



Dear Jessica,

Wine & Dine Festival has gone live!

This month we're taking a foodie focus to celebrate the launch of the Hong Kong Wine & Dine Festival. Fittingly we've prepared a degustation of dining and drinking delights for you to tuck into from the comfort of your couch.

In this edition you can join some of Hong Kong's top chefs and learn how to recreate restaurant quality dishes step by step in your own kitchen, get a handle on the latest drink trends from the city's celebrated cocktail connoisseurs and gain in-depth insight into what's hot in one of the world's greatest culinary scenes.

Stay safe,
The HKTB Team

Online masterclasses

Join industry experts for over 30 live sessions of Foodie Workshops and Wine & Spirits Talks.

The masterclasses will be live-streamed [here](#) for free for three consecutive Saturdays and Sundays from 21 November to 6 December 2020. They cover tasty topics, from wine and spirits trends to fine dining, healthy eating and the art of food plating.



[Watch live or catch up on a recorded class](#)



Recipe - Seared or king salmon

2 Michelin starred Australian chef and star of Netflix's "The Final Table", Shane Osborn is famous for putting a unique Hong Kong twist on classic French dishes.

Click [here](#) to cook along with Shane and learn how to make simple but undeniably delicious pan seared or king salmon with taiyouan egg sauce gribiche.

[Ingredients list](#)

Lucky 8 - Joanne Heggie

This month we have a testimonial from Joanne Heggie, Country Manager for Trip.com, Australia and New Zealand. Check out her top tips for where to eat and drink in Hong Kong including where to find 'Ho Lee Fook' or 'good fortune for your mouth' and one of Asia's Best Bars, for a beverage in hidden Hemingway inspired surroundings.



[Read more](#)

Hottest drink trends in Hong Kong



With help from some of Hong Kong's top mixologists we've rounded up the hottest drink trends from sustainability to local ingredients and regional flavours to make your next drinks order a bit more straight forward.

Click [here](#) to figure out what to order.

How to pair food and wine



Is it okay to sip champagne with French toast? The idea of pairing wine with Chinese food is something that is still evolving — and has been getting better and more popular. But with so many different combinations, what should you choose?

Click [here](#) for tips from a master of wine.

Wine & Dine Festival 2020



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