



Press Release

Chateau Mont-Redon Wine Pairing Dinner at Sands Macao's Copa Steakhouse

Award winning restaurant and iconic winery come together on Dec.2

(Macao, Nov. 19, 2015) – Sands Macao will bring the tastes of the renowned Châteauneuf-du-Pape region to Macao when the iconic wine estate Chateau Mont-Redon and Copa Steakhouse host a wine pairing dinner on Wednesday Dec. 2 with a reception at 7 p.m. and dinner starting at 8 p.m.

The dinner will give wine lovers a chance to experience wines that are not normally available in Macao, making this event more exclusive than ever. Two of the wines exclusively available at the wine pairing dinner are Chateau Mont-Redon Châteauneuf-du-Pape 1990, which will be paired with mature French cheeses to match the robustness of the wine, and a Vieux Marc de Provence. The Chateau Mont-Redon Châteauneuf-du-Pape 1991 which will be served with grilled rib-eye and taro stuffed piquillo peppers, chanterelle mushrooms and natural jus, will be poured out of prestigious Magnums, adding to the exclusivity of this event. Wine lovers will not want to miss the chance to enjoy the expertly paired menu.

Priced at MOP/HKD 988 per person (subject to 10% service charge), the Chateau Mont-Redon wine pairing dinner will see six decadent courses served alongside perfectly matched wines, putting the spotlight on the region and the estate.

With a history that stretches back to 1344, Chateau Mont-Redon is currently in the hands of the Abeille and Fabre families who have continued the traditions of the estate and maintained the extremely high standards that have long-been a hallmark of both the estate and the region.

Macao's original traditional-style American steak house, Copa Steakhouse is one of Hong Kong Tatler magazine's Best Restaurants 2015. The restaurant also received the Award of Excellence from Wine Spectator Magazine in 2015 and the Best Western F&B award in the prestigious 2014 Hurun Presidential Awards. The restaurant has also received the Award for Excellence from Trip Advisor in 2015, and has recently been ranked the No. 1 restaurant in

Macau on TripAdvisor. Copa Steakhouse features an open kitchen allowing diners to watch the talented chefs at work preparing the restaurant's signature dishes.

For reservations and enquiries about the **Chateau Mont-Redon Wine Pairing Dinner** event at **Copa Steakhouse**, contact Shahie Jaffar on +853 6612 2842 or email Shahiefisally.jaffar@sands.com.mo



Photo caption: Sands Macao is collaborating with Chateau Mont-Redon to bring a delectable wine pairing dinner to Copa Steakhouse at Sands Macao on Wednesday Dec. 2.

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About Sands® Macao

Opened in 2004, Sands® Macao is a world class hotel and entertainment complex with 289 luxury suites. Its stunning gold glass exterior houses a wide range of diversions including specialty restaurants, a heated outdoor swimming pool, deluxe spa and salon, conference and banquet facilities and unrivalled gaming excitement and live entertainment. It is also home to the Paiza Club: an invitation-only international VIP club with 51 premium suites with size, opulence and grandeur that rivals the best the world has to offer.

As the first hotel and entertainment complex in Macao owned and operated by an international operator, Sands Macao quickly set the benchmark for future developments in Macao.

For more information, please visit www.sandsmacao.com.

APPENDIX
Château Mont-Redon Wine Dinner
December 2, 2015 (Wednesday)

Reception
Salmon Vo-au-Vent
Asparagus with Iberico in Phyllo Pastry

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Fresh Cut Hamachi Dressed with Olive Oil and Lemon, Fresh Cream and Shiso Leaves
Château Mont-Redon Lirac Blanc 2013

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Pan Roasted Scallops with Carrot and Cucumber, Soft Curry Emulsion
Château Mont-Redon Châteauneuf-du-Pape Blanc 2014

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Smoked Beef Floss with Mashed Potato and Egg Yolk, Mushrooms Jus
Château Mont-Redon Lirac Rouge 2012

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Grilled Rib-eye and Taro Stuffed Piquillo Peppers, Chanterelle Mushrooms and Natural Jus
Château Mont-Redon Châteauneuf-du-Pape 2011, poured from MAGNUM

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Roasted Venison with Confit Beetroot, Black Truffles and Truffle Jus
Château Mont-Redon Châteauneuf-du-Pape 2010

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Selection of Mature French Cheeses with Honeycomb and Yuzu Jelly, served with Raisin
Bread

Château Mont-Redon Châteauneuf-du-Pape 1990

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Mignardises
Vieux Marc de Châteauneuf-du-Pape

MOP988 + 10% service charge per person