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LE FRENCH GourMAY 法國五月

BORDEAUX

French Food and Wine Festival

LE FRENCH GOURMAY

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Arnaud BARTHELEMY
Consul General of France in Hong Kong and Macau
栢雅諾
法國駐香港及澳門總領事

We are celebrating this year the 20th anniversary of Le French May. I am delighted to observe, year after year, the growing popularity of French culture and art de vivre in Hong Kong and the impressive curiosity of Hongkongers for French art and products.

Le French May has now become a major cultural festival in the city. From a French cultural festival, it has become a well-known "institution", awaited by many Hongkongers and bringing France and Hong Kong closer together.

Gastronomy and wine are key elements of French culture. That is why we created Le French GourMay, which is part of le French May festival 4 years ago. Each year we aim at presenting the gastronomic specialties of a region in France: RhoneValley in 2009, Languedoc-Roussillon in 2010, and Provence in 2011.

This year, in celebration of the 20th birthday of le French May, we have chosen Bordeaux as our partner region.

Hong Kong has become a major wine hub in the worldfollowing the removal of tax duties on wine import in 2008. The market has grown very rapidly but Bordeaux Grands Crus wines have kept their dominance in the market. The name Bordeaux has indeed become a brand name quite familiar to most Hong Kong people.

But besides wine, Aquitaine, where Bordeaux wine region is situated, has much more to offer thanks to a perfect landscape for agricultural production: cheese (ewe, cow), foiegras, charcuterie (Greniermédocain, Bayonne ham), pastries (cannelés, macarons), oysters and so many others that you will enjoy with us during this month!

Through various promotions offered by our partner restaurants, retailers and institutes, featuring Bordeaux products for le French GourMay, Hong Kong people will discover the tasty treasures of this magnificent region.

I am convinced that the many food and wine lovers that Hong Kong boasts will greatly enjoy them.

Bon appétit!

讓我們熱烈慶賀法國五月的第 20 個年頭。很高興看到法國文化及藝術漸漸地在香港受到歡迎，香港人對法國藝術及產品亦愈來愈有興趣。

由法國文化節發展成一個廣為人知，並為很多香港人引頸以待的項目，同時亦將法國和香港的距離拉近的法國五月已經成為了香港一個重要的文化活動。

美食與洋酒一直是法國文化中不可或缺的部分。因此 4 年前，我們開始了法國五月美食節。每年我們都旨在向大家重點介紹一個選定的法國地區美食，例如 2009 年的羅納流域，2010 年的朗格多克 - 魯西榮，2011 年的普羅旺斯。

今年，為慶祝法國五月 20 周年，我們特別選定了波爾多為合作城市。

自 2008 年香港特區政府豁免紅酒稅後，香港成為世界主要的紅酒中心。縱然紅酒市場發展迅速，波爾多各級紅酒依然具有主導地位。波爾多已成為大部分香港人認知的紅酒品牌。

但除了紅酒，於波爾多的所在地阿基坦，地勢優良，農產豐富，在這個五月，大家將可嚐到各種芝士、鵝肝、火腿、法式甜品及蠔等等！

有賴各餐廳，商店及機構的協助，香港市民將能發掘波爾多地區的各種美食。

相信香港的老饕及洋酒愛好者都能盡情享受！

齊來開動吧！

Pierre GOGUET
President of the Bordeaux Chamber of Commerce and Industry
波爾多商會主席

Few major French cities are so attractive to tourists that they are considered international urban destinations in their own right. The Bordeaux Chamber of Commerce and Industry is proud to play an active role in promoting the city and its region on a global scale. Let me explain why Bordeaux has now become a leading destination.

Bordeaux has a number of undisputed advantages. The city is not only world-famous for its fine wines and top-flight vineyards, it has also preserved an attractive architectural, cultural, and culinary heritage, while welcoming the 21st century with open arms. Thanks to this well-preserved history, combined with ambitious enhancement projects in recent years, "Bordeaux, Port of the Moon" qualified as a UNESCO World Heritage Site on June 28th 2007. This recognition proves that the city has developed over the centuries without losing its identity and character and ensures that Bordeaux will enjoy an even greater international reputation in future.

The city has not simply been satisfied with honouring the great builders of past centuries. Quite clearly, Bordeaux also owes its enviable international celebrity to the quality of its wines. The Bordeaux area boasts the largest fine-wine vineyards in the world, with over 120,000 hectares.

Indeed, the Bordeaux area is not only famous for its wines, but has also achieved recognition for its fine cuisine and culinary specialities.

The image of the city and surrounding area are enhanced by its attractive lifestyle. In southwest France, lifestyle is largely bound up with the culinary arts, ranging from everyday enjoyment of tasty traditional cuisine to outstanding gourmet experiences for special occasions. Bordeaux owes its superb reputation to fabulous local produce as well as great Michelin-starred chefs. These leading gourmets are widely recognised for their originality and flair in combining our local produce with textures and flavours from around the world.

Enjoy!

法國的城市對世界各地的遊客來說一直都有一股誘人的魅力，這些城市都被視為國際化的大都會。法國波爾多工商總會很榮幸可以把其中的城市及附近一帶的區域推廣都國際的大舞台當中。

現在讓我們去認識一下波爾多這個地方為甚麼近年來被推崇為其中一個最主要的法國城市。

波爾多擁有多個無可致疑的優點，這個城市不單擁有世界聞名的葡萄酒及優質的酒莊，她更保留了極度誘人的建築，文化及飲食的傳統，同時間亦緊緊地跟隨着 21 世紀的先進步伐，當中「波爾多，月亮之港」更於 2007 年 6 月 28 日被聯合國教科文組織列為世界文化遺產，這個表揚肯定了波爾多這個城市多年來不單不斷地與時並進地發展，卻又同時保留了她的特色及傳統。可以更肯定的是，波爾多將來在國際上會擁有更高的名聲，因為這城市並不滿足於只向過往偉大的建造者致敬，她更自豪地向世界展示這個地方獨有的優質葡萄酒，波爾多區域擁有超過於 120,000 公頃的葡萄園，為全球至冠。事實上除了葡萄酒外，波爾多更以令人垂涎的美食聞名於世。

不單如此，波爾多及其週遭地方都因其引人入勝的生活方式，而讓人對她留下深刻的印象，法國西南部的日常生活都是被不同的飲食藝術包圍着，在當中不單可以隨時都享受到當地傳統的食品，在特別的節日時，更可品嘗到非凡的美食，波爾多的土產以及當地的米芝連名廚更是家諭戶曉，她的美食及當地出產在世界各地都是享譽盛名的！

她正等待大家來體驗她的迷人之處！

Georges HAUSHALTER
Bordeaux Wine Council Chairman

Hong Kong has become the best place on earth to indulge in wine appreciation. Professional merchants make a wide array of quality wines available. Countless wine events dot our calendars: Wine & Dine festival, tastings and wine dinners to name a few. Wine enlightenment programs are flourishing as well, confirming Hong Kongers are not only thirsty for wine, but also for wine knowledge.

Bordeaux wines have taken a leading role in the love story between wine and Hong Kong, to the extent that the SAR is now the first export destination in value for Bordeaux. And beyond business milestones, the emotional bond is growing stronger by the day. In fact, Hong Kong is the guest city of honour of the next Bordeaux Wine Festival from June the 28th to the 30th. We hope to welcome many of you in Bordeaux during the festival. In such a heavenly context, what can we possibly ask for?

The answer is simple: more opportunities to engage with Hong Kong wine lovers! Bordeaux features a wide range of colours and tastes; from dry crisp white wines, to luscious sweet, majestic red and fruity rose. We are also blessed with iconic wines that will suit unique occasions and mid range wines that will enhance daily pleasure. French Gourmay provides a perfect stage to display the full diversity of Bordeaux to wine curious Hong Kongers.

Bordeaux wine producers and merchants, which I represent, arehonoured to be associated to the 2012 French GourMay. A tip of the hat to the French Consulate for this wonderful initiative, I am sure you will enjoy the selection of wine events prepared for you. If wine appreciation is a journey, then we have many travels in our glasses these days... Bon voyage!

