

THE PENINSULA

HONG KONG

Dear Dr Chiu

Happy New Year and warm wishes for prosperity and health in the Year of the Rabbit.

On Thursday, 17th March 2011, Chef David Goodridge will prepare a special five-course dinner at Gaddi's, complemented by unique wines from the fabled house of Vega Sicilia in Spain and Hungary. More importantly, we have the great pleasure of inviting Mr. Pablo ALVAREZ, owner of the Vega Sicilia Winery, as the host of the dinner and to introduce his wines to us.

Hong Kong

- **Tokaji Oremus, Mondolas Dry Furmint 2006**

Furmint is used to produce dry white wine, and dessert wines. Dry wines made from this grape can be of good quality, possessing excellent acidity and often with a wan oxidized quality.

Shanghai

- **Bodegas Alion 2005**

Tempranillo generally produces medium-bodied wines with juicy acidity and bright raspberry fruit enlivened by notes of dusty earth, dry herbs and leather. It is often blended with Grenache, Graciano, and Mazuelo (aka Carignan) in the production of red wine from the Rioja region of Spain.

Tokyo

- **Bodegas Pintia 2006**

Pintia is located further west along the Duero River inside the warmer D.O. of Toro on 96 hectares. Aged for one year in new French and American oak and opaque purple in colour, it offers a complex perfume of pain grillé, pencil lead, spice box, black cherry, and blackberry. This leads to a full-bodied, ripe, layered wine with intense flavours, serious complexity, and exceptional length.

Beijing

- **Vega Sicilia, Valbuena 2005**

The classic Bordeaux blends rely on either Merlot or Cabernet Sauvignon for the bulk of the wine, with additions of Cabernet Franc, Petit Verdot, and Malbec helping to add complexity, colour, body and structure to the finished wine.

Chicago

- **Vega Sicilia, Unico 1996**

Intense cherry red with ruby reflections. In its aromatic complexity, the nose is uniquely "Unico" showing notes of macerated fruit, compote, eucalyptus and the menthol characteristics of the Vega Sicilia terroir. The powerful palate is opulent and aggressive, with an aromatically persistent finish reflecting the flavours of the nose.

Beverly Hills

- **Tokaji Oremus, Aszú 5 Puttonyos 2000**

Acidic, (tree) fruit, balance, apricot, stone fruits, jam, caramel, complex, intense, broths, orange peel, floral, junk food, honey, clear, easy drinking, pome, rich, meal, colour.

Bangkok

The menu, including all wines, is priced at HK\$2,888 per person (subject to 10% service charge).

Manila

We look forward to welcoming you and your guests back to Gaddi's at The Peninsula Hong Kong.

Please contact me on (852) 2315 3171 to make a reservation for what promises to be a truly unique and memorable evening.

Paris 2013

With very best wishes

Pascal Desvaux

Pascal DESVAUX
Manager - Gaddi's

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Menu

Mosaïque de pâte de campagne et foie gras tiède, jambon Iberien

Wild boar pâté with marinated goose liver and aged Spanish ham

Bodegas Alion 2005



Carpaccio de joue de bœuf braisée au vin rouge et aux noix

Braised beef cheek carpaccio with red wine and hazelnuts

Bodegas Pinta 2006



Rouget de roche de la Méditerranée à l'encre de seiche et aux oursins

Mediterranean red mullet with squid ink and sea urchins

Vega Sicilia Valbuena 05



Canette de Chalon rôtis au Madère et à la truffe noire du Périgord

Chalon duck with Madeira and black Périgord truffle

Vega Sicilia Unico 1996



Poire poche au Tokaji Orémus sec et ganache amer

Poached pear with dry Tokaji Orémus and butter chocolate ganache

Tokaji Oremus, Aszú 5 Puttonyos 2000



Moka où thé Peninsula

Mocha or Peninsula tea

Petits fours

HK\$2,888 plus 10% service charge per person