



## PRESS RELEASE 新聞稿

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### The 10<sup>th</sup> CCB (Asia) Hong Kong Wine and Dine Festival set to open tomorrow Offering the best food and wine celebration to date

Media can download press release, photos and related information from the HKTb website:

- FTP (valid until 31 December 2018): <ftp://2018WnDevent-b:wertDFGH@ftpsvr01.hktb.com>
- Press Releases: [http://partnernet.hktb.com/en/about\\_hktb/news/press\\_releases/index.html](http://partnernet.hktb.com/en/about_hktb/news/press_releases/index.html)

Organised by the Hong Kong Tourism Board, with China Construction Bank (Asia) as the title sponsor for the fifth consecutive year, the four-day CCB (Asia) Hong Kong Wine and Dine Festival will start tomorrow (25 Oct). With 20% more venue space this year, from the Central Harbourfront Event Space to Tamar Park, accommodating about 450 booths offering fine wines and exquisite food, this edition of the Hong Kong Wine and Dine Festival is set to be the largest and best to date for the enjoyment of visitors and locals.

A host of new elements will be introduced in this year's event, including the following entertainment/ performances, fine wines and food that are not to be missed:

#### Exciting Entertainment/ Performances

1. **Tag yourself at the gigantic birthday cake, and try your luck at the “Super Time” offer** — Check in at the gigantic 7-metre-tall birthday cake at the centre of the venue, and try your luck at the “Super Time” offer, which takes place hourly as the gigantic birthday cake revolves. Over HK\$1.7 million in prizes will be given away, including travel packages to Bordeaux, air tickets, gourmet food, fine wines, and wine tokens.
2. **First-ever drone performance to light up Victoria Harbour** — To celebrate the event's 10<sup>th</sup> birthday, for the first time a drone light show will take place over Victoria Harbour, with 100 unmanned aerial vehicles flying in unison to perform a seven-minute choreographed light show, displaying various patterns and animations, including number “10”, birthday cakes, wine glasses and bottles.
3. **Live music sessions with some of the most popular artists and bands in town** — Popular local artists and bands such as JW, RubberBand and Dear Jane will take turns to grace the main stage each night. Rising stars from ViuTV's “Good Night Show” will take the stage on 27 October to deliver spectacular performances.

## Must-try Fine Wines

4. **Try out the wine collections of celebrities at “Sunset Tasting”** — A number of celebrities have donated select fine wines from their personal collections to share the joy of the Wine and Dine Festival’s 10<sup>th</sup> birthday with the public. Festival-goers can participate in the “Super Time” raffle to win a chance to taste fine wines from the celebrities’ collections every day at 5pm, including an enormous 15L bottle of Chateau Lascombes 2004, from Bordeaux, France.
5. **2009 vintage and limited editions** — In celebration of the Festival’s 10<sup>th</sup> birthday, limited edition beverages, such as a birthday cake-flavoured craft beer, called “Happy Beer day”, and a limited edition Tomatin Single Cast 2009 whiskey, will be offered in this year’s event. Also featured at the festival to celebrate its 10<sup>th</sup> birthday are a series of vintage wines from 2009, the founding year of the Wine and Dine Festival, including selections from Robert Parker’s 100-Point red wines.
6. **Rosé Revolution Garden Pavilion** — A dedicated rosé section will feature 15 of the finest brands of rosé wines, and a variety of rosé cocktails, including an award-winning rosé sparkling wine made in Australia by a Hong Kong winemaker.

## Must-eat Fine Food

7. **New “Coffee Fiesta” zone** — Savour some of the best coffees and pastries in town, including the home-grown coffee label by celebrity Moses Chan and house-special cakes from popular Korean dessert Baekmidang.
8. **New “International Street Eats” zone** — This delectable zone features the trendiest Taiwanese restaurant in town, Jiu-Wu Beef Noodles, and authentic local treats from seven different regions around the world, including Korea, Europe and Latin America.
9. **Return of the acclaimed “FeedMe Lane”** — This acclaimed zone will house 18 popular Hong Kong restaurants, including The Drunken Pot and Oddies Foodies. Also available will be limited edition dishes, such as Shelter Crab Cheesy Cheung Fun, Pineapple Bun Puff with Salted Caramel Gelato, Stinky Tofu, and Spicy Duck Maroon Jelly Burgers.
10. **Event-special “Halloween Afternoon Tea”** — The “Tasting Room” will serve an event-special “Halloween Afternoon Tea” on 28 October, presented by Yves Matthey, the Executive Pastry Chef of Mandarin Oriental Hotel Hong Kong. The special Halloween menu will include 15 different festive sweets, six non-sweet pastries, Scone with Rose Petal Jam and Clotted Cream, and an unlimited flow of Bollinger Special Cuvée Champaign. Tickets are available on a first-come, first-served basis.

## **Tickets and Entry**

Tickets for the CCB (Asia) Hong Kong Wine & Dine Festival are \$30 each. Members of the public may enter the event venue in Admiralty (close to Tamar Park) or Central (adjacent to Central Public Pier No. 9).

Opening hours of the CCB (Asia) Hong Kong Wine & Dine Festival are as follows:

<b>Date</b>	<b>Opening Hours</b>
25 October (Thursday)	7:30pm-11:30pm
26 October (Friday)	12pm-11:30pm
27 October (Saturday)	12pm-11:30pm
28 October (Sunday)	12pm-10pm

\*Ticket sales and admission will close 30 minutes before the Festival closing time.

For more event details of the CCB (Asia) Hong Kong Wine & Dine Festival, including how to purchase wine tokens and wine passes, and other ticketing arrangements, please visit the HKTB website: [www.DiscoverHongKong.com/WineDineFestival](http://www.DiscoverHongKong.com/WineDineFestival)

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