隨着專業的商人為一眾好酒人士帶來種類繁多的佳釀，香港美酒佳餚巡禮及大大小小的品酒活動填滿了我們的日曆，香港已成為世上最佳的品酒之都。此外，各類品酒課程大受歡迎亦反映出香港人並非只愛喝酒，同時亦對洋酒知識有所追求。

一直以來，波爾多洋酒在香港與洋酒的關係中都佔有重要的地位。香港現已成為波爾多的第一出口地，而在商業上的往來以外，波爾多與香港的感情亦相當深厚。事實上，香港將會是 2012 年 6 月 28 至 30 日的波爾多洋酒節中的榮譽嘉賓城市。我們非常歡迎各位屆時到臨。

在這令人雀躍的活動中，我們將有更多機會與香港的洋酒愛好者眾首一堂！波爾多代表着不同的顏色與味道，由清新的白酒到甜美的紅酒與充滿果香的玫瑰紅酒。另外，我們出產不少特色洋酒，為特別日子錦上添花之餘，亦有適合日常小酌一下的美酒。法國五月美食節為香港人提供了一個認識多種波爾多洋酒的平台。

我謹代表所有波爾多洋酒生產商及商人感謝今次有幸獲邀參與 2012 年法國五月美食節。感謝法國領事的邀請，相信大家都能在我們安排的活動中盡興。如果品酒是一趟旅程，那這一個月我們將會遊走於大量酒杯之中！

祝 旅途愉快！

IMPORTERS
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Email 電郵：aschk@asc-wines.com
Website 網址：www.asc-wines.hk

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Wine World Limited
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Website 網址：www.wineworld.com.hk

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Website 網址：www.vinsgallery.com

Summergate Fine Wines
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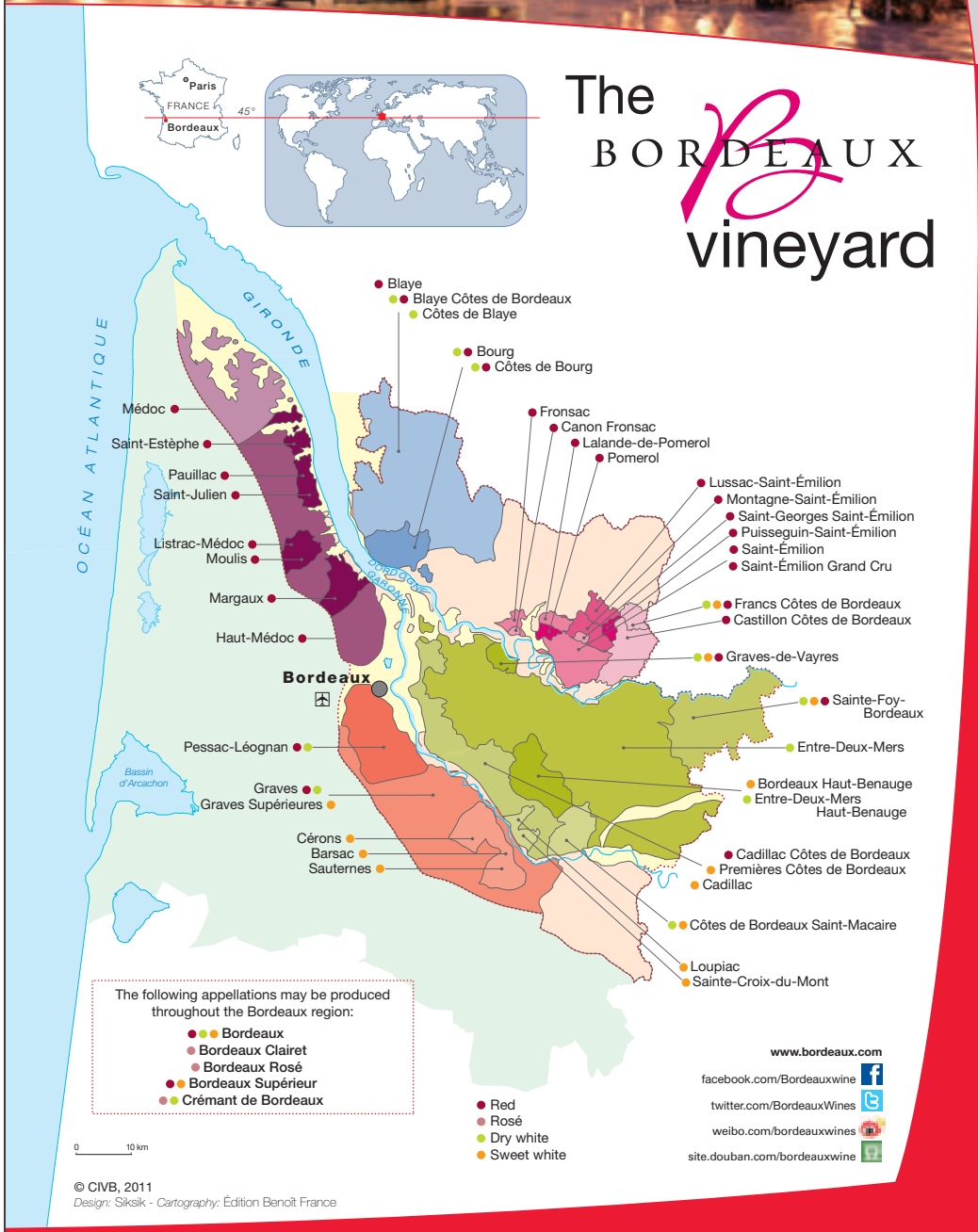

Introduction of Bordeaux

The city is not only world-famous for its fine wines and top-flight vineyards, it has also preserved an attractive architectural, cultural, and culinary heritage, while welcoming the 21st century with open arms. Make no mistake – the city owes its extraordinarily impressive architecture and urban design to the 18th century. Thanks to this well-preserved history, combined with ambitious enhancement projects in recent years, "Bordeaux, Port of the Moon" qualified as a Unesco World Heritage Site on June 28th 2007.

Its strong connections with the past have not prevented the capital of Aquitaine from making significant contributions to French industry, particularly civilian and military aeronautics, space exploration, and cutting-edge technologies.

The city has not simply been satisfied with honouring the great builders of past centuries. Quite clearly, Bordeaux also owes its enviable international celebrity to the quality of its wines. Bordeaux is the most extensive fine-wine producing region in the world, with over 120,000 hectares under vine. Bordeaux wines are among the most prestigious anywhere and many world-famous châteaux open their cellars to introduce visitors to the history of their vineyard and winemaking, as well as offering tastings of their wines. Indeed, the Bordeaux area is not only famous for its wines, but has also achieved recognition for its fine cuisine and culinary specialities. The image of the city and surrounding area is enhanced by its attractive lifestyle. In southwest France, lifestyle is largely bound up with the culinary arts, ranging from everyday enjoyment of tasty traditional cuisine to outstanding gourmet experiences for special occasions. Bordeaux owes its superb reputation to fabulous local produce as well as great Michelin-starred chefs. These leading gourmets are widely recognised for their originality and flair in combining our local produce with textures and flavours from around the world.

Enjoy!

Pierre GOGUET
President of the Bordeaux Chamber of Commerce and Industry

波爾多簡介

這城市除了出產世界知名的這類及頂級葡萄園，她亦保留了不少引人入勝的建築，文化及飲食傳統以迎向廿一世紀。全賴歷史的保存，以及近年積極的城市美化計劃源自十八世紀的建築及城市規劃令人一見難忘。於2007年6月28日，「波爾多，月亮之港」被世衛列為世界遺產。

但她並不滿足於昔日種種偉大建築的光環與歷史緊密的關係，並沒有阻礙阿基坦對法國工業，特別是民用及軍用航空業，航天業等劃時代科技的貢獻。

波爾多，因着她的酒類而聞名於世，擁有超過120,000公頃葡萄園，波爾多是世上其中一個優質酒類產量最豐富的地區。

波爾多酒類世界知名，同時有很多世界級酒莊開放藏酒室讓遊客了解葡萄園的歷史及造酒的過程，並提供品酒活動。其實，波爾多不單為着其酒類而聞名，她的美食亦讓人讚口不絕。從每天美味可口的傳統食品，到特別時刻的高級美點。在法國西南部，飲食的藝術直接影響到人們的生活，利用波爾多本地出產的精選食材，多位米芝蓮星級大廚，創造出充滿創意而又能融合世界美味的精美菜式。

好好享受吧！

Pierre GOGUET
波爾多商會主席

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PROMOTION DETAILS 優惠詳情

The Fine Wine Centre was established in 2008 to lead customers through the complex world of wine with the most prominent and highly-respected wine experts. Owned by Berry Bros. & Rudd's, The Fine Wine Centre combines 310 years of wine expertise with our tutors' local understanding and knowledge.

為方便顧客透過與有名的洋酒專家的交流，從而認識複雜的洋酒世界，美酒中心於 2008 年成立。

Berry Bros. & Rudd's 旗下的美酒中心揉合了 310 年的洋酒經驗，及熟悉本地情況的導師。

How to Taste Like a Pro, an excellent series to develop and hone your tasting skills, focussing on understanding and identifying the core structural components of wine and how this relates to balance, one of the key elements of quality.

Each of the communes within Bordeaux region are distinct, resulting from different soils, climate and topography.

提供一系列的課程，培養及提高大家的品酒技巧，集中了解辨識洋酒中的主要成份及其與影響洋酒質素的要點，平衡之間的關係。

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佔地 3,000 平方尺的多功能廚藝工作坊，擁有優質專業廚房裝置及經驗豐富的廚藝管理團隊。適合作任何性質及規模的廚藝活動，如烹飪班、廚藝示範或比賽，Team-building 及新產品發佈等。

Culinary class related to Bordeaux region produce will be organized at our workshop. Please visit our facebook: www.facebook.com/pages/LAtelier-du-Gout/151205451501 for further details or contact us at 2615 0638.

將會在本工作坊開辦有關波爾多特產的烹飪班。詳情請瀏覽我們的 facebook 網頁 www.facebook.com/pages/LAtelier-du-Gout/151205451501 或致電 2615 0638。

Heather & March

Shop 110-111, Prince's Building, 10 Chater Road, Central, Hong Kong
香港中環遮打道 10 號 太子大廈 110-111 號舖
Tel 電話：2530 0686 Fax 傳真：2530 2336
Website 網址：www.heatherandmarch.com

PROMOTION DETAILS 優惠詳情

The Art of Baking (September/October)

Continuing our successful *'Art de Vivre'* Lifestyle Program and in celebration of Le French GourMay, join us at our new workshop to discover the delightful world of *gâteaux*. Learn how to make delicious cakes including French Chocolate Lavender Cake, Madeleine and *Canelé* (Bordeaux dessert) using different techniques. Workshops are hosted by *Art de Vivre* expert Wendy Siu, President of Heather & March. Pick up some useful tips on food and table setting to enhance your art of entertaining skills. Cost $690 per person. Maximum 12 people per workshop.

