



CHAMPAGNE
BRUNO PAILLARD
REIMS - FRANCE

CHAMPAGNE GROWER'S TALK

Artisan Champagne Discoveries on the Harbour

Indulge in an immersive sensory evening with artisan champagne discoveries and food pairing menu curated by the hotel's Sommeliers and engaging guest winemakers

Launch Event: Thursday, 14 November, 2024 (7:00pm)
Location: The Lobby Lounge, Regent Hong Kong, 18 Salisbury Road, Kowloon
Price: HK\$1,280 per person, plus 10% service charge

Bruno Paillard Premiere Cuvée Brut MV



Bruno Paillard Blanc de Blancs Brut Grand Cru MV
Marinated Sea Scallop, Purple Cauliflower, Bloody Orange, Micro Cress



Bruno Paillard Cuvée 72 Brut MV
Burrata Cheese, Egg Mimosa, Chives, Perseus Caviar N.5, Evo



Bruno Paillard Blanc de Noirs Brut Grand Cru MV
Clam Risotto Vongole, Salicornia, Lemon Zest



Bruno Paillard N.P.U. Rosé 2008
Chilean Seabass
Confit Fennel, Saffron Potato, Bouillabaisse Sauce

*Sollies Figs Breton,
Red Fruit Violet Sauce*

For Reservations

