

HOTEL ICON PROUDLY PRESENTS A WINE DINNER WITH
DAVID LEMIRE MW OF SHAW AND SMITH, ADELAIDE HILLS, AUSTRALIA

21 JUNE, 2012 (THURSDAY), ABOVE & BEYOND CHINESE RESTAURANT



SHAW + SMITH

Shaw + Smith, one of the most respected wine houses in Adelaide, Australia was established in 1989, when Martin Shaw and Michael Hill Smith cousins decided to realize a long held dream to make wine together. They specialize in Sauvignon Blanc, a single vineyard Chardonnay, cool climate Shiraz and more recently small batches of Riesling and Pinot Noir.

Speaker: David LeMire MW is a wine industry professional with more than 15 years' experience in number of areas, including retail, domestic distribution, export market management, import purchasing, brand management and education. Currently, he is the Global Sales & Marketing Manager of Shaw + Smith.



江南四小碟

(香芒蝦沙律、黑松露茶燻蛋、腐皮素卷、蒜泥白玉卷)

Chinese Specialty Platter

(Mango Salad with Shrimp, Smoked Egg with Oolong Tea Leaves and Black Truffles, Crispy Vegetarian Bean curd Sheet Roll, Poached Sliced Pork Belly in Garlic Soy Sauce)



Shaw and Smith M3 Chardonnay 2010

腿茸醬蝦球帶子

Wok-fried Prawns and Scallops with Yunnan Ham Sauce

蝦籽百靈菇扒津白

Braised Tianjin Cabbage with Barling Mushroom and Shrimp Roe



Shaw and Smith Sauvignon Blanc 2011

薑蔥蒸星斑件

Steamed Spotted Garoupa Fillet with Ginger and Spring Onions



Shaw and Smith Pinot Noir 2010

脆皮茶燻雞

Crispy-fried Chicken with Oolong Tea Leaves

炸醬撈稻庭麵

Braised Inaniwa Udon tossed with Minced Pork and Spicy Sauce



Shaw and Smith Shiraz 2009

蛋白杏仁茶

Sweetened Almond Cream with Egg White



Castello Della Sala Muffato Della Sala 2007

美點雙輝

Chinese Petits Fours



PRICED AT \$780 + 10% SERVICE CHARGE PER PERSON

FOR RESERVATIONS PLEASE CALL 3400 1318 AND TAKE THIS OPPORTUNITY TO UNDERSTAND MORE ABOUT AUSTRALIAN WINE!