gin

日期/ Date: 29/11/2020  
時間/ Time: 15:15 - 15:45

#### 品酒套裝 Tasting Kit (HK\$400)

了解白蘭樹下的起源，以及一些雞尾酒基本調製技巧。透過是次學堂，你將會學到如何在家中，以白蘭樹下迷你珍藏調酒套裝，調配一杯完美的Tonicano。Learn the story behind the invention of Perfume Trees Gin and basic cocktail making skills. Through the workshop, you will master how to make the perfect Tonicano at home with our specially prepared kit.



29 Nov 2020

網上大師班 Online Masterclasses



English 英文

A Tale of Two Cities Gin: when Brass Lion meets Hong Kong Taste

雙城Gin記：Brass Lion的香港味道

講者: 許瑜倩, Brass Lion Gin創始人及 蕭乃新, 《酒.派》雜誌總編輯

Speaker : Jamie Koh, Founder of Brass Lion Gin & Nelson Siu, Chief Editor of Wine Luxe Magazine

日期/ Date: 29/11/2020

時間/ Time: 16:45 - 17:15

**品酒套裝 Tasting Kit (HK\$600)**

《酒.派》雜誌總編輯蕭乃新將與新加坡Brass Lion Gin 創始人越洋交流GIN酒品味, 並以香港特色材料即席創作至潮雞尾酒。

Brand founder of Brass Lion Gin and Nelson Siu will guide you to experience the unique taste of the Singaporean Gin and create a brand new cocktail with special Hong Kong ingredients.



English 英文

韓國水果魷魚沙律配芥末醬  
韓式柚子炸雞伴蓮藕片

Naengchae (Octopus Salad with Korean Fruits and Mustard) & Korean Fried Chicken with Lotus Root

HANSIK GOO

廚師/ Chefs:

Steve Lee, 主廚/ Head Chef

Seunghun Park, 副主廚/ Sous Chef

Hyoungwon Kim, 副主廚/ Sous Chef

Hansik Goo 餐廳

日期/ Date: 29/11/2020

時間/ Time: 18:00 - 18:30

**現場示範 Live Demo**

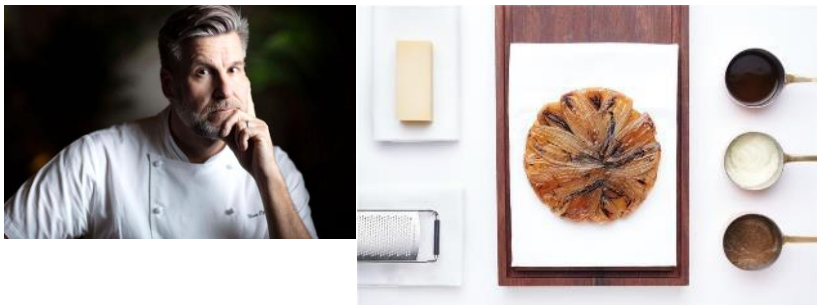
Hansik Goo來自韓國的廚師團隊 (Steve, Park and Kim) 將展示兩道地道菜式 - 清新怡人的韓國水果魷魚沙律配芥末醬, 及廣受歡迎的韓式柚子炸雞伴蓮藕片。

The Korean chef team from Hansik Goo (Steve, Park and Kim) will showcase two authentic recipes - the light and refreshing Naengchae (Octopus Salad with Korean Fruits and Mustard) and the well-loved snack Korean Fried Chicken with Lotus Root in Yuza Jang.

