

Lai Ching Heen Celebrates the 50th Anniversary of the Judgment of Paris with an Exclusive Chateau Montelena Wine Pairing Dinner



16 December 2025 (Hong Kong SAR) – With accolades including two MICHELIN Stars and two Diamonds from the prestigious Black Pearl Guide, Lai Ching Heen invites guests to an exceptional evening with Chateau Montelena, the 8th oldest winery in Napa Valley and the estate that famously rewrote wine history at the Judgment of Paris in 1976. In honour of the 50th anniversary of this milestone, the winery makes its **first-ever visit to Hong Kong**, joining Lai Ching Heen for a contemporary Cantonese wine dinner on 18 January 2026.

A Napa Valley Icon

Set on the northern edge of Napa Valley in Calistoga, Chateau Montelena's estate vineyard is defined by its varied soils and microclimates—elements that give its wines their signature depth and purity. Its victory in 1976, when its Chardonnay surpassed revered Burgundies in a blind tasting, remains one of the most influential moments in modern wine history.

Today, the winery continues to craft some of California's most respected vintages, honoured on the National Register of Historic Places and admired by collectors around the world.

A Modern Dialogue Between Wine and Cantonese Flavours

This Judgment of Paris 50th Anniversary Wine Pairing Dinner at Lai Ching Heen presents a refined exploration of expressive vintages—including rare magnums—paired with the restaurant's contemporary Cantonese creations.

This Hong Kong dinner holds special significance as the official anniversary celebration of the winery's Asia voyage. With many visiting members and crew experiencing Hong Kong for the first time, Executive Chef Lau Yiu Fai and Head Chef Cheng Man Sang have specially curated a menu featuring signature dishes that showcase the city's culinary identity and Lai Ching Heen's refined artistry, including Golden Stuffed Crabmeat with Onion and Fresh Milk in Shell, Salted Grilled Kagoshima Wagyu with French Beans, and the Lai Ching Heen Combination etc.

Local guests will also have the opportunity to savour Chateau Montelena's acclaimed wines through this exclusive pairing dinner. Throughout the evening, Ms. Sheri Bowen, Hospitality and Retail Manager of Chateau Montelena, will share insights into the estate's legacy and winemaking philosophy, enriching the experience with stories behind these celebrated wines.

The dinner menu also pays tribute to Lai Ching Heen's celebrated **Peking Duck**. Inspired by a meal during a work trip in Japan many years ago, chef Lau shifted the presentation of the traditional pared skin with pancakes way of the Peking Duck with more ornately fanned out crispy skin, flour wrappers in

steamer, and a more refreshing take on toppings, adding pineapple and green papaya alongside cucumber juliennes and a number of sauces to bring a different set of flavor profiles to the traditional dish. The new Peking Duck became an overnight sensation, and the dish never is never taken off the a la carte menu ever since.

This one-night-only collaboration brings together two celebrated worlds: the heritage of Chateau Montelena and the modern Cantonese artistry of Lai Ching Heen. Priced at HK\$1,880 + 10%, the dinner promises an evening of discovery and refined pairing. Seating is limited; early reservations are warmly recommended.

Restaurant reservations can be made via the online booking platform at <https://hongkong.regenthotels.com/>. For enquiries, kindly contact Restaurant Reservations at dining.regenthk@ihg.com or call + 852 2313 2313.

Please click here to download high-resolution images: <https://flic.kr/s/aHBqjCDKta>

LAI CHING HEEN

A discovery of Cantonese culinary treasures

With accolades including MICHELIN Stars and Black Pearl Diamonds and a celebrated legacy spanning four decades, Lai Ching Heen is renowned as one of the world's finest Chinese restaurants specialising in Cantonese cuisine. Your immersive discovery begins with its elegant décor, inspired by a jade jewellery box which opens to reveal a rich heritage of Cantonese culinary treasures. Revel in hallmarks of the Lai Ching Heen experience – a series of stunning jade themed design elements including signature jade place settings, refined Cantonese dishes – perfected over decades, the art of service excellence and Chinese tea culture, along with iconic views of Victoria Harbour.

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About Regent Hong Kong

Following its reimagining as a majestic haven of discreet luxury on Victoria Harbour, Regent Hong Kong has been named the #1 City Hotel in Asia, as well as the #1 City Hotel in Hong Kong for the second consecutive year, and #14 among the 100 Hotels Voted Best in the World in the Travel + Leisure World's Best Awards 2025 readers' survey. It was also named the #1 Hotel in Hong Kong for the second consecutive year at the Travel + Leisure Luxury Awards Asia Pacific 2025. Amidst breathtaking harbourviews and a serene aesthetic by Hong Kong-born design visionary Chi Wing Lo, discover refined

hospitality, timeless allure and sophistication. Each of the 497 rooms and suites are crafted as Personal Havens of tranquillity with gracious, intuitive service by Regent Experience Agents, while suite guests also enjoy the exclusivity of Regent Club, a luxury residential retreat with service on your terms. The vibrant Dining Destination entices with a collection of six celebrated restaurants and bars with immersive culinary journeys and mesmerising views of Victoria Harbour and the city skyline. An iconic white marble staircase leads to the large pillarless ballroom, where glamorous galas and Regent weddings are curated for everlasting memories, while bespoke events in ten versatile function rooms showcase unrivalled harbour views. With its unrivalled Kowloon harbourfront location, the supremely convenient urban retreat offers easy access to the city's top attractions, including M+, Hong Kong Palace Museum and Kai Tak Sports Park. Discover more at <https://hongkong.regenthotels.com/>

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