Institut Paul Bocuse Cooking Program (July/September/October)

In partnership with the prestigious Institut Paul Bocuse, we are proud to bring back once again an exciting culinary experience to learn three-star Michelin Chef Paul Bocuse's sophisticated French cuisine. Learn how to be a gourmet chef at home with this hands-on cooking class taught by one of Bocuse's top chefs: Federico Duarte. This half-day program includes a three-course dinner with wine and champagne. Receive a cooking certificate signed by Mr. Bocuse himself. Cost $2,000 per person. 8-10 people per class. Private and corporate team building classes can be arranged.

For more details and enquiry, please contact us at 2116 0839 or support@heatherandmarch.com.

TSA Wine School

Unit 1502, 15/F, Perfect Commercial Building,
20 Austin Avenue, Tsim Sha Tsui, Kowloon
九龍柯士甸路 20 號 保發商業大廈 15 樓 1502 室
Tel 電話：2604 2046 Fax 傳真：3585 6215
Website 網址：www.talentstate.biz

PROMOTION DETAILS 優惠詳情

Talent State Asia is established as the first professional Sommeliers Attorney in Greater China Region. We incorporate with a number of Award-winning Sommeliers to work side-by-side with our experienced PR and Marketing Development executives to provide a one-stop-shop solution in Alcoholic Drinks related education, training and promotional projects.

「俊邦亞洲」為大中華區首間專業品酒師經理人及發展公司，擁有在本地及國際賽中獲獎的品酒專才，結合具公關及市場拓展經驗的成員，誠意為客戶提供專業的一站式培訓及市場推廣服務。

Our Bordeaux Wine School Certificate Course is a 6 hours class combined both theory and practical (wine tasting) lessons conducted by certified Bordeaux Wine School educators. Participants entitled to have an official Bordeaux Map and "The Guide to Bordeaux Wine" on class.

本課程乃波爾多葡萄酒學校（l'Ecole du Vin de Bordeaux）的特選課程，每學員均可獲贈一本由波爾多葡萄酒發展局出版的 "The Guide To Bordeaux Wine" 書本一冊連地圖一份，完成此六小時課程可獲頒 TSA Wine School 及 L'Ecole du Vin de Bordeaux 聯合證書。

The 8th Estate Winery

Unit 302, 3/F Harbor Industrial Center, 10 Lee Hing Street, Ap Lei Chau, Hong Kong
香港鴨脷洲利興街 10 號 港灣工貿中心 3 樓 302 室
Tel 電話：6200 4919
Website 網址：www.the8estatewinery.com

PROMOTION DETAILS 優惠詳情

We operate Hong Kong's first urban Winery, located in Ap Lei Chau. We import high quality whole grapes from various growing regions around the world and produce them here in HK, thus creating the very first wine tobe labelled a Product of Hong Kong.

Our venue can be used for event hosting, tastings and various gatherings – especially in our 2 barrel rooms and largeoutdoor terrace overlooking the ocean. We have a capacity for 200 people and a catering kitchen to offer a variety of food choices.

During the Event month of May get 'BUY ONE GET ONE FREE' on public tastings on Saturdays 2pm-5pm. Enquire now for event space to also get great deals on hire and cellar purchases. Wine tastings need to be booked in advance.

The Hong Kong Management Association
16/F Tower B Southmark, 11 Yip Hing Street, Wong Chuk Hang, Hong Kong
香港黃竹坑業興街 11 號 南匯廣場 B 座 16 樓
Tel 電話：2774 8526 / 2774 8596 Fax 傳真：2365 1000
Website 網址：http://wine.hkma.org.hk

PROMOTION DETAILS 優惠詳情

The Bordeaux Wine School (L'Ecole du Vin de Bordeaux) provides specialized training courses to enable people to familiarize themselves with Bordeaux wines and learn the art of choosing and tasting them. The HKMA is an accredited center to offer Bordeaux wine courses of the Bordeaux Wine School. For details: http://wine.hkma.org.hk

法國波爾多葡萄酒學院為想改進葡萄酒知識的人士提供訓練課程及讓更多人瞭解及欣賞波爾多葡萄酒。香港管理專業協會是波爾多葡萄酒學院指定的學院開辦一系列波爾多葡萄酒工作坊。詳情可瀏覽：http://wine.hkma.org.hk

- Introduction to Brodeaux Wine
- Learning How to Taste & Discovering Bordeaux Wine (Level 1)
- The Essence of Bordeaux Proficiency Course (Level 2)
- The Legendary Chateaux of Bordeaux: The Classifications & the Wines (Level 3)
- 認識波爾多葡萄酒
- 探索及品評波爾多葡萄酒
- 精通波爾多葡萄酒與美食的配搭
- 波爾多酒莊的傳奇：
  波爾多葡萄酒及分級制度

Asia Wine Service and Education Centre 亞洲待酒及教育中心
Rooms 1503-08, 15/F, Kai Tak Commerical Building,
317-319 Des Voeux Road Central, Sheung Wan, Hong Kong
香港上環德輔道中 317-319 號 啟德商業大廈 15 樓 1503-08 室
Tel 電話：2964 0188 Fax 傳真：2550 7681
Website 網址：www.awsec.com

Asia Wine Service and Education Centre® is Asia's premier provider of wine and spirit education and has been providing wine education to the trade and the public since 1994.

We are the only Approved Programme Provider in Hong Kong for running all courses and examinations up to WSET® Level 4 Diploma.

亞洲侍酒及教育中心® 為亞洲促進葡萄酒及烈酒文化的先驅。十七多年來，本中心致力為業內人士、企業以至個人客戶提供高質素的葡萄酒教育課程及培訓服務。我們是唯一榮獲英國葡萄酒及烈酒教育基金會（WSET®）授權於中國及香港舉辦國際認可文憑證書課程及相關考試的教育機構。

RETAILS
零售商

City Cellar Macau 城市酒莊
Rua do Chunambeiro, No. 2-B, Edificio "Wan Bun Kui" R/C A, Macau
澳門燒灰爐 2 號 灣畔居地下 A
Tel 電話：(853) 2823 2823 Fax 傳真：(853) 2897 2678
Email 電郵：citycellarmacau@gmail.com

PROMOTION DETAILS 優惠詳情

City Cellar is a cozy shop located in the tranquil area across from the Nam Van Lake in Macau. Dedicated to discovering different wine treasures, we aspire to experience with wine lovers a wide variety of hidden gems from independent wine makers of who specialise in producing quality and unique wines, especially those not easily found outside of France.

城市酒莊位於澳門南灣湖對岸的寧靜小區。我們一直致力與一眾洋酒愛好者一起發掘和體驗各種，在法國以外非常罕有，由私人釀製的獨特美酒。

In celebrating 2012's theme of Le France GourMay, City Cellar especially introduces wines from Eric Prissette's Chateau Roc, a remarkable representation of Bordeaux wines from the plateau of Belvès de Castillon. As noted by wine critics, Chateau Roc is"... fast becoming a must of the appelation", wine lovers will be able to enjoy this refreshing take of wines from Bordeaux in Macau at City Cellar during Le French GourMay.

為慶祝 2012 年法國五月美食節，城市酒莊特別為大家介紹波爾多吉倫特省的代表作，來自 Eric Prissette 岩石城堡的佳釀。不少酒評人都指出岩石城堡「……急速地發展成名稱中不可或缺的一詞」。法國美食五月天美食節期間，各位洋酒愛好者可於澳門城市酒莊品嚐到這清新的波爾多洋酒。

Chez Patrick Deli

- 3 Star Street, Wanchai, Hong Kong 香港灣仔星街 3 號
  Tel 電話：2527 1408
- G/F, Shops 05-06, Stanley Plaza, Stanley, Hong Kong 香港赤柱廣場地下 G05-06 鋪
  Tel 電話：2683 5115

Website 網址：www.chezpatrick.hk

PROMOTION DETAILS 優惠詳情

Chez Patrick Deli's offers a wide range of French products; both homemade from our kitchens, such as foiegras, home-smoked salmon and crusty breads, or sourced from small family run businesses producers in France. These products can be enjoyed in the Deli or taken home for consumption.

Produce of the month for French GourMay is Foie Gras, Duck Confit, Duck Magret, Espelettechilli and Bayonne Ham as well as a range of cheeses. The Deli's also stock a selection of wines from this region. All items priced on consumption.

Opening hours: Monday to Sunday, 11am to 11pm

PARKnSHOP, International by PARKnSHOP, Taste, Fusion, Gourmet, Great

Website 網址：www.parknshop.com & www.greatfoodhall.com

PROMOTION DETAILS 優惠詳情

Bring France into your home!
Choose from over 300 fantastic French food products at our 70 participating stores!

