



PROGRAMME SCHEDULE

The Master Showcase

NOV 21 (Sat)	Scallop with Preserved Turnip and Chinese Celery Executive Chef Vicky Cheng VEA Restaurant	11:00 – 11:45am
	New Wave Bordeaux Mr James Suckling, Hong Kong's Global Wine Critic	2:00 – 2:30pm
	The Pacific West Ms Debra Meiburg MW	3:15 – 3:45pm
	Ah Yat Fried Rice Executive Chef Wong Lung To Forum Restaurant	4:45 – 5:30pm
	How a Hongkonger Made Wine in Italy Mr Ronny Lau	6:00 – 6:30pm
	Party with Eric Kwok Mr Eric Kwok	8:00 – 8:30pm



Beauty and the Feast

NOV 28 (Sat)	Vegan and Refined Sugar Free Apple Pie Ms Shirley Kwok Founder of The Cakery	11:00 – 11:45am
	Crispy Egg with Mushroom Soup Executive Chef Vicky Lau TATE Dining Room	2:00 – 2:30pm
	A Date with the "Snow Goddess Yukimegami" from Yamagata Ms Jamie Lo	3:15 – 3:45pm
	The Art of Bubbles: New Directions in Champagne Ms Sarah Heller MW	4:45 – 5:15pm
	#PerfectPairing: From Wine Maker to Wine Maven - Empowering the Wine Community to Excel in the Digital Age Ms Bernice Liu	8:00 – 8:30pm



Party Flavours

DEC 05 (Sat)	Shallot Tarte Tatin with Truffles and Comté Sauce Executive Chef Uwe Opocensky Restaurant Petrus, Island Shangri-La, Hong Kong	11:00 – 11:45am
	Punjabi Dhaba Chicken Curry Executive Chef Manav Tuli CHAAT, Rosewood Hong Kong	2:00 – 2:30pm
	Make Star Cocktails with Casamigos Tequila Mr Jay Khan	3:15 – 3:45pm
	Craft Beer Pairing: With Snacks You Can Find in Convenience Stores Mr Chris Wong	4:45 – 5:15pm
	Sichuan Style Stewed Mandarin Fish Fillets with Assorted Chilli Executive Head Chef Ronald Shao FAM	6:00 – 6:30pm
	Happiness is Cheese Mr Kingson Kok & Ms Bonnie Chan	8:00 – 8:30pm

Perfect Chefs Perfect Match

NOV 22 (Sun)	Sorrowful Rice with Hong Kong's God of Cookery Chef Dai Lung Chop Chop	11:00 – 11:45am
	Pan Seared Ora King Salmon with Taiyouan Egg Sauce Gribiche Chef Shane Osborn Arcane	2:00 – 2:30pm
	A Perfect Union of Sake and South East Asia Cuisine Mr Ivan Sean	3:15 – 3:45pm
	Hosting a Perfect Wine Dinner: Wine Tasting Etiquette and Food and Wine Pairings Mr Damon Yuen	4:45 – 5:15pm
	Braised Fish Maw Superior Soup Executive Chinese Chef Wong Wing Keung Man Wah, Mandarin Oriental, Hong Kong	6:00 – 6:30pm
	How to Make Sangria & Wine Travel Guide to Spain Mr Stephen Mack	8:00 – 8:30pm

Botanic Sunday

NOV 29 (Sun)	Raspberry and Pistachio Choux Craquelin Executive Pastry Chef Ringo Chan Four Seasons Hotel Hong Kong	11:00 – 11:30am
	Braised Winter Melon Balls Stuffed with Black Olive Mustard & Marinated Watermelon Skin with Soy-Vinegar Sauce Executive Chinese Chef Leung Fai Hung Hoi King Heen, InterContinental Grand Stanford Hong Kong	2:00 – 2:30pm
	Story in a Bottle: Taste the Spirit of Hong Kong Mr Kit Cheung & Mr Paul Chan	3:15 – 3:45pm
	A Tale of Two Cities Gin: When Brass Lion Meets Hong Kong Taste Mr Nelson Siu, Mr Alexander Ko & Ms Jamie Koh	4:45 – 5:15pm
	Naengchae (Octopus Salad with Korean Fruits and Mustard) & Korean Fried Chicken with Lotus Root Head Chef Steve Lee, Sous Chef Seunghun Park & Sous Chef Hyoungwon Kim Hansik Goo	6:00 – 6:30pm

New Picks in Town

DEC 06 (Sun)	Three Yellow Chicken Head Chef Ashley Salmon Roganic	11:00 – 11:45am
	Venezuelan Tamal Executive Chef Ricardo Chaneton MONO	2:00 – 2:30pm
	Art of Blending: When Johnnie Walker Meets Coffee Mr Antonio Lai & Mr Timmy Lam	3:15 – 4:00pm
	Scotland Tomatin Distillery Journey: Taste Different Years of Whisky Mr Wicky Lai & Mr Kit Leung	4:45 – 5:15pm
	Paella at Home Executive Chef Ferran Tadeo La Rambla by Catalunya	6:00 – 6:45pm
	Highland Park Masterclass: Be the First to Experience Cask Strength Release No.1 by Highland Park Mr Nelson Siu & Ms Cecilia Wong	8:00 – 8:30pm