



For immediate release

Wine Discovery at Fook Lam Moon

[29th October 2015, Hong Kong] – Following the recognition by the Wine Spectator in 2014, Fook Lam Moon continues to reach new heights in their wine expertise as Fook Lam Moon (Hong Kong) and Fook Lam Moon (Kowloon) have earned this highly authoritative accolades consecutively this year together with its sister restaurant, Guo Fu Lou. To accommodate more wine lovers, Fook Lam Moon extends its well-received wine experience to its new Gourmet Shop with a series of special programs to be launched in November.

Exclusive Launch of Angelina Chardonnay Sparkling Wine

Fook Lam Moon Fine Foods is pleased to be the first retailer of the newly launched Angelina Chardonnay Sparkling Wine, the first ever sparkling wine from Grace Vineyard. Recognized as the best winery in China by the internationally acclaimed wine critics Ms. Janis Robinson, MW, Grace Vineyard has brewed its first sparkling since 2009. Having accumulated six years of experience, the first sparkling wine created by the winemaker has achieved an unexpected level and is ready to launch in the market. Made in 100% Chardonnay and adopted the traditional champagne making method to produce, the cuvee is astonishing, boasting flavours of fresh honeydew, lime and a hint of pineapple. The first batch of Angelina in a limited quantity of 180 bottles is available at Fook Lam Moon Fine Foods for HK\$280 per bottle.



Angelina Chardonnay Sparkling Wine

Fook Lam Moon Fine Foods Gourmet Shop

Address: Shop B, 35-45 Johnston Road, Wanchai

Tel: +852 2363 8810

Opening Hours: Monday to Sunday from 11am to 9pm



Weekend Wine Tasting

From 7 November, Fook Lam Moon Fine Foods offers wine lovers an exploration to discover new favourites at its gourmet shop on every Saturdays and Sundays, from 2pm to 6pm. In collaboration with different reputed wine suppliers, a wide selection of wines will be available for complimentary tastings and exclusive discounts for the hand-picked selections will also be offered.



Guests can enjoy complimentary Wine Tastings at Fook Lam Moon Fine Foods every weekend

Fook Lam Moon Fine Foods Gourmet Shop

Address: Shop B, 35-45 Johnston Road, Wanchai

Tel: +852 2363 8810

Opening Hours: Monday to Sunday from 11am to 9pm

Domaine de Chevalier Wine Dinner at Fook Lam Moon (Kowloon)

With much interests from food and wine connoisseurs, Fook Lam Moon (Kowloon) brings yet another special wine dinner introducing Domaine de Chevalier from Bordeaux. Domaine de Chevalier is produced in the Pessac-Léognan appellation and ranked Grand Crus Classés in the Classification of Graves. Through a delectable 6-course menu, guests can discover the sublime flavours of the Château's production in the presence of the Château Ambassador and son of the owner, Adrien Bernard.

Fook Lam Moon (Kowloon)

Date: 24 November 2015 (Tuesday), 7pm

Address: 53-59 Kimberley Road, Tsim Sha Tsui, Kowloon

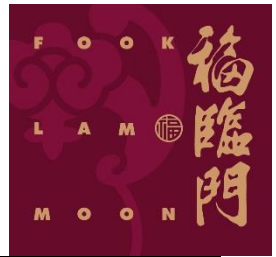
Tel: (852) 2366 0286

Email: kurt@fooklammoon-grp.com

Price: HK\$2,280 per person (+10% service charge) Reservation is required.

Welcome Drink
Lespault Martillac Blanc, 2013

Deep-Fried Lotus Root and Minced Shrimp with Garlic and Chilli
Smoked Pig's Trotters



Domaine de Chevalier Blanc, 2012

Steamed Crab Claw with Egg White and Huadiao Wine
Domaine de Chevalier Blanc, 1998

Barbecued Suckling Pig
Marinated Pig's Ear Slice with Spiced Soya Sauce
Lespault Martillac Rouge, 2010

Braised Whole Yoshihama Abalone (30heads) with Vegetables
Domaine de Chevalier Rouge, 2009
Domaine de Chevalier Rouge, 2000

Sautéed Minced Pigeon Served with Crispy Lettuce
Domaine de Chevalier Rouge, 1985

Rice Pudding with Red Beans
Château Guiraud, 2002



Braised Whole Yoshihama Abalone
(30heads) with Vegetables



Steamed Crab Claw with Egg
White and Huadiao Wine



Barbecued Suckling Pig

High definition pictures can be downloaded at the link below:
<http://we.tl/ETQsO5T2kS>

About Fook Lam Moon Restaurant

Fook Lam Moon is founded in 1948 by Chui Fook-Chuen. Endowed with the meaning of “good fortune arriving at your door”, Fook Lam Moon was first created as a home catering service serving Hong Kong’s most elite families. Alongside Hong Kong’s rapid economic growth and transformation of the culinary industry landscape, the first Fook Lam Moon Restaurant was opened in 1972 in Wanchai, Hong Kong.



The Kowloon branch soon follow, opened in 1977 in Tsim Sha Tsui. Combining the finest ingredients chosen for their excellent quality and decades of culinary experience in traditional Cantonese cuisine, Fook Lam Moon is renowned for its top-class dishes which are held in high esteem by Hong Kong elites and epicureans.

For decades, Fook Lam Moon has been highly praised by fine dining connoisseurs, both locally as well as internationally. Fook Lam Moon (Hong Kong) has been voted by the reputable “Asia’s 50 Best Restaurants” for 3 consecutive years and received the “Highest Climber Award” in 2014. In 2015, Fook Lam Moon reaches new heights, earning #15 in “Asia’s 50 Best Restaurants” and becomes the highest ranked Chinese restaurant on the list. Fook Lam Moon (Hong Kong) and Fook Lam Moon (Kowloon) are also awarded by the Wine Spectator in its Restaurant Wine List Awards. In August 2015, the only overseas Fook Lam Moon has opened its door in Galaxy Macau.

About Fook Lam Moon Fine Foods

Fook Lam Moon Fine Foods is the packaged food division established by Fook Lam Moon in 2013 and its first gourmet shop was debuted in 2015 summer. Adhering to the sublime culinary artistry over the decades and leveraging on the brand’s competitive edge on sourcing the finest ingredients, Fook Lam Moon Fine Foods commits to share its gastronomic excellence with epicureans and connoisseurs which Fook Lam Moon is renowned for. Dedicating to offer top-notch quality products to customers, Fook Lam Moon Fine Foods indulges gourmands with an exceptional range of own branded products and exclusively sourced gastronomic products from all over the world. Offering a meticulous bespoke service, Fook Lam Moon Fine Foods creates an unprecedented shopping experience to customers.