

DYNASTY

Dynasty Presents a Marriage of Fine Wines and Foods

“Dynasty Wine & Gourmet Dinner Menu” from January to February 2010 in Collaboration with the Michelin-starred Restaurant

(Hong Kong – 15 December 2009) – Premier winemaker **Dynasty Fine Wines Group Limited**, in celebration of its upcoming 30th anniversary and 5th year as a listed company, is partnering with the Michelin-starred Chinese restaurant, **Dynasty Restaurant** at the Renaissance Harbour View Hotel Hong Kong, to offer food and wine aficionados an exquisite tasting menu “**Dynasty Wine & Gourmet Dinner Menu**” throughout January and February 2010.

The gastronomical feast, priced at HK\$5,800 (plus 10% service charge) per table of six, includes nine authentic Cantonese courses, each served with a specially selected Dynasty wine or vintage to best complement as selected by an expert team of sommeliers.

Wines throughout the meal will range from light and crisp; *Dynasty Medium Dry White, N.V.* and *Dynasty Chardonnay Reserve, 2006*, to full bodied with a complex palate and *Dynasty Cabernet Sauvignon Reserve (Royal Selection), 2006*.

The tasting menu begins with *Braised shark’s fin with Chinese cabbage in mini clay pot* and *Braised whole abalone & goose webs with vegetable*, paired with Dynasty Medium Dry White, N.V.

Dynasty Medium Dry White, N.V. is a contemporary white wine suitable for all occasions. Crafted from estate grown grapes this zesty white wine is an unusual blend made up of some of the world’s most renowned grapes - Muscat, Italian Riesling and Chardonnay. The bouquet has a light floral, citrus/lime, tropical fruit aroma and the palate is an amalgamation of citrus and peach fruit with a hint of grapefruit. It matches well with light and fresh dishes, and is a perfect choice to start the meal.

Amongst the dishes that follow is a selection of traditional Cantonese home-made specialties including light and fresh *Sautéed garoupa fillet & fresh lily bulbs with black bean sauce*, and *Poached spinach with mini wontons in supreme soup*.

Both are paired with *Dynasty Chardonnay Reserve, 2006*, a dry white wine which displays notes of peach, pear, citrus fruit and almond on the nose confirmed in the mouth by lemon and green apple flavors.

The stronger flavored dishes like *Roasted baby pigeon* and *Stir-fried diced Angus beef tenderloin* are paired with *Dynasty Cabernet Sauvignon Reserve (Royal Selection), 2006* — a full-bodied wine, made from Cabernet Sauvignon and Merlot grapes well suited to red meats and stewed dishes.

The menu is completed with the penultimate course, *Stewed noodles with dried shrimp roe in abalone sauce* and *Deep-fried egg fritters*; with *Deep-fried egg fritters* and *Sweetened almond cream with egg white* marks a perfect ending to this exciting culinary tour.

The “**Dynasty Wine & Gourmet Dinner Menu**” will be served from January till February 2010.

One day advanced booking is required.

Dynasty Restaurant is located at the Renaissance Harbour View Hotel Hong Kong, 1 Harbour Road, Wanchai, Hong Kong.

For reservations please call (852) 2584 6971.

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About Dynasty Fine Wines Group Limited

Dynasty Fine Wines Group Limited is the premier winemaker in the People’s Republic of China. Established in 1980 as a joint venture with Remy Cointreau, its award-winning history is a remarkable reflection of the proud traditions and state-of-the-art expertise of Remy Cointreau, one of the world’s leading wine and spirits operators. With more than 50 wines within five main product categories – red wines, white wines, sparkling wines, icewines and brandy – Dynasty’s diversified wine portfolio caters to a range of consumer tastes and preferences.

Issued by Grebstad Hicks Communications on behalf of Dynasty Fine Wines Group Limited.

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Notes to editors:

Dynasty Wine & Gourmet Dinner Menu

Braised shark’s fin with Chinese cabbage in mini clay pot
Braised whole abalone & goose webs with vegetable
Dynasty Medium Dry White, N.V.

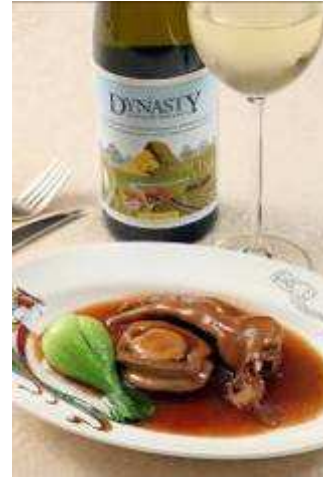
Sautéed garoupa fillet & fresh lily bulbs with black bean sauce
Poached spinach with mini wontons in supreme soup
Dynasty Chardonnay Reserve, 2006

Roasted baby pigeons
Stir-fried diced Angus beef tenderloin
Dynasty Cabernet Sauvignon Reserve (Royal Selection), 2006

Stewed noodles with dried shrimp roe in abalone sauce
Deep-fried egg fritter
Sweetened almond cream with egg white

*To be served at HK\$5,800 plus 10% service charge per table of 6 persons
Please order one day in advance*

* High resolution images upon request



The tasting menu begins with *Braised Shark's Fin with Chinese Cabbage in Mini Clay Pot* and *Braised whole abalone & goose webs with vegetable*, paired with *Dynasty Medium Dry White, N.V.*



Traditional Cantonese home-made specialties *Poached spinach with mini wontons in supreme soup*, paired with *Dynasty Chardonnay Reserve, 2006.*



The stronger flavored dish *Roasted baby pigeon*, paired with *Dynasty Cabernet Sauvignon Reserve (Royal Selection), 2006.*