



# 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

Event: Friday, 7 March, 2025 (7:00pm)

Location: The Lobby Lounge, Regent Hong Kong, 18 Salisbury Road, Kowloon

Price: HK\$1,250 per person, plus 10% service charge

R. Faivre, Les Reflets du Clocher Blanc de Noirs NV

R. Faivre, Les Champs de Romy, Blanc De Blancs 2018

Seafood Pate En Coute - Baby Fennel Salad, Lemon Curd



R. Faivre, L'or de Faivre 2016

White Asparagus - Wild Morel Mushrooms, Onsen Egg, Perseus Caviar



R. Faivre, Coteaux Champenois Pinot Meunier le Bel Val 2021

Challans Roasted Duck Breast - Blackberries, Beetroot, Vanilla Sauce



R. Faivre, Les Perles du Paladis Rose NV

Strawberry Pavlova - Yuzu Curd, Strawberry Sorbet, Hibiscus Coulis

For Reservations

