Introduction on Perfect Pairing of Wine & Chinese Fine Dining
「米芝蓮與美酒的完美配搭」介紹會

Mr Nelson CHOW
Chairman, Hong Kong Sommelier Association
香港專業品酒師協會會長 周國明先生

Biography of Speaker 講者簡介

Mr Nelson CHOW has over 20 years of experience in the hospitality business. He has been awarded the Chevalier du Sopexa en Gastronomie Française and Commandeur du Bon Temps. Nelson has an extensive knowledge and teaching experience about wines appreciation. Currently, he is the Manager (Food & Beverage Operations & Training) for the Hospitality Industry Training and Development Centre and accredited lecturer for L'Ecole du Vin de Bordeaux.

周國明先生在酒店服務業超過 20 年。他獲頒授 Chevalier du Sopexa en Gastronomie Française 及 Commandeur du Bon Temps 等榮譽。Nelson 的葡萄酒知識及教學經驗豐富；他現為旅遊服務業培訓發展中心餐飲營運及培訓經理及波爾多葡萄酒學院認可講師。

Presentation Abstract 演講內容簡介

Wine Pairing with Chinese Provincial Cuisine

The perception of food and wine pairing is usually about matching western cuisine with wine. There has been little study and attention devoted to match Chinese cuisine with wine in the market. However, the situation is changing now, as over 80% of our catering operators specialize in Chinese operations, i.e. Chinese chain restaurants, special provincial small restaurants (yunnan or szechuan), outlets in hotels or clubs etc.

Come to the workshop and experience some basic principles of food and wine pairing. We will let you know how to win a respect in wine pairing with Chinese provincial cuisine, and explore different ways in doing it.

葡萄酒與中國各省名菜的配搭

過去每當談及佳餚美酒，一般人的理解都是以西餐配美酒。市場上鮮有關於中菜配美酒的研究，外界亦未有重視這種配搭方式。但到了今天，由於八成以上的餐飲業經營者均專注發展中菜業務，如開設中式連鎖餐廳、（雲南或四川省）特色風味小館，酒店或會所餐廳等，遂令中菜美酒的配搭方式變得越來越流行。

快來參與工作坊，學習佳餚美酒的基本配搭原則。我們亦會講述以美酒配搭中國各省名菜的訣要，並探討各式各樣的配搭方式。