5 Dec 2020

網上大師班 Online Masterclasses

English 英文



紅蔥撻配康堤芝士及松露

Shallot Tarte Tatin with Truffles and Comté Sauce

廚師: Uwe Opocensky 港島香格里拉大酒店 - 珀翠餐廳行政總廚

Chef: Uwe Opocensky, Executive Chef of Restaurant Petrus at Island Shangri-La

日期/ Date: 5/12/2020

時間/ Time: 11:00 - 11:45

**食材套裝 Cook-Along Kit (HK\$368)**

啟發自經典法國甜品—反轉蘋果撻，創新地以兩種歐洲長形紅蔥和法國羅斯科洋蔥製作。紅蔥撻與康堤芝士醬和松露配搭，口味獨特，更顯矜貴。

Inspired by the French classic dessert Apple Tarte Tatin and re-created with 2 special ingredients, Banana Shallots and Roscoff imported from Europe. Match with Comté Cheese sauce and Truffle to add a touch of luxury and uniqueness

English 英文



Punjabi Dhana 咖哩雞

Punjabi Dhaba Chicken Curry

廚師: Manav Tuli, 香港瑰麗酒店CHAAT餐廳行政總廚

Chef: Manav Tuli, Executive Chef of Restaurant CHAAT at Rosewood Hong Kong

日期/ Date: 5/12/2020

時間/ Time: 14:00 - 14:30

**現場示範 Live Demo**

Punjab是印度著名的美食之都，而Dhaba的意思是美食路邊攤。Punjab Dhaba風格的咖哩雞最適合在家中烹調或與朋友享用。一起與大廚Manav在家準備他的家傳食譜 Punjab Dhaba 咖哩雞。

Punjab is a famous city for food in India and Dhaba refers to restaurants that are located on highways, generally serve local cuisine, and most commonly found next to petrol stations, and most are open 24 hours a day. Punjab Dhaba style Chicken Curry has the least complex of fixings which is perfect to cook at home or impress your friends at social gatherings

English 英文



親手調製荷里活式Casamigos龍舌蘭雞尾酒

Make Star Cocktails with Casamigos Tequila

講者: Jay Khan, 「2020調酒師之最」獎得主 (Asia's 50 Best Bars)

Speaker: Jay Khan, 'Bartenders' Bartender 2020' (by Asia's 50 Best Bars)

日期/ Date: 5/12/2020

時間/ Time: 15:15 - 15:45

**品酒套裝 Tasting Kit (HK\$500)**

與2020調酒師之最獎得主Jay Khan一起，在家以荷里活巨星佐治古尼及其好友共同創製、廣受好評的龍舌蘭酒Casamigos，調配多款酒吧級雞尾酒，從頭體會這款星級龍舌蘭酒的過人之處。

Create bar quality cocktails with Casamigos, the highly rated tequila launched by George Clooney and his amigos (friends). Join 'Bartenders' Bartender' Jay Khan in a virtual cocktail class and learn about what makes this star tequila shine.



5 Dec 2020

網上大師班 Online Masterclasses



Cantonese 廣東話



### 手工啤酒配對便利店小食

Craft Beer Pairing – with Snacks You Can Find in Convenient Stores

講者: 黃思偉/ hEROES Beer Co.的聯合創辦人及首席釀酒師

Speaker : Chris Wong, Co-Founder and Head Brewer of hEROES Beer Co

日期/ Date: 5/12/2020

時間/ Time: 16:45 – 17:15

### 品酒套裝 Tasting Kit (HK\$230)

hEROES一反傳統，與最容易找到的便利店小食做配對，並由首席釀酒師兼創辦人Chris Wong親自講解啤酒配對食物之技巧，讓參加者親身體驗啤酒配對的無限可能性。With convenient stores 'around every corner' in Hong Kong, hEROES shows you some of the best pairings with easily accessible snacks. Chris Wong, co-founder and head brewer, will explain how beer pairs with food and participants can experience the unlimited possibilities of beer and food pairing first-hand.



