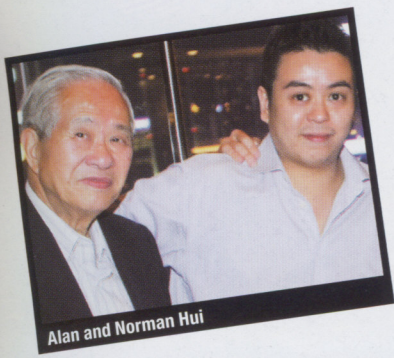


chianti classics

ROCCA DELLE MACIE GUEST CHEF DINNER

Panorama, Renaissance Kowloon Hotel



Alan and Norman Hui



Goretti Lo, Benjamin Tong



Sergio Zingarellu, Vivian Hui, David Chen



Asif Bajwa, Nick Naples



Tammy Cheung



Thomas Ng



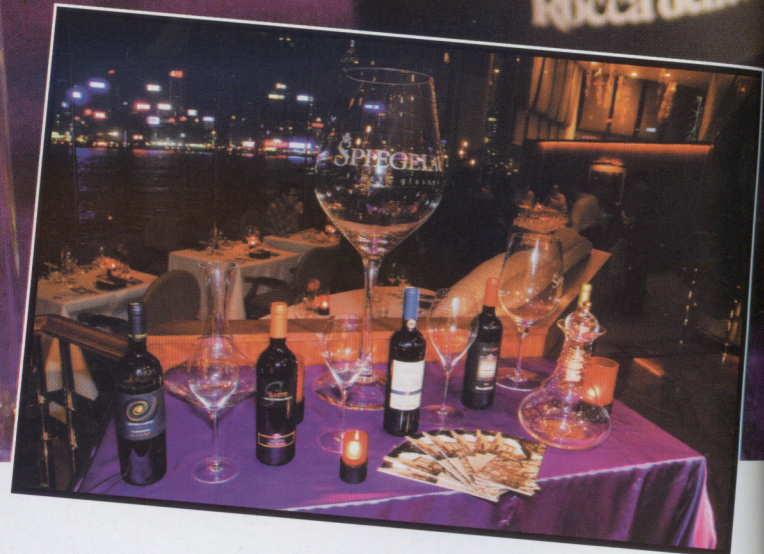
Leung Shu-piu, W. Kin Ip



Christine Lee, Noel Law



Pietro Tamagnini, Stefano Passarella, Crystal Lee



Packing the restaurant Italian wine buffs jump at the chance of a pairing of **Rocca delle Macie**, one of the Chianti region's best-regarded estates, with the cuisine of up-and-coming Tuscan chef **Laura Ceccherini**. Wine importer **Vivian Hui** of Gin Gallery brings her family, friends and clients.

The feast The five-course dinner begins with Rocca delle Macie Occhio a Vento 2006, followed by Sasyr Rocco 2006 with cheese soufflé on saffron fondue. The Chianti-style risotto goes down nicely with the house's Chianti Classico Riserva di Fizzano 2004, while duck breast with apples and porcini-cut potatoes is matched with Roccato 2003. Passito Bianca 2007 proves a fine finish with 'Grandmami' pie and English cream.

Wow factor *** A relaxed and enjoyable evening for lovers of all things Italian.