Promotion Period: 11 - 31/5/2012

把法國品味帶回家！
超過 300 款法國特色食品現已在百佳旗下 70 間店舖發售！

優惠期：11 - 31/5/2012

GDV Fine Wines 葡萄酒坊有限公司

- G/F, 50 Kimberley Road, Tsimshatsui, Kowloon 九龍尖沙咀金巴利道 50 號地舖
  Tel 電話：2311 0333 Fax 傳真：2311 0666
- G/F, 73 Wellington Street, Central, Hong Kong 香港中環威靈頓街 73 號地舖
  Tel 電話：2854 2987 Fax 傳真：2854 2011
- Shop B1, G/F, 313 Lockhart Road, Wan Chai, Hong Kong 香港灣仔洛克道 313 號 B1 地舖
  Tel 電話：2591 9028 Fax 傳真：2591 1682

Email 電郵：sales@gdv.com.hk Website 網址：www.gdv.com.hk

PROMOTION DETAILS 優惠詳情

GDV Fine Wines established its wine businesses in Hong Kong in July 1997. GDV operates wine specialty stores offering fine & rare wines, high-end wine accessories to customers. As one of the top retailers in Hong Kong, GDV is appointed by prestigious wine makers, as well as Jean Lenoir - Le Nez du Vin, to be their distributor in Hong Kong.

葡萄酒坊於 1997 年 7 月已成立酒業，專營高檔罕有葡萄酒及優質品酒配件。作為香港葡萄酒頂尖零售商，多年來葡萄酒坊獲不少海外酒商，著名釀酒師及酒鼻子始祖（Jean Lenoir）垂青，成為香港的代理商。

GDV joins "Le French GourMay" to offer various promotional activities. In May, there will be FREE "In-Shop Bordeaux Discovery Tasting" organized each Wednesday, just drop by our Tsimshatsui shop to enjoy! What's more? Jumbo Discount up to 25% off for well selected Bordeaux wines are available at all our shops! Don't miss the chance!

為響應「五月節」的美酒宣傳，葡萄酒坊將舉辦一連串推廣活動。五月期內，可免費參加逢星期三舉辦之「波爾多品酒會」，歡迎親臨位於尖沙咀之分店。除此以外，精選波爾多美酒折扣更低至 75 折，機會難逢，萬勿錯過！

city'super

- Times Square Basement1 時代廣場 B1 Tel 電話：2917 7215 (wine cellar 酒部)
- ifc mall, Level 1 國際金融中心商場 1 樓 Tel 電話：2234 2828 (wine cellar 酒部)
- Harbour City, Level 3 海港城 3 樓 Tel 電話：2270 9825 (wine cellar 酒部)
- New Town Plaza 1, Level 2 新城市廣場 1 期 2 樓 Tel 電話：2603 3409 (wine cellar 酒部)

Website 網址：www.citysuper.com

PROMOTION DETAILS 優惠詳情

city'super is a "Mega Lifestyle Specialty Store" that offers a true "one-stop-shopping" experience for today's busy urban professionals. Our stores have been designed to be a part of our customers' lifestyles by fulfilling their daily needs as well as enhancing the quality of their lives. Everything is available under one roof in our one-of-a-kind stores.

city'super 是一間大型生活專門店，為現今繁忙的都市專業人士提供真正的一站式購物服務及體驗，我們的店舖設計令 **city**'super 成為顧客生活的一部份，迎合顧客日常需要及提升他們的生活質素。所有類型的商品均可在此獨一無二的專門店找到，因為 **city**'super 的店舖概念是與顧客分享我們對美食和生活品味的熱切追求。

Promotion Period: 27 Apr - 13 May 2012 (17 days). Here comes the annual Le French GourMAY Promotion! In this promotion, **city**'super has specially selected a range of Bordeaux wines from the left bank to right bank. Free tasting will be available for selected items at 4 **city**'super wine cellars (Times Square, Harbour City, ifc mall and New Town Plaza) on the selected days. Don't miss the chance to indulge yourself in the great Bordeaux Wines!

推廣日期：2012 年 4 月 27 日至 5 月 13 日（為期 17 天）；又來到一年一度的法國 Le French GourMAY 推廣！今年，**city**'super 特別挑選了一系列精選波爾多左岸至右岸之葡萄酒，此外，指定葡萄酒更在全線 **city**'super 酒部（時代廣場、海港城、國際金融中心商場及新城市廣場）於指定日子提供免費試飲。絕對不容錯過！

Red dot dot 点点紅

Flat 2-3, 4/F, Join-In Hang Sing Centre,
2-16 Kwai Fung Crescent, Kwai Chung, New Territories
新界葵涌葵豐街 2-16 號 鐘意恆勝中心 2-3 室
Tel 電話：(852) 3181 4488 Fax 傳真：(852) 3181 4442
Website 網址：www.reddotdot.com

PROMOTION DETAILS 優惠詳情

Red dot dot (RDD) is a brand owned by the Kampery Group. Scope of business includes manufacturing, import, wholesales and retail of wines, include organic wines and biodynamic wines, from selected wineries.

RDD aims to provide a platform for the wine lovers, wine connoisseurs, the industry's practitioners and wine merchants to communicate. It also strives to provide the latest trends of wines; encourages communication and cooperation between members; and organizes activities such as different training programs, seminars and vineyard visits that help to enhance the members' wine knowledge comprehensively.

Our wines are distributed among hotels, restaurants and throughout Green dot dot stores and Red dot dot website: www.reddotdot.com

点点紅為金百加集團成員之一。業務包括直接入口、批發、零售嚴選自各葡萄酒原產區的美酒以及有機酒。

点点紅致力為世界各地葡萄酒愛好者、業界人士、酒商及從業員提供一個廣闊交流的平台，並提供葡萄酒及行業的最新資訊和動態。我們一直鼓勵成員之間的互相溝通、交流及合作，透過舉辦講座、試酒會、參觀葡萄園等各類活動，幫助會員全面及深入地提升紅酒知識。

我們的葡萄酒於多間酒店、食店、点点綠門市及点点紅均有發售 。詳情請瀏覽：www.reddotdot.com

Promotion Date 推廣日期 : 1-31 May, 2012

The Wine Gallery by ASC Fine Wines

22/F, Stanley 11, No. 11 Stanley Street, Central, Hong Kong
香港中環士丹利街 11 號 22 樓
Tel 電話：2526 2020 Fax 傳真：2526 2903
Website 網址：http://hk.asc-winegallery.com

PROMOTION DETAILS 優惠詳情

The Wine Gallery is a remarkable project providing a 360° wine service to ASC Fine Wines' customers and partners in Hong Kong. Situated on Stanley Street in the heart of Central, the space of 2,000 square feet is set out over two floors, both dedicated to wine discovery and appreciation.

The Wine Gallery 是一個給予 ASC Fine Wines 的客戶和合作夥伴提供全面的葡萄酒服務。位處於中環的心臟，佔地 2,000 平方尺的兩層空間，設置了展廳及教育中心致力於分享葡萄酒經驗和專業知識。

Celebrate the le French GourMay with our wine tasting that brings you the finest selection of reds and whites from France for your cellar stocked up with. On the night, we will present our stunning vintages of a selection of marvelous wines and amazing prices.

為慶祝法國五月節，品酒夜將給你的酒窖呈現最好的法國紅白酒選擇。當晚，我們將帶來上佳的年份和價格物有所值的葡萄酒精選。

Watson's Wine

Watson's Wine

- Shop 3019, 3/F, IFC, Central 2530 5002
- Shop 131, 1/F, Hutchison House, Central 2127 4162
- Shop 3, LG/F, 1-13 d'Aguilar St., Central 2537 6998
- 2 Staunton Street, Mid-levels 2869 2210
- GREAT, LG1, Pacific Place Phase II, Admiralty 2526 2832
- Shop G11A2, Discovery Bay Plaza 2987 0268
- Shop 918B, 9/F, Times Square, Causeway Bay 2506 1312
- Shop D3b, G/F, Park Lane Hotel Shopping Mall, Causeway Bay 2895 6975
- Shop G03, Lee Gardens Two, Causeway Bay 3151 7628
- Shop 223, Cityplaza, Tai Koo 3165 1590
- Shop B, G/F, 69F Sing Woo Road, Happy Valley 3151 7130
- Shop 102C, Convention Plaza, Wan Chai 3169 3150
- Shop 201, Stanley Plaza 2813 0173
- Shop 51, Sai Kung Town Centre 2792 6233
- Shop 313A, Ocean Centre, Tsim Sha Tsui 2522 8893
- Shop G30, K11, Tsim Sha Tsui 3122 4142
- TASTE, 2/F, East Point City, Tseung Kwan O 3698 0976
- Shop 2256B, 2/F, Phase 1, Tuen Mun Town Plaza 2554 9904
- Shop 301-306, 3/F, Hopewell Centre, Wan Chai 3153 4491

In June 1998, Watson's Wine opened its first store in Central Hong Kong and is now the largest specialist wine store chain in Hong Kong with 20 stores.

With vintages sourced directly from over 20 countries, Watson's Wine lists over 2,000 different wines in total, more than 400 of which are "exclusive". All wines are temperature controlled, 24 hours per day, ensuring that all wines are perfectly maintained until they reach the customer.

一九九八年六月，屈臣氏酒窖在中環開設第一間商店。時至今日，屈臣氏酒窖在香港已擁有二十間分店，成為香港最大的洋酒零售商。

酒窖從二十多個國家採購洋酒，供應逾二千款佳釀，而獨家供應的亦達四百多款。而酒窖的商舖及貨倉，均設有二十四小時恒溫及濕度控制，確保所有餐酒在交到顧客手上前，均獲得妥善的保存。

Website 網址：www.watsonswine.com

Wine World

WineWorld Limited
13/F, Yue On Commercial Building,
385-387 Lockhart Road, Wan Chai, Hong Kong
香港灣仔駱克道 385-387 號 裕安商業大廈 13 樓
Tel 電話：3154 9570 Fax 傳真：3154 9571
Website 網址：www.wineworld.com.hk

WineWorld is an one-stop wine and services company. We offer wines at competitive rates, as well as specialize in fine wine procurement and wine event organization. We have over 10,000 retail members and our corporate clients range from multi-national companies to local firms.