Cantonese/Mandarin 廣東話/普通話



### 沸騰魚香

Sichuan Style Stewed Mandarin Fish Fillets with Assorted Chilli

廚師: 邵德龍, 禧公館行政總廚

Chef: Ronald Shao, Executive chef of FAM

日期/ Date: 5/12/2020

時間/ Time: 18:00 – 18:30

### 現場示範 Live Demo

沸騰魚香完美結合川菜及粵菜的優點，為潮食定下新方向 - 加入順德魚湯的元素：使用新鮮上等鯪魚熬湯，配合勝瓜、豆腐等，加上胡椒及野山椒等川菜常見的配料，既保留魚鮮味，亦能突出川菜麻辣的風味。

The perfect marriage between Sichuan & Cantonese cuisine, Chef Shao sets new trend for regional Chinese cuisine - adding supreme Sichuan style stewed mandarin fillets to Shunde fish broth: add angled luffa and tofu into fresh, high-quality fish soup, with Sichuan red, Sichuan green pepper and red chilli. Not only does it retain the freshness of the fish broth, it also highlights the Sichuan spicy flavor.



Cantonese 廣東話



### 手工啤酒「芝」味搭配入門班

Happiness is Cheese

講者:

郭永樂, 少爺啤酒廠總監及認證啤酒侍酒師

陳芷茵, Monsieur CHATTÉ 銷售及營運經理

Speakers :

Kingson Kok, Director of Young Master Brewery & Certified Cicerone

Bonnie Chan, Sales & Operations Manager of Monsieur CHATTÉ

日期/ Date: 5/12/2020

時間/ Time: 20:00 – 20:30

### 品酒套裝 Tasting Kit (HK\$300)

手工啤酒配芝士，你試過沒有？講者將介紹4款特色款式的啤酒，配搭4款不同款式的芝士。Ever paired beer with cheese before? Taste some unique brews from Hong Kong's own Young Master Brewery with carefully selected artisan cheeses from Monsieur CHATTÉ and learn how to make the perfect pairings.

English 英文



### 三黃雞

Cook-along , watch- along with Ash Salmon –  
Three Yellow Chicken

廚師: Ash Salmon , Roganic Hong Kong主廚  
Chef: Ash Salmon, Head Chef of Roganic Hong  
Kong

日期/ Date: 6/12/2020  
時間/ Time: 11:00 - 11:45

### 食材套裝Cook-Along Kit (HK\$250)

Roganic Hong Kong主廚Ash Salmon即席示範如何烹  
調餐廳的招牌主菜——三黃雞以及擺碟。席間也會  
與參與live zoom的客人交流煮食心得。

An interactive cooking experience with our Head Chef  
Ash Salmon from Roganic Hong Kong. Participants  
will be joining the live zoom session to learn the steps  
in cooking one of our signature dishes- Three Yellow  
chicken.

English 英文



大廚Ricardo Chaneton家鄉的味道 –  
委內瑞拉粟米粽

Memories from home with Ricardo Chaneton –  
Venezuelan Tamal

廚師 : Ricardo Chaneton, MONO創辦人兼行政總廚  
Chef: Ricardo Chaneton, Chef Founder of MONO

日期/ Date: 6/12/2020  
時間/ Time: 14:00 - 14:30

### 現場示範 Live Demo

MONO創辦人兼行政總廚Ricardo Chaneton, 將以一道  
委內瑞拉應節食品, 提早為聖誕節作準備。製作委內瑞  
拉粟米粽是一項傳統家庭活動, 家庭成員聚首一堂大量  
製作, 並與親友們互相分享交換, 並作為應節食品食用。  
Start Christmas preparations early this year with a  
Venezuelan treat from MONO Chef-founder Ricardo  
Chaneton. Venezuelan Tamal is a dish usually eaten during  
December, a month of celebration where families gather to  
make the tamals in large batches. The tamals would then be  
shared and exchanged with friends and other families, eaten  
as part of a dinner feast.

