



Domaine de la Romanée Conti 2002 Wine Dinner

Experience the epitome of Burgundian winemaking at our Domaine de la Romanée Conti (DRC) 2002 Wine Dinner, a legendary estate in Burgundy that produces some of the world's most sought-after and prestigious wines. Indulge in a rare gem, Romanée-Conti is sourced from old vines farmed biodynamically in a limited quantity of just 5,000 bottles in the 2002 vintage, as well as the iconic La Tâche and Montrachet, the greatest expressions of Pinot Noir and Chardonnay. Join us for an evening of unparalleled sensory indulgence, where the pinnacle of French winemaking will captivate your palate and linger long after the last sip.

Date - Thursday, 29 August 2024

Time - 7:30pm - 10:30pm

Price - HK\$90,000 per person (Subject to 10% service charge)



Tête de Veau
Veal / Salad / Ravigote Sauce

Pigeon
French / Marinated / Red Wine
Echézeaux Grand Cru, Grand Echézeaux Grand Cru

Prawn
Homemade Pasta / Herbs / Parmesan
Montrachet Grand Cru

Pied de Cochon
Pierre Koffmann / Sweetbread / Morels
Romanée St. Vivant Grand Cru, Richebourg Grand Cru

Duck
Dry Aged / Foie Gras / Jus
La Tâche Grand Cru

Beef
Wagyu / Bourguignon / Stew
Romanée-Conti Grand Cru

Truffle & Cheese
Brie / Walnut / Honey

Please call Restaurant Petrus at 2820 8590 or email petrus.isl@shangri-la.com for reservations.

Seats are limited and are allocated on a first-come, first-served basis.