酒世界提供全方位的服務，我們以最優惠的價格提供優質美酒，另外我們還從事佳釀採購及活動策劃。我們已擁有超過 10,000 位尊貴會員，客戶更來自大型跨國企業及本地企業。

PROMOTION DETAILS 優惠詳情

In celebration and support of Le French GourMay, WineWorld will feature several "Vive Bordeaux!" packs with interesting tasting themes and at discounted pricing. For additional details, please visit our website at www.wineworld.com.hk

Sign up online to be our members to receive exclusive discounts on wines, wine-fridges, and spirits!

為慶祝及支持五月法國美食節及配合今屆波爾多的主題，酒世界特別以優惠價格及趣味主題，推出"Vive Bordeaux!"精選。詳情請瀏覽 www.wineworld.com.hk

立即登入我們的網站，並登記成為會員，去賺取更多美酒及酒櫃優惠！

Watson's Wine

Share your love of wine.

24-HR TEMP CONTROLLED
二十四小時溫度監控

CASE DISCOUNTS
套裝折扣優惠

GENUINE PRODUCTS
正貨保證

WATSON'S WINE CLUB
屈臣氏醇酒匯

EXPERT SERVICE
專業服務

WIDE RANGE
品種範圍廣

Watson's Wine
A member of A.S. Watson Group
A Hutchison Whampoa Company

• ADMIRALTY • CENTRAL • MID-LEVELS • DISCOVERY BAY • CAUSEWAY BAY • HAPPY VALLEY
• WAN CHAI • TAI KOO • STANLEY • TSIM SHA TSUI • TSEUNG KWAN O • SAI KUNG • TUEN MUN

LFG2012

Voici Wine

Shop 60, 2/F, The Pacifica Mall, 9 Sham Shing Road, Lai Chi Kok, Kowloon
九龍荔枝角深盛路 9 號 宇晴軒商場 2 樓 60 號舖
Tel 電話：2264 9060
Website 網址：www.voici-wine.com

PROMOTION DETAILS 優惠詳情

Voici is a French word meaning "Here is...". Voici Wine aims to show our customers what wine is like in France, the most traditional and important country to the wine culture. Voici Wine is the unique shop where you have the largest variety of wines from every where in France. Each wine and each wine maker has their own story.

Voici 是法文，意思是"這就是 ..."。Voici Wine 是法國葡萄酒專門店。我們旨在介紹法國人葡萄飲酒文化。Voici Wine 是一間全港最多法國葡萄酒種類地窖。每款葡萄酒和每個酒莊都有自己的故事。

Voici Wine has been offering exceptional French boutique wines, bringing unique French wine experience to our customers. For Le French GourMay 2012, we will present "uncommon" Bordeaux wines of Chateau Roc. Founded by Eric Prissette, who owned a famous chateau in Saint-Emilion Grand Cru, Chateau Roc will make you see the Bordeaux wines very differently.

- 10% Discount on purchase of wines of the partner region

為慶祝法國五月，我們為你介紹與眾不同的波爾多葡萄酒 - Chateau Roc。其莊主 Eric Prissette 亦同時擁有 Saint Emilion Grand Cru 一知名酒莊。Chateau Roc 將會為你帶來一次全新的波爾多體驗。

- 法國五月美食節期間購買波爾多葡萄酒將獲 9 折優惠

voi_la! Wine Cellar

- G/F, 6 Humphreys Avenue, Tsim Sha Tsui, Kowloon
  九龍尖沙咀堪富利士道 6 號地下 Tel 電話：2312 7070 Fax 傳真：3476 1998
- Shop 3B, 1/F, Crocodile Center, 79 Hoi Yuen Road, Kwun Tong, Kowloon
  九龍觀塘開源道 79 號 鱷魚恤中心 1 樓 3B 號舖 Tel 電話：2351 1302 Fax 傳真：2351 1301
- Shop G01A, G/F, Man Yee Building, No.68 Des Voeux Road Central, Central
  中環德輔道中 68 號 萬宜大廈商場地下 G01A 號舖 Tel 電話：2259 5036 Fax 傳真：3476 1999

PROMOTION DETAILS 優惠詳情

voi_la! is the first wine cellar concept developed by China Resources Vanguard. We have 4 retail stores which located at Central, Tsim Sha Tsui, Kwun Tong, and GuangZhou. One more is coming up at Wan Chai in late March.

voi_la! 是華潤萬家（香港）有限公司旗下首間酒窖，分別在中環、尖沙咀、官塘及廣州設有分店。2012 年 3 月底，更即將有新店於灣仔開幕。voi_la! 是法文中的一個俚語；意思是「就是這裡！」、「這正是我要的！」

voi_la! is proud to offer a wide range of French Wine with special pricing at the Le French GourMay event. Wine makers will be invited to participate in wine tasting event to share stories and background behind the wineries. Details to follow!

於 Le French GourMay 期間，voi_la! 將會以優惠價格推出一系列精選的法國葡萄酒。同時，天會安排不同的釀酒師主持試酒會，即席介紹酒莊背後的故事，以及分享其獨特的品酒經驗。詳情容後公佈。

Monsieur CHATTÉ

- 121 Bonham Strand, Sheung Wan, Hong Kong
  香港上環文咸東街 121 號 Tel 電話：3105 8077
- Shop 1091A Elements, Kowloon
  九龍圓方 1091A 號舖 Tel 電話：3620 3277

Website 網址：www.monsieurchatte.com

PROMOTION DETAILS 優惠詳情

The French Gourmet shop "Monsieur CHATTÉ" is the first retail outlet of the kind in Hong Kong since 2008. Farmhouse cheese, homemade foie gras, Aquitaine caviar, saucissons, rillettes, regional wines and many more delights are available daily in the 2 shops (Sheung Wan & Elements).

Monsieur CHATTÉ 香港首間法國高級紅酒美食總匯店於 2008 年開業。產品包括農場芝士、自家製鴨肝、魚子醬、風乾肉腸、豬肉醬、葡萄酒和其他私房菜餚每日於兩店舖（上環及圓方商場）輪流供應。

- 15% promotion on all Bordeaux wine throughout May (except already discounted items).
- 15% on all Lou Gascoun products (except already discounted items).
- Buy 3 Canneles de Bordeaux and get one free.
- 凡於五月份購買波爾多紅酒可獲八五折（特價貨品除外）。
- 凡購買 Lou Gascoun 產品可獲八五折（特價貨品除外）。
- 購買 Canneles de Bordeaux 波爾多糕點可獲買三送一優惠。

Vins Gallery Limited

Shop A, G/F, EGL Tower, 83 Hung To Road, Kwun Tong, Kowloon
九龍觀塘鴻圖道 83 號 東瀛遊廣場地下 A 舖
Tel 電話：2624 8170 Fax 傳真：2772 1456
Website 網址：www.vinsgallery.com

PROMOTION DETAILS 優惠詳情

Vins Gallery Limited established since 1998. We are emphasis on introduce wine culture, pleasure of wine tasting to public. Our wines mainly imported from France, Italy and Spain. We hold wine tasting event and wine dinner, aim to bring out the wine character and with food pairing, let our clients immerse into the wine.

自 1998 年，榮仕廊一直志力推廣葡萄酒文化，品嚐葡萄酒及享受葡萄酒帶來的樂趣給普羅大眾，使普羅大眾也懂得。我們經常舉辦一些試酒會或是美酒佳餚晚宴，以專業角度設計菜單，祈能夠把酒的個性突顯得更鮮明。

1) Bordeaux wine by glass at Shop A, G/F, EGL Tower, 83 Hung To Road, Kwun Tong, Kowloon 九龍觀塘鴻圖道 83 號東瀛遊廣場地下 A 舖，Tel 電話：2624 8170
2) Bordeaux wine dinner at The Lane Bar & Restaruarnt

Remarks: Adjustment may require, Vins Gallery Limited reserve the right of final decision.
備註：榮仕廊保留最終決定權。

Vinvautz Gallery

B2, Basement, Star House Plaza, Tsim Sha Tsui, Kowloon
九龍尖沙咀星光行地庫 B2 舖
Tel 電話：2730 6747 Fax 傳真：2730 7909
Website 網址：www.Vinvautz-france.com

PROMOTION DETAILS 優惠詳情

Marrying exceptional design with functionality, Vinvautz's wine cellars feature temperature, humidity and lighting controls to house wines in mint condition. The Grand Cru Classe collection offers 6-166 bottle storage. Made of UV resistant glass and featuring temperature zones, humidity option settings and vibration-free cooling, it answers to the most discerning demand for proper wine storage.

Vinvautz 的酒櫃揉合獨特的設計風格及功能，無論溫度、濕度和光線都能照顧周到，為佳釀提供最理想的儲存環境。Grand Cru Classe 系列能容納 6 至 166 瓶酒，各款不同大小酒櫃均採用防紫外光玻璃製造，功能包括溫度區設定調控、濕度設定和防震裝置，滿足最講究人士的需要。

In celebration of Le French GourMay, from 1 - 31 May, for any purchase of Vinvautz wine cellar in Vinvautz Gallery, can get a FREE Wine Tote Bag and a "Le Meilleur Choix" Premium Wine Cellar Collection limited wine book by Wilson Kwok.

