



**An Exclusive Dinner Showcasing Grand & Rare Vintages
Presented by Axelle Araud, Winemaker, MOËT & CHANDON,
With culinary creations by Executive Sous Chef Simon Kwok**

Wednesday, February 23, 2011

In association with Moët & Chandon, InterContinental Hong Kong is planning an exclusive dinner on Wednesday, February 23rd to celebrate the excellence of Moët & Chandon Grand Vintage 2002 and Grand Vintage Rosé 2002, and the collection of rarely available vintages 1992 and 1975 (in Magnum).

The 5-course dinner menu is inspired by the hotel's Executive Sous Chef Simon Kwok's recent visit to the Champagne House's headquarters in Epernay, with dishes specially paired with the Grand and Rare vintages. Moët & Chandon Winemaker Ms. Axelle Araud, who will be in Hong Kong especially for this occasion, will personally introduce the vintages.

7:30pm Champagne Cocktails, followed by dinner at 8:00pm
Venue: InterContinental Hong Kong's Harbourview Function Rooms

For reservations, please call **2313 2323**. (This special dinner is limited to a maximum of 30 persons, so early bookings are recommended.)

Gala Menu

Oven baked Lobster with Baby Spinach and Curry Sabayon
Moët & Chandon Grand Vintage 2002

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Cream of Chestnut Soup, Fresh Cheese and Black Truffle Crouton
Spiced Popcorn
Moët & Chandon Grand Vintage Rosé 2002

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Roasted Duckling with Orange, Baby Beet Root and Fondant Turnip
Moët & Chandon Grand Vintage Collection 1992

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Brie De Meaux and Comté with Cherry chutney
Moët & Chandon Grand Vintage Collection 1975

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Rose Petal Champagne Mousses with Raspberry and Tagada

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Coffee and Tea

**HK\$1,680 per person
plus 10% service charge**