



THE LANGHAM  
Hong Kong

# PRESS RELEASE

## Glenmorangie Sensory Revelation Menu at T'ang Court

*A Perfect Marriage between Award-winning Single Malt Whiskies and Two-Michelin-Star Cantonese Cuisine*

*Unique whisky pairing menu from 16 June to 15 August*



(Hong Kong – May 2009) – Award-winning single malt whisky brand, Glenmorangie, is being twinned with the Two-Michelin-Star T'ang Court, the signature Chinese restaurant at The Langham for an exquisite “**Sensory Revelation Menu**” which pairs the finest of authentic Cantonese cuisine and the most delicious malt whisky in the world.

Revolutionising the tradition of cognac served at Chinese banquets, the 6-course “Sensory Revelation Menu” features a paired Glenmorangie with every dish. Available from **16 June to 15 August**, the menu is priced at **HK\$1,480 per head** (plus 10% service charge). On 16 June evening, the price also includes **one** complimentary bottle of the brand's Original single malt for each guest to take home to celebrate the introduction of this special tasting menu.

The dinner reveals a kaleidoscope journey for all diners. It starts with Glenmorangie Original, Britain's top-selling single malt, served with T'ang Court's award-winning seafood dish – *Sautéed Prawn and Crab Roe with Golden-fried Pork and Crab Meat Puff*. Sautéed swiftly in the hot wok, the freshness and richness of big prawns and the crispy texture of crab meat puff is perfectly matched with the alluring complexity of the Glenmorangie Original.

*more/*

8 PEKING ROAD, TSIMSHATSUI, KOWLOON, HONG KONG  
T (852) 2375 1133 F (852) 2375 6611  
hongkong.langhamhotels.com hk.resv@langhamhotels.com

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Velvety-textured Glenmorangie Quinta Ruban, which is extra matured in ruby port pipes, is next matched with the rich and smooth character of the supreme broth of *Braised Shark's Fin with Crab Meat*.

Pairing with the fruity aroma and refreshing flavour of *Crispy-fried Garoupa with Pomelo, Chili and Lime Juice* is Glenmorangie Nectar D'Or, which is sumptuous and syrupy from extra maturation in hand-selected Sauterne wine barriques.

Imperial-style *Golden-fried Chicken Wing Filled with Bird's Nest and Yunnan Ham* delights diners with its light and crunchy texture. The savoury, juicy flavour of the fillings blend in perfectly with luscious Glenmorangie Lasanta, which is elegant and sweet from being extra-matured in Spanish Oloroso sherry casks, after at least 10 years in bourbon casks.

Glenmorangie 18 Years Old then accompanies *Sautéed Bitter Marrow with Sliced Loofah, Fungus, Lily Buds and Gingko*; and Glenmorangie 25 Years Old is served with *Baked Seafood Rice with Cream Sauce in Crab Shell*.

The menu is completed with dessert of *chilled sago cream with star fruit and mango juice*, waking up your palates before the finale of Chinese petit fours.

For reservations, please call The Langham, Hong Kong at 2375 1133.

\*Guests are requested to make bookings 1 day in advance (except for kick-off dinner on 16 June). For a minimum of two persons.

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“Golden-fried Chicken Wing filled with Bird’s Nest and Yunnan Ham, with light and crunchy texture, is a perfect match with luscious Glenmorangie Lasanta.



Velvety-textured Glenmorangie Quinta Ruban is matched with the rich and smooth “Braised Shark’s Fin with Crab Meat”.



T'ang Court, The Langham, Hong Kong

**About T'ang Court:**

The Tang Dynasty was often characterized as the Golden Age in Chinese history and this is reflected in the lavish décor of The Langham, Hong Kong’s signature restaurant. Occupying both the first & second floor, T'ang Court is a Two-Michelin-star Cantonese restaurant that serves a wide selection of authentic Cantonese culinary masterpieces and delicacies.

Graceful silks with a gold accent and contemporary sculptures adorn the walls while a dramatic spiral staircase leads up to five private dining rooms which have been named after famous Tang Dynasty poets – Tai Bai, Le Tian, Zi Shou, Bai Yu and Zi Mei.

