



'On the same day, 2000 chefs around the globe will create a unique French dinner. Beyond a celebration of French cuisine, Goût de / Good France pays respect to today's cuisine: humanist, energetic, diverse, and relevant. Contributing Goût de / Good France chefs all share the same values: sharing, enjoying, and respecting the principles of high quality, environmentally responsible cuisine.'
Alain Ducasse

LOIRE WHITE

2015 SANCERRE - Les Baronnes - H. Bourgeois

BOURGOGNE WHITE

2007 BOURGOGNE - R. Jobard

BORDEAUX RED

2010 BORDEAUX-CÔTES-DE-FRANCS - Emilien - Château Le Puy

DESSERT WINE

2012 BANYULS - Cuvée Léon Parcé - Domaine de la Rectorie

Wine pairing HK\$ 588 plus 10% service charge

DINNER

MARCH 21, 2017

Marinated sardines, carrot-coriander

Sardines marinées, carotte-coriandre



Soft and crunchy quinoa, seasonal vegetables, herb pesto

Quinoa croquant et moelleux, légumes du moment, pistou de fanes et d'herbes



Cod fillet, courgette-olive-basil

Blanc de cabillaud, courgette-olive-basilic



Roasted free-range chicken, green asparagus from Provence and morels

Volaille fermière rôtie, asperges vertes de Provence et morilles



Selection of matured cheeses, crushed condiment

Fromages de saison affinés pour nous, condiment pilé



Chocolate from our Manufacture in Paris, crunchy praline

Chocolat de notre Manufacture à Paris au croustillant de pralin

HK\$ 888 plus 10% service charge