

# THE LANGHAM

MELBOURNE

## The Langham, Melbourne's Diverse Duo of Melbourne Food and Wine Festival Events

### **-A Kitchen Takeover of Melba Restaurant by Hellenic Republic and a Wine Dinner Designed to Change Your Perception of Chinese Wine**

**February 2016....** Melbourne Food and Wine Festival events are known to be provocative, challenge perceptions and be novel. The Langham, Melbourne's two festival events are offering diners just that, two unique and memorable culinary experiences.



#### **Tuesday 8 March 7pm**

Changing Perceptions Dinner

The Clarendon Ballroom

\$149 including four course dinner plus petit fours and expertly matched wines

Judy Chan, Principal of Grace Vineyards in China, has been described as one of the most influential women of wine in the world. She's been named alongside Jancis Robinson with good reason; she oversees some of the most sophisticated and refined wines made in China.

Legendary wine man about town, Roy Moorfield (pictured on left), will guide diners through a culinary journey that includes a four course menu featuring authentic and award-winning dishes from The Langham, Melbourne's sister properties in Hong Kong as well as dishes prepared by The Langham, Melbourne's Director of Food & Beverage, Anthony Ross, (pictured on right).

**First course** Drunken chicken with jellyfish and sesame oil, cucumber and Hong Kong XO sauce

2012 Grace Vineyards, Tasya, Chardonnay, China

2012 Whinstone Vineyards, Chardonnay, Mornington Peninsula

**Second course** Scallops and yellow wood mushroom dumplings with shrimp roe  
*Recipe from Executive Chef Kwong Wai-Keung, triple Michelin Star restaurant, T'Ang Court, The Langham Hong Kong*

2013 Helen & Joey Vineyards, Pinot Gris, Yarra Valley

2012 Grace Vineyards, Tasya, Marselan, China

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**Third course** Wok fry Moreton Bay bugs with ginger, spring onion and puffed rice cake  
2012 Grace Vineyards, Tasya, Aglianico, China  
2013 Hand Picked Vineyards, Pinot Noir, Mornington Peninsula

**Fourth course** Caramelised pork loin flambé with shao xin wine  
*Recipe from Executive Chef, Tsang Chiu King of double Michelin Star restaurant, Ming Court at Cordis Hong Kong*  
2013 Pettavel Vineyards, Shiraz Cabernet Sauvignon Blend,  
2012 Grace Vineyards Sonata Cabernet Sauvignon, Marselan Cabernet Franc, China

The wines served will be an interesting mix of wine made in China, and locally crafted wine made at Chinese-owned wineries here in Australia including a premium sparkling wine on arrival, an Angelina Reserve 2009.

The evening aims to enlighten, educate and ultimately shift perceptions about wine production in China and reveal the potential China holds for Victorian wines in the future.



### **Wednesday 9 March 6pm**

Kitchen Takeover

Melba Restaurant

\$99.00 per person including interactive kitchen stations and buffet dining.

Melba Restaurant is handing over the reins to seasoned industry professionals from Hellenic Republic for one night only.

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Made Establishment's two Hellenic Republics will be putting their trademark Greek spin on Melba's expansive interactive kitchens and contemporary food stations.

Travis McAuley (pictured top right), Alex Xinis (pictured bottom left) and Arron Lynch (pictured bottom right) will be trading their Brunswick and Kew kitchens for Melba's open kitchen and serve authentic Greek dishes including roasts, seafood, salads and sweets.

Bookings for both Melba Restaurant are available by contacting 1800 641 107 or by emailing [rest.res@langhamhotels.com](mailto:rest.res@langhamhotels.com)

The Langham, Melbourne is offering festival goers a special accommodation package that is available from Friday 26 March until Wednesday 16 March that includes wifi, full breakfast for two at Melba Restaurant, valet parking and access to the hotel's health and wellness centre including gymnasium, pool, spa, steam room and sauna from just \$345.00.

Bookings may be made by visiting [melbourne.langhamhotels.com.au](http://melbourne.langhamhotels.com.au), direct link at <http://bit.ly/20UM8pb> or by calling 1800 858 663.

**For more information or to obtain images, please contact Tara Bishop, Public Relations Manager on +0422 003 549 or via email to [tara.bishop@langhamhotels.com](mailto:tara.bishop@langhamhotels.com).**