為慶祝「法國五月」，凡於 5 月 1 日至 31 日期間，到 Vinvautz Gallery 購買任何型號的 Vinvautz 酒櫃，均可獲贈精美酒袋壹個及由國際品酒評委郭偉信先生撰寫之《細味葡萄》乙本。數量有限，送完即止。

Grand Cru Cellar International Limited 名酒滙國際有限公司

Room 1513, One Harbourfront, 18 Tak Fung Street, Hunghom, Kowloon
九龍紅磡黃埔德豐街 18 號 海濱廣場 1 座 1513 室
Tel 電話：2877 3668 Fax 傳真：3914 8668
Website 網址：www.gccellar.com

PROMOTION DETAILS 優惠詳情

Grand Cru Cellar International Limited provides more than 1,000 fine wines around the world which include Bordeaux, Burgundy and Rhone of France. We have many popular brands like Lafite, Latour, Mouton, Margaux, Haut Brion, Petrus, Ausone, Cheval Blanc, La Mission Haut Brion, Le Pin, D'Yquem& DRC, Special items like 61 chateaux of Grands Crus Classes of Medoc & Graves. All stocks are current stock in HK.

名酒滙國際有限公司，提供世界各地名酒過千款，包括來自法國的波爾多、布根地和隆河谷等地的頂級佳釀。其中包括波爾多列級酒莊：拉菲、武當、瑪歌、拉圖、奧比安 / 紅顏容、柏翠、奧松、白馬、修道院紅顏容、里鵬、滴金及節羅曼尼康帝等世界一級佳釀。另外有極具收藏價值之全套 61 間波爾多左岸列級酒莊。全部葡萄酒都是現貨供應。

To celebrate Le French GourMay 2012, Grand Cru Cellar International Ltd will launch special price for Bordeaux Wine in May 2012. For more details, please visit www.gccellar.com, email to info@gccellar.com or call (852) 2877 3668, Sales Department.

名酒滙國際有限公司為慶祝法國五月，將於五月份推出法國波爾多葡萄酒精選特價系列，詳情請瀏覽本公司網站 www.gccellar.com 電郵 info@gccellar.com 或致電名酒滙銷售熱線 (852) 2877 3668。

Pierre Gagnaire has tailor-made an exclusive
five-course Le French GourMay menu,
highlighting ingredients from Bordeaux,
that will be available throughout the month of May
in Pierre.

For reservations please call +852 2825 4001.

Pierre

MANDARIN ORIENTAL
HONG KONG

Mandarin Oriental, Hong Kong 5 Connaught Road, Central, Hong Kong Telephone: +852 2522 0111 Facsimile: + 852 2810 6190 www.mandarinoriental.com/hongkong

RESTAURANTS
餐廳

Free Tickets for
Ballet de l'Opéra National de Bordeaux

(For more details of the show please refer to Le French May brochure or website www.frenchmay.com)

With a total purchase of **HK$3,000** in at least 2 Gourmay partner restaurants*, you may have a chance to redeem **2 free tickets** of Le French May – **Ballet de l'Opéra National de Bordeaux** (7 / 8 / 9 June).

Don't miss this wonderful chance!

100 Tickets will be offered. Limited seats. First come first serve!

* All the restaurants listed in our brochure and website under the Restaurant section page.

INSTRUCTIONS

Send all the receipts and the completed redemption form to:

Le French Gourmay,
UBIFRANCE - Hong Kong,
25/F, Tower II, Admiralty Centre,
18 Harcourt Road, Hong Kong

BEFORE 25 May 2012 (Friday) (Confirmed with postage stamp)

Please specify the restaurant name at the back of the receipt. Participants will receive confirmation from UBIFRANCE for details of ticket redemption.

REDEMPTION FORM

Family Name: _____

Given Name: _____

Tel: _____

Email: _____

Address: _____

_____

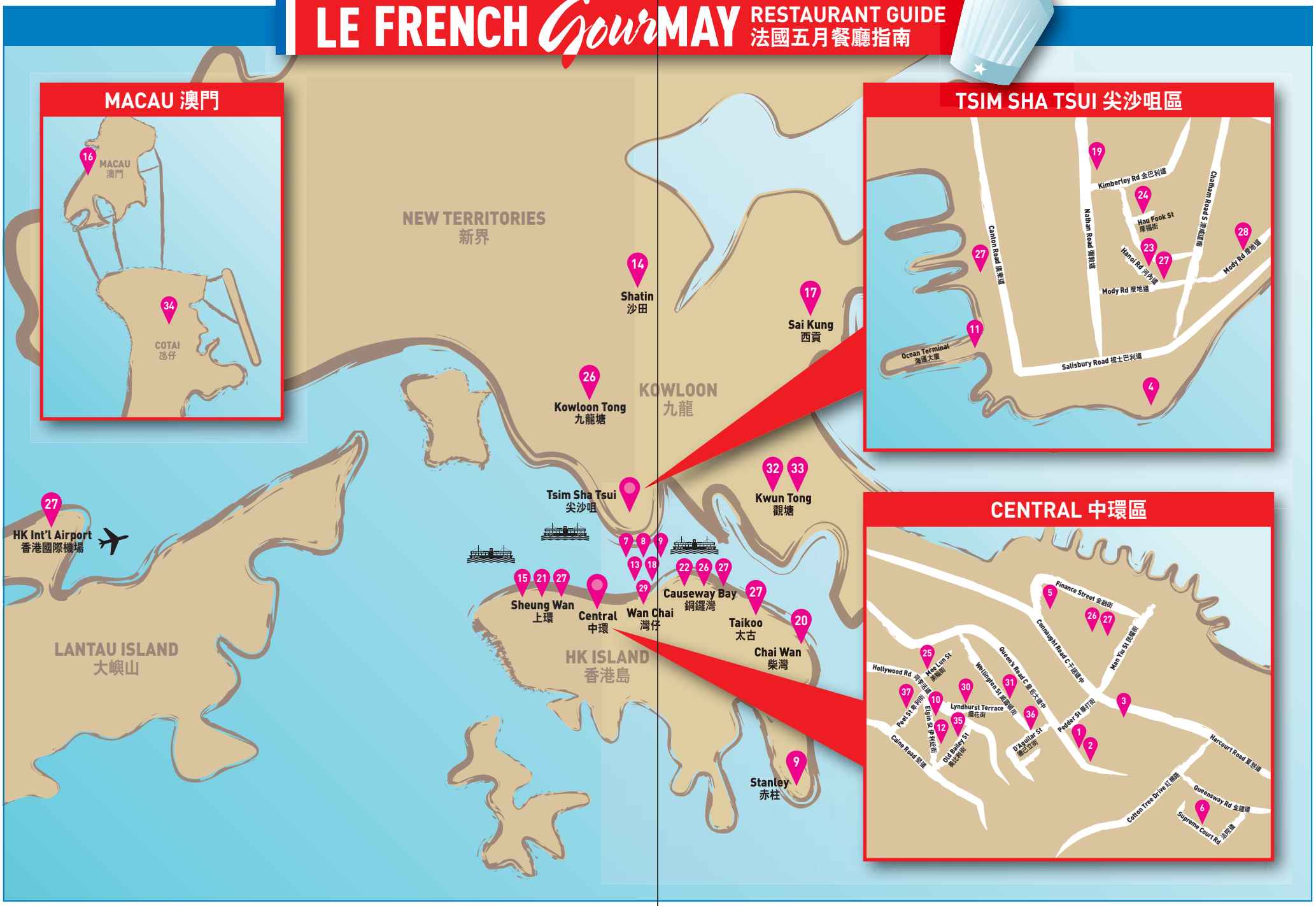
_____

Ticket redemption terms and condition:

1) The Promotion Period is from 1 May (Tuesday) to 25 May (Friday) (both days included).
2) UBIFRANCE will confirm the ticket allocation on the week of 28 May (Monday) to 3 June (Sunday).
3) 100 Tickets will be available. Please note that each redemption form can only redeem 2 free tickets of Bordeaux Ballet.
4) The ticket cannot be exchanged for cash, credit or any other items and cannot be transferred to other persons.
5) UBIFRANCE reserves the final decision for ticket redemption details.
6) UBIFRANCE reserves the right to amend these Terms and Conditions. All matters and disputes will be subjected to the final decision of UBIFRANCE.

RESTAURANTS 餐廳

LE FRENCH GourMAY RESTAURANT GUIDE 法國五月餐廳指南



Le French GourMay 2012 | 法國五月美食節 10 11

LE FRENCH MAY 法國五月

20th EDITION 第十一屆

12 APRIL - 23 JUNE 2012

FRENCHMAY.COM

LE FRENCH MAY OFFERS YOU THE MOST EXCITING
法國五月為您呈獻來自法國波爾多最精采的文

© Sigrid Colomyes

NATIONAL OPERA BALLET OF BORDEAUX

IN THE STEPS OF PETIPA

© Sigrid Colomyes

NATIONAL OPERA BALLET OF BORDEAUX

4 TENDANCES

CULTURAL EVENTS FROM BORDEAUX, FRANCE!
化節目！

THE SOLOISTS OF NATIONAL BORDEAUX ORCHESTRA

KHLOROS CONCERT - ODILE PERCEAU

COMPAGNIE RÊVOLUTION

URBAN BALLET

AMBER

7/F, The Landmark Mandarin Oriental,
15 Queen's Road Central, The Landmark, Central
香港中環皇后大道中 15 號 香港置地文華東方酒店 7 樓
Tel 電話：2132 0066 Fax 傳真：2132 0199
Website 網址：www.amberhongkong.com

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PROMOTION DETAILS 優惠詳情

Chef Richard Ekkebus's contemporary interpretation of French cuisine has earned numerous awards both in Hong Kong and internationally, including two Michelin stars for Amber. Using the finest ingredients and classical techniques, he crafts distinctive new flavours. Together with his artistic presentation, Ekkebus creates dishes to beguile the palate.

