CONSPIRACY CHOCOLATE AND SAKE PAIRING WORKSHOP

Born in Hong Kong in 2018, Conspiracy makes small batch craft chocolate using cacao beans from a single farm in Vietnam and processing it the least possible to retain the natural health benefit and flavour of the cacao.

Chocolate is a great product to pair with wine, whisky, coffee, tea, beer and sake. In this sake pairing workshop, their culinary team would create unique flavour pairings, matching the chocolate to the drink to create complementing, contrasting or matching flavours. The team will walk participants through tasting the chocolate and beverage alone and how to taste it together, encouraging attendees to think about flavour notes.

Whether you are a passionate connoisseur, a curious foodie or someone interested in trying something new, you will likely enjoy this pairing workshop. Come to The Refinery on 18th April to enjoy 4 sake and 4 chocolate pairings!

THURSDAY. 18TH APRIL 2024

MAIN DINING ROOM HK$468 PER PERSON	6:00PM – 7:30PM

Please Note:
- The session will be conducted in English.
- Seats will be allocated on a first come first served basis.
- E-mail confirmation will be sent to all successful reservations.
- Cancellation Policy: 100% of total amount will be charged to Member's account within 7 days of event.

CLICK HERE TO BOOK

CONSPIRACY CHOCOLATE

To make a reservation, please either book online, contact us on 2216 5715 or e-mail us at membership@refineryclub.com.