

SHANGRI-LA

FESTIVAL *of* WINE

Best Wine Collection



Where Exceptional Wines Meet Culinary Artistry

A New Chapter in Wine Excellence

The Island Shangri-La Festival of Wine, now in its 6th year, returns with our most ambitious collection yet – eight extraordinary evenings showcasing legendary producers, rare vintages, and innovative cuisine. This year's meticulously curated selection represents the pinnacle of winemaking, spanning regions from Burgundy's most coveted estates to Napa's cult classics.

This year brings the addition of a new culinary dimension to the Festival of Wine, along with distinguished speakers – winemakers, sommeliers and industry visionaries who will share the stories behind every bottle.

The Gastronomy

Executive Chef Uwe Opocensky of Restaurant Petrus has crafted bespoke menus designed specifically for each wine selection. His philosophy centres on texture and flavour interplay – soft to crispy, smoky to delicate.

The festival expands beyond Restaurant Petrus to showcase wine pairing excellence across our dining portfolio. Michelin-starred Summer Palace and modern Hokkien restaurant Ming Pavilion present masterful Chinese cuisine pairings, while the Lobster Bar and Grill debuts authentic Italian fare alongside exceptional Chianti selections.

WINE DINNER HIGHLIGHTS

NOV 4 ♦ Pommery Champagne
France
\$2,488*

NOV 5 ♦ Lamole di Lamole
Italy
\$1,400*

NOV 6 ♦ Domaine Leroy
France
\$46,888*

NOV 13 ♦ Château Duhart-Milon
Italy
\$1,980*

NOV 18 ♦ Prieuré Roch
France
\$5,988*

NOV 19 ♦ Château Batailley
France
\$1,800*

NOV 20 ♦ Pegasus Bay
New Zealand
\$1,288*

NOV 25 ♦ Harlan Estate
The United States
\$4,888*

*Prices are subject to 10% service charge





Domaine Leroy Wine Dinner

November 6, 2025

Limited to 8 guests

An intimate evening tailored specifically for serious connoisseurs, featuring some of Burgundy's rarest vintages from this legendary estate.

This boutique experience highlights seasonal French autumn ingredients curated to pair with exceptional wines. Vanilla-tinged lobster and scallops complement the Corton Charlemagne Grand Cru 2001, while beef cheeks harmonize with the Gevrey Chambertin 1er Cru Combettes 2013.

An expert sommelier guides this evening of Burgundian excellence, featuring the legendary Clos de la Roche 2006, Romanée St. Vivant 1998, and Clos Vougeot 1998.

HK\$ 46,888* per person

Prieuré Roch Wine Dinner

November 18, 2025

The artistry of Domaine Prieuré Roch is on show through Yannick Champ's bold exploration of new frontiers of Burgundian expression.

Chef Uwe crafts earthy, nutty dishes to complement them, featuring a rich cep mushroom tart paired with Nuits St. Georges 1er Cru VV Magnum 2022. The evening peaks with Tarte Tatin featuring confit Rhug venison and parsnip, enhancing the Chambertin-Clos de Bèze Grand Cru 2022.

Winemaker and Co-Director Yannick Champ will personally present these exceptional wines.

HK\$5,988* per person



Pommery Champagne Dinner

November 4, 2025

Since 1858, Pommery has pioneered Champagne innovation, introducing the revolutionary "Brut" style that redefined elegance and finesse.

Chef Uwe's unique interpretations of classic dishes showcase the finest seafood. Dover sole, seabass, and Brittany mussels pair beautifully with the celebrated Y by Yoshiki Brut, while lobster and langoustine ravioli create perfect harmony with the Grand Cru Millésime 2008.

Pommery's Cellar Master and Asian Export Director will reveal the philosophy behind these remarkable cuvées.

HK\$2,488* per person

Château Duhart-Milon Wine Dinner

November 13, 2025

Celebrate the heritage of this distinguished Fourth Growth Pauillac estate, transformed under Rothschild ownership since 1962 into one of the Left Bank's most respected properties.

The rare 100% Sauvignon Blanc Le Blanc de Duhart Milon 2023 dances with Japanese oysters—one with citrus, another with herbal gin and tonic cucumber—while the unexpected charcoal-grilled wagyu lasagna skewers complement the elegant 2007.

A family member of Château Duhart-Milon will present these wines, including the newly released Le Blanc 2023 and the highly sought-after 2010 vintage.

HK\$1,980* per person

Harlan Estate Wine Dinner

November 25, 2025

This dinner features exceptional vintages from one of Napa Valley's legendary producers, all rated 100 points by Robert Parker.

Chef Uwe's passion for powerful New World wines is vividly showcased in pairings like pork head terrine with mustard dressing, a garden leaf salad featuring ham and pickles, and rösti beef tartare—all complementing the structured Harlan Estate 2017. Meanwhile, grilled, smoked, and steamed turbot commands centre stage alongside the legendary 2004.

The Asia Pacific Co-Director of Harlan Estate will share the secrets behind the estate's remarkable success.

HK\$4,888* per person

*Prices are subject to 10% service charge





Lamole di Lamole Dinner

November 5, 2025

From the hilltop village of Lamole comes one of Chianti Classico's most historic estates, representing centuries of Tuscan winemaking tradition.