酒店總廚 Richard Ekkebus 的現代演繹手法，令這家米芝蓮兩星法國餐廳享譽國際。以最優質頂級的食材配以傳統法國烹調手藝，炮製出最美味的新菜式。而 Ekkebus 富藝術感觀的菜式，也帶給食客一個難忘的美食旅程。

To celebrate the Le French GourMay, a five-course Landmark menu, reflecting the true flavours of spring season in France will be available at HK$1,388, and with an additional HK$988 guests will also enjoy a pairing of five glasses of wine sourced exclusively from Bordeaux (price is subject to 10% service charge).

為慶祝「法國五月」，Amber 將推出五道菜的春日法式美饌，價錢為每位港幣 $1,388，配以五款波爾多佳釀每位另加港幣 $988（需加一服務費）。

L'ATELIER de Joël Robuchon

Shop 401, 4/F The Landmark, Central, Hong Kong
香港中環置地廣場 4 樓 401 號舖
Tel 電話：(852) 2166 9000
Website 網址：www.robuchon.hk

2

Awarded three Michelin stars by the MICHELIN Guide Hong Kong and Macau 2012; L'Atelier de Joël Robuchon opened its doors in Hong Kong in 2006, based on a new concept which Joël Robuchon created in Tokyo in 2003.

L'Atelier de Joël Robuchon 於 2006 年在香港開業，並於 2012 年榮獲《米芝蓮指南 — 香港澳門》三星評級。L'Atelier de Joël Robuchon 的設計概念源自 Joël Robuchon 在 2003 年於東京開創的法國餐廳。

Pierre

Mandarin Oriental, Hong Kong, 5 Connaught Road, Central, Hong Kong
香港中環干諾道中 5 號 香港文華東方酒店
Tel 電話：2825 4001
Email 電郵：mohkg-pierre@mohg.com
Website 網址：www.mandarinoriental.com/hongkong/dining

3

PROMOTION DETAILS 優惠詳情

This stunning two-Michelin-star restaurant is Pierre Gagnaire's pied a terre in the heart of Hong Kong. It is here that diners can experience outstanding modern French cuisine in a stunning environment. Creative interpretations of the classics astound, amaze and delight. The à la carte and set-menus change seasonally.

米芝蓮兩星級法國餐廳 Pierre 是名廚 Pierre Gagnaire 位於香港的表演舞台。糅合傳統及當代法國料理精髓，讓食客於瑰麗環境中享受美饌。廚師以時令食材入饌，為每季自選菜單及套餐帶來新菜式。

Legendary chef Pierre Gagnaire has created a special five-course tasting menu for GourMay which will highlight the best seasonal French ingredients, many of which will come from Bordeaux. This special menu has been designed to showcase the chef's extraordinary creative talent, costing HKD1,188 per head.

法國名廚 Pierre Gagnaire 為法國五月活動精心設計五道菜式菜單，用上波爾多及其他法國地區的時令食材入饌，配合 Pierre Gagnaire 的無限創意，變成一道道令人讚嘆的菜式。菜單收費每位為港幣 1,188 元。

*Price is subject to 10% service charge
價目需另收加一服務費

SPOON by Alain Ducasse

InterContinental Hong Kong, 18 Salisbury Road, Tsim Sha Tsui, Kowloon
九龍尖沙咀梳士巴利道 18 號 香港洲際酒店
Tel 電話：2313 2256
Email 電郵：spoonbyalainducasse.hk@interconti.com
Website 網址：www.hongkong-ic.intercontinental.com

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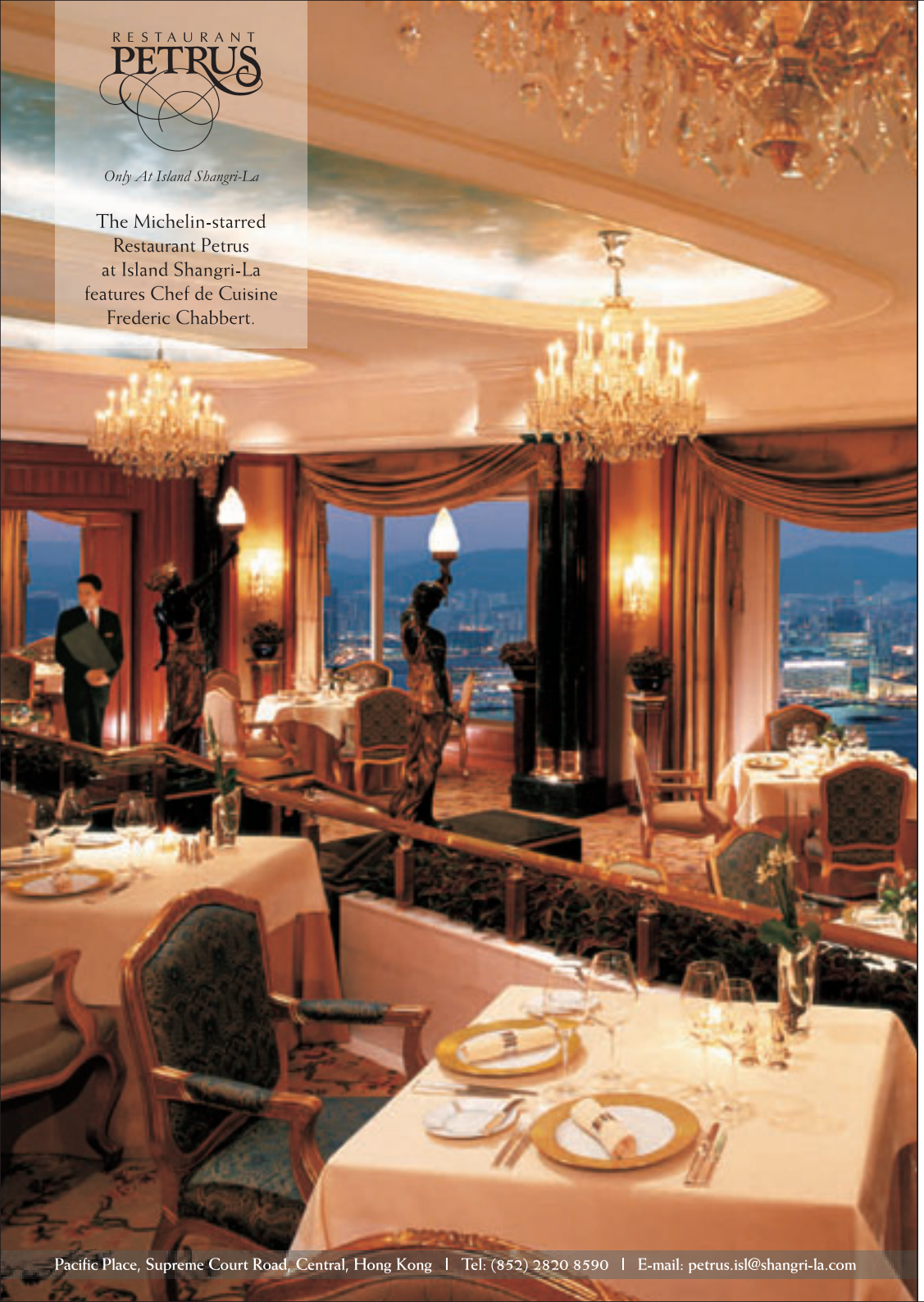
PROMOTION DETAILS 優惠詳情

SPOON by Alain Ducasse features contemporary French cuisine inspired by Alain Ducasse, one of the world's most celebrated chefs. The refined cuisine and wine list showcase Mr. Ducasse's flair, with French nuances also revealed in the sophisticated, yet casual-chic ambiance, enhanced by stunning views of Victoria Harbour and Hong Kong Island.

SPOON by Alain Duccase 提供國際名廚 Alain Ducasse 的當代法國菜餚。細膩的菜式及酒單突顯 Ducasse 的靈感和品味。餐廳簡約時尚的設計流露法國風情，在維多利亞港美景烘托下更顯誘惑。

During Le French GourMay, Executive Chef Philippe Duc will showcase a special 6-course menu, paired with Sommelier Nicolas Deneux's selection of Bordeaux wines. (HK$1,388 + 10% service per person).

SPOON 行政總廚杜輝廉（Philippe Duc）為「法國五月」設計了 6 道菜餐單配品酒師丁諾恆（Nicolas Deneux）挑選的波爾多葡萄酒（每位 HK$1,388 + 10%）。



Caprice

Caprice
6/F, Four Seasons Hong Kong, 8 Finance Street, Central, Hong Kong
香港中環金融街 8 號 香港四季酒店六樓
Tel 電話：3196 8860 Fax 傳真：3196 8866
Website 網址：www.FourSeasons.com

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Caprice, the French restaurant at Four Seasons Hotel Hong Kong, is firmly on the checklist of connoisseurs from around the world. Awarded three Michelin stars in the Michelin Guide Hong Kong Macau 2012 for the third year running, the restaurant is headed by Chef Vincent Thierry, formerly Sous-Chef at the world-renowned Le Cinq at Four Seasons Hotel George V Paris, who creates exciting menus of innovative French cuisine.

