



Pairing Sensations x Vin Japonais Japanese Wine Dinner 日本葡萄酒巡禮品酒晚宴

16 AUG 2023, WED

Ming Court, Cordis Hong Kong, Mongkok Reception 7:00 PM | Dinner 7:30 PM





明閣自 2009 年起榮獲米芝蓮星級食府殊榮,總廚李悅發及其廚師團隊致力搜羅頂級新鮮 食材,以卓越廚藝為您呈獻其匠心之作以及精湛的廣東美饌。明酒窖珍藏四百多款來自 二十多個國家、百多個著名產酒區的佳釀。專業的侍酒師團隊將帶領您享受獨一 無二的 美酒粵菜體驗。

Ming Court has been a MICHELIN-starred restaurant since 2009, famous for authentic Cantonese cuisine prepared by Executive Chef Li Yuet Faat and his team, delivering authentic Cantonese cuisine to every guest, sourcing the finest ingredients to achieve perfection on the plate. Choose from over 400 of the finest wine labels from more than 100 regions. The sommelier team is offering the one and only Cantonese x wine pairing dining experience.

Address: Level 6, Cordis, Hong Kong, 555 Shanghai St, Mong Kok, Hong Kong I (852) 3552 3300





MENU

PRE-DINNER 水晶子薑皮蛋 Preserved Century Egg, Pickled Ginger, Chilled Camel Farm Winery, Kerner Brut, Hokkaido 2022

Ming Court Appetiser Duo 薑蔥煎北海道帶子 · 魚子醬蘇格蘭蟶子 Hokkaido Scallop, Ginger, Spring Onion, Pan-Seared Drunken Scottish Razor Clam, Caviar, Chinese Huadiao Wine, Chilled L'Orient, Katsunuma Koshu, Yamanashi 2023 Vinoble Vineyard & Winery, Sauvignon Blanc, Hiroshima 2022

百里香蔥爆本地龍蝦球 Local Lobster, Thyme, Bell Pepper, Spring Onion, Onion, Dried Shallot, Wok-Fried Villa d'Est Garden Farm & Winery, Vignerons Reserve Chardonnay, Nagano 2022

> 當歸燒大鱔 Eel, Chinese Angelica, Grilled Kanda Vineyard, The Rias Wine N6 Albariño, Iwate 2022 Hirakawa Winery, Ostrea Terre de Yoichi, Hokkaido 2022

缸底釀造醬油藍天使蝦 New Caledonia Prawn, Aged Artisan Naturally Brewed Soy Sauce, Pan-Seared Chitose Winery, Pinot Noir, Hokkaido 2020

棗皇古法蒸本地燕魚柳 Local Batfish Fillet, Red Dates, Shredded Pork, Shredded Shiitake, Spring Onion, Premium Soy Sauce, Steamed Woody Farm & Winery, Cabernet Sauvignon, Yamagata 2020

酒糟葡萄炆豬肋骨 Pork Ribs, Distiller Grains and Grapes, Spring Onion, Red Onion, Shallot, Braised in a Clay Pot Domaine Takeda, Bailey A Vieille Vigne l'Elevage en Fut, Yamagata 2019

鼓蒜日本虎皮尖椒爆 A5 一□和牛粒 Cubed A5 Wagyu Beef, Shishito Green Pepper, Garlic Black Bean Sauce, Stir-Fried Manns Wines, Solaris Shinshu Chikumagawa Merlot, Nagano 2020 Ajimu Winery, Shokoshi, Oita 2020

遠年陳皮煎雞 · 五目飯 Chicken Pieces, 15-Year Aged Dried Tangerine Peel, Spring Onion, Shallot, Pan-Fried Rice, Shiitake, Carrot, Lotus Root, Seasoned & Mixed

> 清香柚子凍 Pomelo, Honey, Red Bean Pudding, Chilled



Camel Farm Winery, Kerner Brut, Hokkaido 2022

Region: Hokkaido(北海道) Grape Variety: Kerner 100% Alcohol: 12.5% Tasting profile: Brisk and linear, with delicate peachy fruit and notes of rhubarb and custard.



L'Orient, Katsunuma Koshu, Yamanashi 2023

Region: Yamananshi (山梨縣) Grape Variety: Koshu Alcohol: 12% Tasting profile: Deep mineral characteristics, fine green fruits (lemon, citrus), white flowers, subtle fruit flavor and sharp lemon acidity.