The Lobster Bar and Grill presents hand-carved Tuscan prosciutto with homemade grissini and Fontodi olive oil opens the feast alongside Santa Margherita Prosecco, culminating with grilled Porterhouse steak that perfectly complements the bold Lam'Oro Super Tuscan.

The estate's Asian Brand Director will share stories of Lamole's rich heritage and distinctive winemaking approach.

HK\$1,400* per person

*Prices are subject to 10% service charge





Château Batailley Wine Dinner

November 19, 2025

This Fifth Growth Pauillac estate exemplifies exceptional quality and value within its classification.

Summer Palace's Michelin-starred Cantonese cuisine creates harmony with classic Pauillac wines. Sautéed razor clams with basil and bell pepper in black bean sauce complement the structured elegance of the 2016. The magnificent 1985, with its refined depth and complexity, pairs perfectly with stewed Wagyu beef cheek in the chef's special preserved bean paste.

CEO and Winemaker Philippe Castéja will personally present the estate's wines.

HK\$1,800* per person

*Prices are subject to 10% service charge







Pegasus Bay Wine Dinner

November 20, 2025

From New Zealand's Waipara Valley comes
a selection of expressive wines that
capture the harmony between Fujian cuisine.

The journey begins with 2024 Riesling alongside
scarlet prawn terrine with Japanese squid and
scorched green chili sauce, while the 2020 Chardonnay pairs
with steamed Hokkaido scallop and the aged-release 2015
Pinot Noir accompanies tea-smoked Wagyu beef short rib.

Master Sommelier Arnaud Bardary
will preside over the evening's proceedings.

HK\$1,288* per person

*Prices are subject to 10% service charge





by YOSHIKI
x
CHAMPAGNE
POMMERY
BRUT ROSE
Reims France

Sommelier's 8 Treasures

Harlan Estate 2002

A legendary vintage with a perfect RP 100 score. Opulent character and richness embodying the Estate's precision and mastery.

Pinot Noir Prima Donna Pegasus Bay 2022

From old vines on Glasnevin Gravels using Burgundian whole-bunch techniques, this wine offers remarkable aging potential and depth.

Château Batailley 1985

A Left Bank benchmark showcasing elegant ripe fruit, cigar box, and leather aromas. Perfectly mature and ready to enjoy.

Nuits St. Georges 1er Cru Clos des Corvées 2021

A pure Burgundian wine from a monopole vineyard. Whole-cluster fermentation with minimal intervention creates a timeless classic.



Blanc de Duhart Milon 2023

An exceptional Sauvignon Blanc-dominant vintage offering lychee, white peach, and fresh grapefruit with subtle oak. Juicy and vibrant.

La Romanée Grand Cru Maison Leroy 1962

A rare gem from Burgundy's smallest Grand Cru, crafted during Lalou Bize-Leroy's formative years.

Lam'Or Super Tuscan 2020

A Chianti Classico blend of Sangiovese, Cabernet Sauvignon, and Merlot. Full-bodied, structured and brimming with dark fruits and spices.

Pommery Y by Yoshiki Brut

A pioneering collaboration blending artistry and Champagne. Fresh and lively with mandarin, ripe pear, and a lingering finish.





by YOSHIKI
x
CHAMPAGNE
POMMERY

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x
CHAMPAGNE
POMMERY

BRUT
A Reims, France

Executive Chef Uwe Opocensky's Perfect Pairings

Domaine Leroy Gevrey Chambertin 1er Cru Combettes 2013

"These exceptional wines demand dishes with equal intensity and depth. I choose slow-braised beef or veal cheek to match their complexity, while white truffles add an earthy elegance that allows both the wine and the ingredients to express their true character."

Prieuré Roch Chambertin Clos de Bèze Grand Cru 2022

"The natural, unfiltered character of these Burgundies calls for ingredients that speak to the earth.

My Tarte Tatin featuring Rhug Estate venison and parsnips creates a dialogue between the wine's mineral complexity and the deep, roasted flavours of the dish."

Harlan Estate 2004

"This iconic Napa Cabernet reveals unexpected dimensions when paired with whole turbot that's been grilled, smoked, and steamed. The wine's power finds perfect balance with the fish's delicate yet complex preparation."

Pommery Y by Yoshiki/ Rosé NV

"The bright, elegant character of this unique Champagne finds its ideal partner in a medley of Dover sole, seabass, and mussels. The rosé variation transforms completely alongside veal cheeks with mushrooms in Bordelaise sauce, creating unexpected harmony."

Château Duhart-Milon 2023

"This rare 100% Sauvignon Blanc reveals different personalities with each oyster preparation – citrus highlights its mineral freshness, while gin and tonic cucumber brings out its herbaceous complexity. Classic techniques with contemporary expression."

Château Batailley 1985

"The mature elegance of this Pauillac finds a wonderfully surprising synergy with refined Cantonese cooking. Stewed Wagyu beef cheek with special preserved bean paste is a fantastic example of French wine tradition meeting Chinese culinary artistry."

Pegasus Bay Prima Donna 2022

"This exceptional New Zealand Pinot Noir transforms alongside our fried rice with Xia Pu seaweed and local lobster, proving that great wine has the ability to transcend culinary borders."

Lamole di Lamole 2020

"True Chianti Classico deserves authentic Italian preparation. Our pappardelle with slow-cooked pork ragu and aged Parmesan honours both the wine's Tuscan heritage and centuries of regional pairing wisdom."



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