MOËT & CHANDON
CHAMPAGNE DINNER

Champagnes crafted by Moët & Chandon are renowned for their elegance and delicate aromas. Each Champagne offers a unique flavour profile that beautifully complements exquisite culinary creations.

Inspired by the aromas and lingering freshness of Moët & Chandon's Champagnes, Chef Jacky has meticulously paired his signature dishes with five exceptional Champagnes, including the signature Collection Impériale N°1. This unique blend of seven complementary vintages showcases their vinification mastery, each sip embodies over 280 years of winemaking excellence and tradition. With its captivating aromas of liquorice, mocha, and candied citrus, this Champagne promises a tasting journey like no other.

Join us for a night of bubbles, at this unforgettable Champagne dinner, where the time-honoured craftsmanship of Moët & Chandon shines through in every pour.

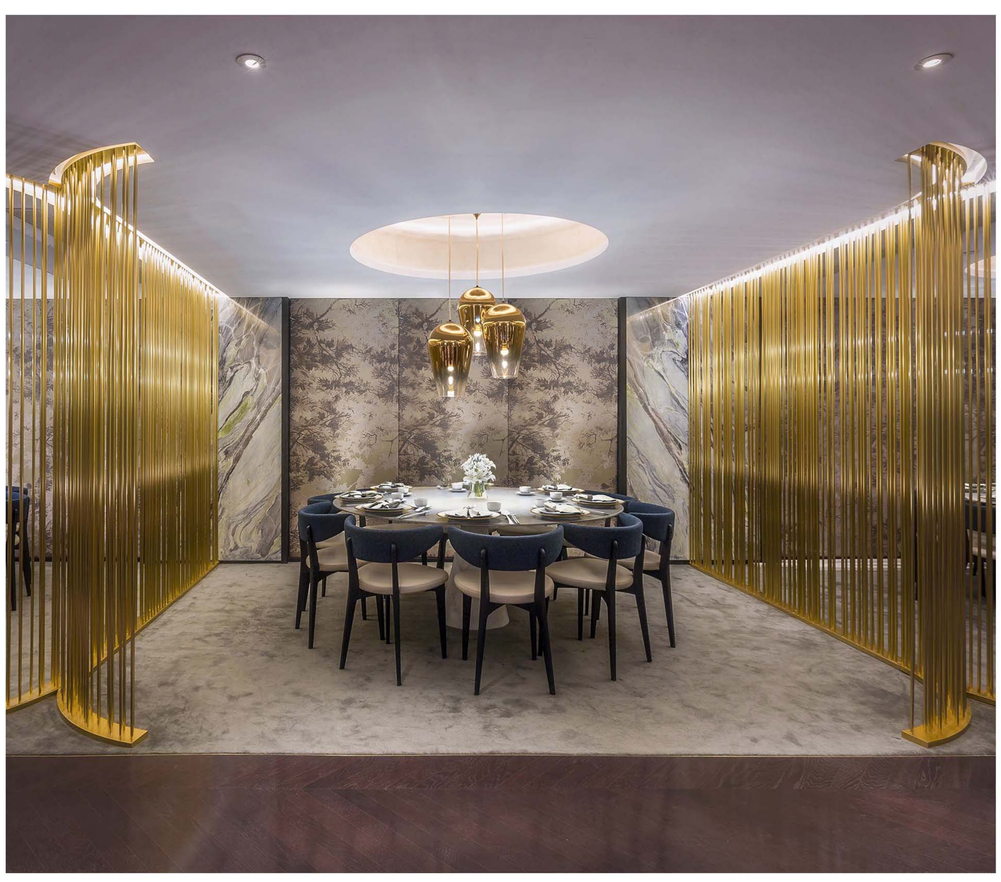
FRIDAY. 29TH NOVEMBER 2024

MAIN DINING ROOM HK$1,188 PER PERSON*	DINNER 7:00PM – 10:00PM

For a copy of menu, please click HERE.

Please Note:
- Menu price is subject to 10% service charge.
- Price includes one glass (125 ml) of each of the five champagnes featured.*
- Places are allocated on a first come first served basis.
- E-mail confirmation will be sent to all successful reservations.
- Cancellation Policy: A full prepayment is required via fund transfer 7 days prior the agreed event date.

CLICK HERE TO BOOK



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CHAMPAGNE

To make a reservation, please contact us on 2216 5700 or e-mail us at info@refineryclub.com.

Please Enjoy Responsibly