Vinoble Vineyard & Winery, Sauvignon Blanc, Hiroshima 2022

Region: Hiroshima (廣島縣) Grape Variety: Sauvignon Blanc Alcohol: 12% Tasting profile: Showing great precision on the nose, this wine displays pure aromas of apricot, peach and white blossom. The palate is cleansed by the refreshing acidity and it shows great personality with a long finish.





Villa d'Est Garden Farm & Winery, Vignerons Reserve Chardonnay, Nagano 2022

Region: Nagano(長野縣) Grape Variety: Chardonnay Alcohol: 12% Tasting profile:

Chardonnay made with carefully selected grapes of the highest quality among the grapes grown in our own vineyards. Emphasizing the original fruitiness of grapes, you can feel the high-quality acidity unique to Tomi City, the concentration of fruits, and the length of the finish.

Kanda Vineyard, The Rias Wine N6 Albariño, Iwate 2022

Region: Iwate(岩手縣) Grape Variety: 90% Albariño, 10% Riesling Lion Alcohol: 12%

Tasting profile: Aroma of stone fruits such as white peach and apricot. Lime, minerals, iodine, soft ginjo taste. Moderate attack. Hard minerality, crisp acidity and soft alcohol.

Soft bitterness and tannins in the aftertaste, and a fruity flavor that seems to contain the tide. A great wine to pair with shellfish and white meat fish sushi, and oyster.

Hirakawa Winery, Ostrea Terre de Yoichi, Hokkaido 2022

Region: Hakkaido(北海道) Grape Variety: Not disclosed Alcohol: 13% Tasting profile:

White lily, osmanthus, yellow peach, orange, apricot, anise, light sea breeze smell. Accompanied by mellowness, the acidity is pleasant, and the return incense is rich in floral and ripe citrus fruits. After the third day of uncorking, the gorgeousness of the florals settles down, and the citrus flavor similar to grapefruit peel becomes more evident in the aftertaste.







Chitose Winery, Pinot Noir, Hokkaido 2020

Region: Hakkaido(北海道) Grape Variety: Pinot Noir Alcohol: 12% Tasting profile:

Approximately 15-35 year old pinot noir from Kimura Farm in Yoichi-cho, bottled after aging in barrels for 8 months. Ruby colour. Charming aromas such as cherry and framboise. Flavors like plums and red berries, with moderate tannins.



Woody Farm & Winery, Cabernet Sauvignon, Yamagata 2020

Region: Yamagata (山形縣) Grape Variety: Cabernet Sauvignon Alcohol: 11.8% Tasting profile:

In 2020, we were able to harvest a very good Cabernet in both quality and quantity. There are several fields of Cabernet, and each field is vinified. This regular wine has been assembled with "flexibility" in mind so that it can be enjoyed by a wide range of people.

Domaine Takeda, Bailey A Vieille Vigne l'Elevage en Fut, Yamagata 2019

Region: Yamagata (山形縣) Grape Variety: Muscat Bailey A Alcohol: 11% Tasting profile:

The 70-year-old Muscat Berry A tree, planted by Takeda Juzaburo, the third generation of our company, has been carefully nurtured to the present day by the fifth generation. Old vine grapes bring a deep flavor to wine, but 70-year-old vines are rare both in Japan and overseas. Ripe aromas of wild berries, caramel, and black fruits. An elegant taste with a gorgeous balance of acidity and astringency.









Manns Wines, Solaris Shinshu Chikumagawa Merlot, Nagano 2020

Region: Nagano(長野縣) Grape Variety: Chikumagawa Merlot Alcohol: 12% Tasting profile:

Uses Merlot from self-managed and contract farms in the Osato district of Komoro City, located in the Chikuma River Wine Valley East District of Nagano Prefecture. It includes grapes that are over 30 years old, and is carefully hand-harvested, sorted, destemmed, and fermented in stainless steel tanks. Aging takes place in oak barrels for about 20 months.

An elegant and beautiful fruit scent harmonizes with the scent of oak. It has a good balance of firm tannins and soft acidity, making it an attractive drink. The fine, astringent taste of the Merlot grape is fully brought out, and moderate barrel aging is performed to create a wine with a very smooth and well-balanced taste.

Ajimu Winery, Shokoshi, Oita 2020

Region: Oita(大分縣) Grape Variety: Shokoshi(小公子) Alcohol: 12.3% Tasting profile:

A glossy deep red with a deep purple hue. Black Currant and blueberries yogurt-like scent, with a hint of spiciness. The attack is strong, and the smooth, rounded acidity spreads in the mouth, enveloping the rich taste. Long aftertaste and can be aged for a long period of time to enjoy even more complex flavors.





