Cantonese 廣東話



當Johnnie Walker遇上咖啡的調配美學

Art of Blending: When Johnnie Walker meets Coffee

講者: 黎振南 Quinary's 調酒師及藍永發 Omotesando  
Koffee and Koffee Mameya Hong Kong首席咖啡師  
Speaker : Antonio Lai, Quinary's mixologist & Timmy Lam,  
Omotesando Koffee and Koffee Mameya Hong Kong Head  
Barista

日期/ Date: 6/12/2020  
時間/ Time: 15:15 - 16:00

### 品酒套裝 Tasting Kit (HK\$580)

世界級調酒師Antonio Lai與專業咖啡師聯手發掘咖啡與  
威士忌之間種種混合美學。細聽兩位專業人士的分享,  
了解如何將咖啡與威士忌調和, 昇華成前所未嘗的非凡  
配搭。

World class mixologist Antonio Lai, accompanied by  
professional coffee barista explore the art of coffee and whisky  
blending to discover the two's similarity. Enjoy a sharing  
between two top professionals with a coffee and whisky tasting  
and learn how to mix the two drinks together as a cocktail for  
all to enjoy.



6 Dec 2020

網上大師班 Online Masterclasses



Cantonese 廣東話

蘇格蘭Tomatin威士忌之旅：  
品嚐不同年分的威士忌

Scotland Tomatin Distillery Journey : Taste different years of Whisky

講者: 梁偉傑, 威士忌大使 ; 黎健生, 微之醺醉主編

Speaker : Kit Leung, Whisky Ambassador; Wicky Lai, Editor of Sipping Malt

日期/ Date: 6/12/2020

時間/ Time: 16:45 - 17:15

**品酒套裝 Tasting Kit (HK\$620)**

蘇格蘭是威士忌之鄉, 但是來到威士忌吧只懂叫一杯Scotch是不夠的, 因為蘇格蘭有著風格各異的六大產區, 都有著不同的地理、風土及歷史之別。

Scotch Whisky refers to the whisky produced in Scotland, which is famous for its mellow, rich and wonderful taste.

Try the best place for a variety of different flavors of whisky, and learn the detailed explanations on the classification, brewing and history of whiskey



English 英文



西班牙海鮮飯  
Paella at Home

廚師/ Chef:

Ferran Tadeo,

La Rambla by Catalunya主廚

Head Chef of La Rambla by Catalunya

日期/ Date: 6/12/2020

時間/ Time: 18:00 - 18:30

**食材套裝Cook-Along Kit (HK\$700)**

Ferran將指導您以地道方法, 以下列材料製作西班牙海鮮飯: 大米、西班牙番茄醬、海鮮包括西班牙紅蝦、魷魚、蜆及魚湯, 並附送西班牙海鮮飯專用平底鑊, 讓你輕鬆製作百份百的西班牙風味。

Chef Ferran will guide you the authentic way of making Spanish popular dishes-Paella, with Arroz (rice), Sofrito, seafood included Carabineros, squid, clams and Fumet (fish stock), with a Paella Pan to be delivered to your home for the most authentic Spanish Taste.



Cantonese 廣東話



Highland Park 品鑑會  
率先品嚐Cask Strength原桶入瓶的威士忌  
Highland Park Masterclass -  
Be the first to experience Cask Strength Release No.1 by Highland Park

講者: 蕭乃新, 《酒.派》雜誌總編輯

Speaker: Nelson Siu, Chief Editor of Wine Luxe Magazine

日期/ Date: 6/12/2020

時間/ Time: 20:00 - 20:30

**品酒套裝 Tasting Kit (HK\$625)**

獨家品酒套裝讓你一次過品嚐三款Highland Park單一麥芽威士忌, 並率先試飲最新發佈的Highland Park Cask Strength—以「直接入桶」方式, 品嚐威士忌最純正味道。

Savour a Highland Park trio with our exclusive tasting kit and be among the first to try the latest release from Highland Park, Cask Strength Release No. 1., which uses the 'straight from the cask' method to deliver whisky in its purest form.



HONG KONG  
TOURISM BOARD  
香港旅遊發展局



**THANK YOU**