

EPICURIOUS

the pride of Asia

Asia's wine luminaries gathered in Hong Kong for an exclusive dinner to celebrate the launch of Lucaris' 'Hong Kong Hip' collection

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Sunsanee Supatravanij, Managing Director of Ocean Glass PCL, said: "The launch of the 'Hong Kong Hip' collection is a true testament to the commitment we have in ensuring a perfect match of modern Asian dining and wining with the best crystal stemware that Asia has to offer. We have chosen Hong Kong which is known as a vibrant Asian metropolis –a fusion of Eastern and Western cultures with a highly fashionable society that enjoys its dining experiences."

One of the highlights of the event was a blind tasting, pitting the Hong Kong Hip collection against other traditional brands — a demonstration which showcased the ability of the glasses to enhance wine sensory, smell, taste and balance. VIP guests from the crème de la crème of luxury hotels, restaurants, wineries, sommeliers as well as food and wine writers across the region including Hong Kong, Shanghai, Singapore and Bangkok also graced the event and were treated to a luxurious dinner accompanied by fine wines in the Lucaris 'Hong Kong Hip' collection of crystal wineware.

The dinner started off with succulent seafood selections of Sautéed Prawn Skewers With Jin Hua Ham And Vegetables, Deep-fried Garoupa Fillet Stuffed With Green Onion and Steamed Scallop Dumplings accompanied by a 2009 Grace Vineyard Tasya's Reserve Chardonnay served in the new elegant Chardonnay glass from the 'Hong Kong Hip' collection.

The 2008 Domaine Dujac from Morey-Saint-Denis was showcased in the wide-bottomed Burgundy glass and went brilliantly with dishes like the Tin Lung Heen Peking Duck, Stir-fried Minced Duck Served With Onion In Crispy Bowl and Double-boiled Mushroom With Duck. The characteristics of the 2009 Wynns Coonawarra Estate from Australia were also brought out by the collection's Cabernet glass, paired with Char-grilled Barbecued Iberian Pork, Pan-fried Pork Rolls With Pineapple With Honey Sauce and Crispy Eggplant With Salt And Pepper.

The hearty dishes of Stir-fried Diced Wagyu Beef With Asparagus In Black Bean Sauce and Fried Rice With Minced Wagyu Beef And Diced Vegetable were perfectly paired with the full-bodied 2003 Chateau Meyre, Haut-Medoc Cru Bourgeois in the new Bordeaux glass. Dinner was brought to a refreshingly sweet end with a Chilled Pear With Bird's Nest dessert, and guests raised their Champagne glasses filled with 2010 Moscato d'Asti Bricco Quaglia from La Spinetta in Italy.

The evening of 25 May saw a gathering of leading wining and dining personalities at The Ritz Carlton, Hong Kong to mark the launch of Lucaris Asia's latest 'Hong Kong Hip' collection of crystal wineware with an exclusive dinner.

Lucaris, the luxury brand of Ocean Glass PCL, Thailand, takes on long-standing European brands with its premium crystal wineware that focuses on quality and catering to Asian sensibilities and is well-positioned to take advantage of the growing number of middle and upper class Asians who are fast developing increasingly sophisticated lifestyles and palates. The 'Hong Kong Hip' collection differentiates itself from its Western counterparts with its edgy and modern silhouette and physical design aesthetics developed with pleasure in mind.

The exclusive dinner was hosted by Kirati Assakul, Chairman of Ocean Glass PCL, and in attendance were several of Asia's renowned wine experts including Jeannie Cho Lee MW, the first Asian Master of Wine; Judy Leissner, CEO of Grace Vineyards known for producing Bordeaux-style wines in China; as well as Dan Hetrakul, the first Asian owner of Bordeaux region's Chateau Meyre in France.