

The Hong Kong Society of Financial Analysts

A member society of CFA Institute

Wine Tasting Dinner: Wine and Chinese Food Matching

Friday, 12th March 2010

Most wine lovers find it difficult to match wine with Chinese cuisine, mainly because wine is developed by the western world to match western food instead of Chinese food. Nevertheless, with the wide range of Chinese food available, good matches are still possible.

In this wine tasting dinner, you will have the opportunity to try matching classic premium old world wines with dishes mostly from northern China. Our speaker, Mr. Karl Lung, will introduce the wines being served and give guidance on the matching with the various dishes.

About the speaker:

Mr. Karl Lung, CFA, AIWS In addition to being a CFA Charterholder, Mr. Lung is also the Principal Lecturer of the Hong Kong Wine Academy. He holds the Diploma in Wines and Spirits issued by the UK based Wine & Spirit Education Trust (WSET) and is a Spanish Wine Educator of the Wine Academy of Spain. Mr. Lung is an Associate of the Institute of Wine and Spirit, a Certified WSET Educator and has been teaching WSET wine course since 2007 for various companies and organizations, including the Institute for Tourism Studies of Macau (IFT).

Here are details of the event:

Date:	12th March 2010 (Friday)
Time:	7:00p.m.
Venue:	Northern China Restaurant 匯泉居 No. 13-15, Hoi Wan Street, Quarry Bay, Hong Kong. (Quarry Bay MTR Station Exit A)
Fees:	Members at HK\$550 per person Guests / non-members at HK\$650 per person <i>(The fees will include the cost of dinner and wine to be consumed; other beverages consumed will be at participant's own cost)</i>
Format:	Chinese Cuisine <i>(please see the menu attached for details)</i>
Dress code:	Smart Casual
Seating arrangement:	To be arranged by the HKSFA. If you wish to sit next to your friends, please notify us by email at info@hksfa.org on or before 9 th March 2010.
Maximum Capacity:	30 pax

Registration:

1. Interested parties are requested to **register online at <http://www.hksfa.org>**.
2. **Registration is only confirmed upon receipt of payment.**
3. After completing the online registration, registrants will receive email notifications with registration details. A reminder will also be sent before the event begins. If you have not received the email notification and reminder from HKSFA, it is the delegate's responsibility to contact HKSFA to confirm their place.

Policy for Substitutions, Cancellations and No Show:

1. **Registrations should be paid in full before the commencement of the event.** Immediate payment is required upon email confirmation. *Full amount* will still be *charged* for no show or enrolment made after **9th March 2010**. Should the registration fee remains outstanding, HKSFA reserves the right to disallow entrance to the event.
2. All cancellation requests must be made in writing and confirmed by email from HKSFA on or before **9th March 2010**.
3. *No refund* will be given for cancellation received after **9th March 2010**.
4. Substitutions are allowed. Please notify us prior to the event. Non-member rate applies if the substitute is not an HKSFA member.

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Menu

Appetizer

Diced winter melon 迷你冬瓜球
Seasoned lotus root 藕斷絲連
String beans with garlic and chili sauce 青紅皂白
Fresh seaweed salad 涼拌鮮海帶
Shredded tomatoes with sesame sauce 麻香車厘茄
Sweet and pickled cucumber 手拍小黃瓜

Cold Dish

Fresh sea weeds with octopus 涼拌八爪魚
Marinated chilled pork 鎮江肴肉
Marinated chicken in wine sauce 花雕醉雞
Jasmine smoked vegetarian goose 茉莉燻素鵝
Sashimi 撈起生魚片
Geoduck with wine sauce 醉香三不象(象拔蚌)

Main Dish

Deep fried oyster 老北京酥炸生蠔
Domaine JM Boillot 2007 Puligny Montrachet 1er "Truffieres", Burgundy (RP93)

Braised pig's knuckle in brown sauce 泰香辣元蹄
Schloss Vollrads 2007 Edition Riesling Grunsilber, Rheingau

Fried fresh asparagus 清炒鮮露筍

Smoked chicken in rose & tea-leaves 玫瑰燻香雞
Domain Taupenot Merme 2002 Nuits St. Georges 1er "Pruliers", Burgundy (BH89)

Beef ribs wrapped in lotus leaf 草網牛骨
Chateau Cos d'Estournel (2nd growth) 1994, St. Estephe, Bordeaux (RP91)

Crispy mutton in Peking style 京燒羊肉
Machesi de Gresy 2000 Martinenga "Camp Gros", Barbaresco (RP91)

Deep fried lamb shank 大漠風沙羊羔腿
Chateau Beaucastel 2000, Chateauneuf du Pape (RP94)

Fried rice with dried scallops & egg-white 瑤柱蛋白炒飯

Dessert

Seasonal fruit plate 四季果盤
Red bean mash in souffle ball 高力豆沙

Each bottle of the wine listed above will be served 9 to 10 persons per table.
RP=rating by erobertparker.com, BH=rating by Burghound.com