ZHENJIU DINNER

Indulge in the timeless artistry of Kweichow's most celebrated sauce-aroma baijiu at our exquisite Zhenjiu Dinner! We invite you to savour an evening where the illustrious traditions of Chinese baijiu meet a modern culinary journey, with Zhenjiu flowing generously throughout the menu.

Founded in 1975 in the heart of Kweichow's famed Zunyi region, Zhenjiu is revered as one of the "Mao-Xi-Zhen" trio, standing proudly alongside Moutai and Xijiu. Crafted through the meticulous "1287" process—two rounds of sorghum input, eight fermentations, and seven distillations—Zhenjiu embodies depth, elegance, and heritage in every sip.

Unlike traditional wine pairings, this evening celebrates Zhenjiu as the perfect companion to the entire menu, allowing you to explore its rich layers of aroma and flavour with unlimited tastings with signature products **Zhenjiu · Zhen 15, Zhenjiu · Zhen 30 and 2014 Vintage** throughout the night. Each pour reveals the craftsmanship and character that have made Zhenjiu a treasured name in Chinese baijiu.

To cap off the perfect evening, we offer a luxurious finale, a marriage of tradition with innovation in the shape of a freshly crafted ice cream using premium Hokkaido milk and real vanilla bean, studded with Zhenjiu-soaked sultanas. Each spoonful delivers a smooth, creamy texture with rich dairy notes and the distinctive depth of Zhenjiu. This indulgent surprise is a unique collaboration between Zhenjiu and Singapore's beloved **The Ice Cream & Cookie Co.**.

Join us for this unforgettable evening and immerse yourself in the stories, flavours, and artistry of Zhenjiu—an experience that celebrates the essence of Chinese baijiu at its finest!

FRIDAY. 30TH JANUARY 2026

MAIN DINING ROOM HK$980 PER PERSON*	DINNER 7:00PM – 10:00PM

Please Note:
- Menu price is subject to 10% service charge.
- Price includes unlimited tasting of three Zhenjiu products.*
- 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.

MENU

珍薑檸香雞尾酒
ZHENJIU COCKTAIL WITH LOCAL GINGER AND LEMON

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三色頭盤
(蜜汁叉燒、川汁帶子、避風塘茄子)
CHEF JACKY'S PLATTER
(HONEY GLAZED BARBECUED PORK, SCALLOPS WITH SICHUAN SAUCE,
"TYPHOON SHELTER" DEEP-FRIED EGGPLANT WITH GARLIC AND CHILLI)

◆

乾隆一品海味羹
BRAISED CONPOY AND ASSORTED DRIED SEAFOOD SOUP

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藤椒醬蘭度鮮百合炒東星斑球
STIR-FRIED SPOTTED GAROUPA FILLETS WITH KALE AND FRESH LILY BULBS
IN GREEN VINE PEPPER SAUCE

辣豆豉露筍野菌炒和牛
WOK-FRIED WAGYU BEEF WITH ASPARAGUS AND WILD MUSHROOMS
IN SPICY BLACK BEAN SAUCE

脆米蒜香雞
DEEP-FRIED CHICKEN
WITH GARLIC AND CRISPY RICE

原隻鮑魚炆飯
STEWED RICE
WITH WHOLE ABALONE

◆

美點三重奏
(蛋白杏仁茶、鳳梨一口酥、乾清棗皇糕)
DESSERT PLATTER
(SWEETENED FRESH ALMOND CREAM WITH EGG WHITES/ BAKED PINEAPPLE PUFF /
STEAMED RED DATE AND COCONUT CAKES)

980 per person
includes unlimited tasting of three Zhenjiu products

CLICK HERE TO BOOK

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

Please Enjoy Responsibly