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**Awards & Accolades of T'ang Court:**

- Two Michelin Star, Michelin Guide (Hong Kong & Macau 2009)
- "Go List" - T'ang Court, Food and Wine magazine, USA
- China's Top 10 Restaurants, Hotels Magazine (China)
- "One of the World's Best Hotel Dining Rooms", Gourmet Magazine (US)
- "One of the World's Top Ten Hotel Restaurants", Hotels Magazine (US)

**About Glenmorangie:**

Glenmorangie is the most delicious and complex single malt whisky in the world. Its multi-layered aromas and flavours stimulate the senses and entice the palate. The spirit originates in the Scottish Highlands where, at the Glenmorangie Distillery, it is distilled in the tallest malt whisky stills in Scotland, expertly matured in the finest oak casks, and perfected by the 16 Men of Tain. The distillery was founded in 1843 and is renowned as a pioneer in its field uniting tradition with innovation.

**About The Glenmorangie Company:**

The company is one of the most renowned and innovative distillers and marketers of Scotch whisky brands worldwide and is part of Moët Hennessy, the wine and spirits division of Moët Hennessy Louis Vuitton (LVMH). Headquartered near Edinburgh, Scotland, the company produces two main single malt brands – Glenmorangie Single Highland malt whisky and Ardbeg Single Islay malt – in addition to a range of other whiskies.

**Glenmorangie - The Most Delicious Malt Whisky in the World**

- IWSC 08 Gold – Best in Class – Glenmorangie Original
- IWSC 08 Gold – Best in Class – Glenmorangie Quinta Ruban
- IWSC 08 Silver – Best in Class – Glenmorangie Quarter Century
- IWSC 08 Silver Medal – Glenmorangie 18 Years Old
- IWSC 08 Silver Medal – Glenmorangie Nectar D'Or
- IWSC 08 Silver Medal – Glenmorangie Lasanta
- IWSC 07 – Scottish Distiller of the Year - Glenmorangie
- Whisky Magazine's 08 Awards - Glenmorangie - Innovator of the Year
- Whisky Magazine's 08 Awards - Glenmorangie Nectar D'Or - Best Highland Malt

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For media enquiries, please contact:

**About Glenmorangie:**

Minnie King / Jasper Cheung  
Grebstad Hicks Communications  
Tel: (852) 2810 0532  
Fax: (852) 2525 7972  
minnie.king@ghcasia.com /  
jasper.cheung@ghcasia.com

Lisa Wong  
Public Relations Manager  
Moet Hennessy Spirits Brands  
Moet Hennessy Diageo Hong Kong Limited  
Tel: 852 2976 1289  
lisa.wong@mhdhk.com

**About T'ang Court and Sensory Revelation Menu:**

Winnie Tang  
Director of Marketing Communications  
The Langham, Hong Kong  
Tel: (852) 2378 9393  
Fax: (852) 2375 1772  
winnie.tang@langhamhotels.com

Cecilia Lam  
Assistant Marketing Communications Manager  
The Langham, Hong Kong  
Tel: (852) 2378 9308  
Fax: (852) 2375 1772  
cecilia.lam@langhamhotels.com

Sharon Tong  
Marketing Communications Assistant  
The Langham, Hong Kong  
Tel: (852) 2378 9309  
Fax: (852) 2375 1772  
sharon.tong@langhamhotels.com

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## A Sensory Revelation Dinner with Glenmorangie MENU

~ *Glenmorangie The Original* ~

Sautéed prawn and crab roe with golden-fried pork and crab meat puff

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~ *Glenmorangie The Quinta Ruban* ~

Braised shark's fin with crab meat

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~ *Glenmorangie The Nectar d'Or* ~

Crispy-fried sliced garoupa with pomelo, chili and lime juice

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~ *Glenmorangie The Lasanta* ~

Golden-fried chicken wing filled with bird's nest and Yunnan ham

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~ *Glenmorangie 18 Years Old* ~

Sautéed bitter marrow with sliced loofah, fungus, lily buds and ginkgo

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~ *Glenmorangie 25 Years Old* ~

Baked seafood rice with cream sauce in crab shell

Chilled sago cream with star fruit and mango juice

Chinese petit fours

**HK\$1,480 per head (plus 10% service charge)**

\*Guests are requested to make bookings 1 day in advance (except for kick-off dinner on 16 June).

\*\*For a minimum of two persons

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