米之連所有星級領導齊集在 Caprice，瞬間成為香港頂級法國餐廳的經典。

來自巴黎四季酒店喬治五世五位星級領導，一直受到來自世界各地的鑑賞家欣賞。法藉廚師長田恩禮，在酒店飲食業界舉足輕重。餐廳經理 Jeremy Evrad，主席品酒師 Sebastien Allano，每人各懷專業知識，並決心在亞洲區帶來法國餐廳 fine dining 的新享受。

Restaurant Petrus 珀翠餐廳

Restaurant Petrus 珀翠餐廳
Level 56, Island Shangri-La, Hong Kong,
Pacific Place, Supreme Court Road, Central, Hong Kong
香港中區法院道太古廣場 港島香格里拉大酒店 56 樓
Tel 電話：2820 8590
Website 網址：www.shangri-la.com

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PROMOTION DETAILS 優惠詳情

To complement the restaurant's French cuisine is its elegant interior. In the dining room and two private rooms, an atmosphere of opulence is accentuated with rich drapery, oil paintings and crystal chandeliers. The restaurant's ceilings feature surrealist paintings of cloudy blue skies and galloping horses, reminiscent of traditional European dining rooms.

餐廳裝潢以華麗風格為主調，高雅的帳幔、油畫和水晶燈為主餐廳與兩個私人貴賓廳營造出瑰麗格調。穹頂天花綴以駿馬奔騰於藍天白雲間的超現實畫作，典雅氣派令人有如置身於歐洲宮廷之中。

The menu is available at HK$980 per person, and with a choice of six courses at HK$1,280 per person or eight courses at HK$1,480 per person. With a supplement of HK$900 per person, guests can enjoy the menu paired with fine Bordeaux wines. Prices are subject to 10% service charge.

特選菜譜每位港幣 $980，六道菜式每位港幣 $1,280，八道菜式每位港幣 $1,480。加配精選波爾多葡萄酒每位另加港幣 $900。價格另附加一服務費。

Official Service Provider
Online table reservation: www.tablemark.com
Tablemark

Bo Innovation
Shop 13, 2/F J Residence, 60 Johnston Road, Wan Chai, Hong Kong
香港灣仔莊士敦道 60 號 J Senses 2 樓 13 號舖
Tel 電話：2850 8371

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PROMOTION DETAILS 優惠詳情

Alvin's X-treme Chinese cuisine has broken down long held preconceptions of what Chinese food should look and taste like and he has single-handedly created new taste sensations which give diners a unique experience every time they visit Bo Innovation. His unique brand of "X-treme Chinese" has modernised Chinese cuisine by combining centuries old recipes with modern ingredients and cooking techniques, bringing with it lighter and more refreshing dishes in tune with modern palates. His combination of culinary art and science fulfils each and every sense, so that each bite leaves diners longing for more. BO INNOVATION 開業短短四年多，便獲獎無數，包括被選為亞洲最佳十大餐廳，於 2009 及 2012 年獲米芝蓮兩星，連續數年在《Restaurant》雜誌榮登世界最佳一百餐廳之一，東主兼主廚 Alvin Leung 更被《TimeOut》雜誌選為「英雄」人物。熟悉 Alvin 的人都叫他「廚魔」，因為他右臂紋有「廚魔」兩個大字，充份反映出他對廚藝的熱愛。在倫敦出生，在多倫多長大，在英國取得工程師專業資格，Alvin 沒有受過正統廚藝訓練，但曾多次到星級餐廳像 El Bulli、Fat Duck 等取經，然後在家實習，他的朋友多數都試過他的廚藝，口福不淺。Alvin 最終決定放棄工程師的正職，把全部時間放在 BO，短短數年把 BO 發展成為一間國際知名的餐廳。他這樣形容他的菜，"Extreme Chinese Cuisine"，他說 BO 即 Bold，即大膽創新，可謂「極限中菜」，他用 Exotic、Exciting 和 Extreme 三個「E」來形容他的中菜。他的菜式跟他風格一樣，充滿性格，既是廚魔，亦是廚神，中菜西食，充滿新意。Alvin 今天的成功，充份反映出他對廚藝的天份、投入和魄力。

For customers who purchase a wine by glass/by bottle of the promotion wine during the Le French GourMay 2012 period can join the lucky draw held by Cottage Vineyards.

Prize: HK$2,000 Dining Cash Coupon

凡於「法國五月 2012」推廣期內，於指定餐廳購買一杯 / 一支指定波爾多餐酒，可參與由村鄉葡萄園舉辦的抽獎活動。

獎品：HK$2,000 餐券

Chez Patrick Restaurant
2/F Garden East, 222 Queen's Road East, Wan Chai, Hong Kong
香港灣仔皇后大道東 222 號 Garden East 2 樓
Tel 電話：2541 1401
Website 網址：www.chezpatrick.hk

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PROMOTION DETAILS 優惠詳情

Chez Patrick Restaurant is renowned in Hong Kong for offering fine French food. Head chef Patrick is the wonderful host of this namesake restaurant and his food is adored for continuing to surprise and delight locals. Chez Patrick restaurant is passionate about everything French and the food is especially exciting.

We will be offering a special menu throughout the French GourMay inspired with products of the Bordeaux-Acquitaine region.

Opening hours for the restaurant are Monday to Saturday from 12noon to 3pm and 7pm to 11pm.

Telford
presents
Les Grands Crus de Bordeaux
Le Prélat de Pape Clément
AOC Pessac Léognan
Ô Muse
de Bordeaux
Le Grand Cru de l'Eau
Telford Wine and Spirit
Telford Wine & Spirit Specialist
A leading importer & distributor of international brands
http://www.telford.com.hk

Chez Patrick Deli

- 3 Star Street, Wanchai, Hong Kong 香港灣仔星街 3 號
  Tel 電話：2527 1408
- G/F, Shops 05-06, Stanley Plaza, Stanley, Hong Kong 香港赤柱廣場地下 G05-06 鋪
  Tel 電話：2683 5115

Website 網址：www.chezpatrick.hk

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PROMOTION DETAILS 優惠詳情

Chez Patrick Deli's offer bistro-style dining in a relaxed environment. The produce is all sourced in France and prepared in house. The Delis also offer take home produce should you wish to enjoy more of your meal at home.

The Delis will both be offering a set special menu for the French GourMay.

Opening hours:

- Wanchai 8:30am to 11pm (Monday to Friday);
  9:30am to 11pm (Sat, Sunday and public holiday)
- Stanley 11am to 11pm (Monday to Friday);
  9:30am to 11pm (Sat, Sunday and public holiday)

Café de Paris

23 Elgin Street, Soho, Central, Hong Kong
香港中環蘇豪伊利近街 23 號
Tel 電話：2810 0771
Website 網址：www.cafedecogroup.com

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PROMOTION DETAILS 優惠詳情

Café de Paris brings a Parisian touch to the popular Soho dining district. It reflects the ambience of Parisian street cafes, where dark wood paneling, maroon coloured-walls and mirrors etched with decorative scrolls are displayed creating a warm and cozy atmosphere.

Café de Paris 為時尚的蘇豪區帶來巴黎風味。餐廳以特別設計的傢具和燈光帶出原本巴黎咖啡室的情調。天花板上的雕花令整體設計更為優美；黑白小格子地磚、古舊圖案的海報、牆上的銅架子綴以舊旅行箱和法國畫家帽，處處流露懷舊法國風情。

A special menu will be created especially for Le French GourMay.

為「法國五月」特別設計菜餚。

BLT Steak

Shop G62, G/F, Ocean Terminal, Tsim Sha Tsui , Kowloon
九龍尖沙咀海運大廈地下 G62 店
Tel 電話：2730 3508 Fax 傳真：2730 0066
Website 網址：www.diningconcepts.com.hk

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BLT Steak, a revolutionary American Steakhouse by celebrity chef, Laurent Tourondel, hit Hong Kong in 2009. It offers an extensive range of the best prime steaks from US and Australia, complemented by an array of custom designed entrées' appetizers, salads, poultry, fish and shellfish. Desserts of American classics and French specialties are a feature.

BLT Steak 由名廚 Laurent Tourondel 創辦的創新美式扒房，於 2009 年空降香港。採用多種頂級美國及澳洲牛肉，配以獨家創作的前菜、沙律、家禽及海鮮類菜式等，而揉合美國經典及法國風格的甜品更是餐廳的一大特式。

Bouchon Bistro Français

49 Elgin Street, Soho, Central, Hong Kong
香港中環蘇豪區伊利近街 49 號
Tel 電話：2525 9300 Fax 傳真：2521 2600
Website 網址：www.diningconcepts.com.hk

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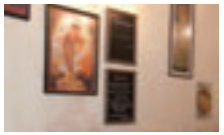
Take a stroll through with the streets and tastes of Paris within the unique atmosphere of Bouchon, cosy and comfortable with great cuisine and wines in the true French style. Choose from a superb collection of Hors d'ouevres, La charcuterie, Salades, Soupes, Cocottes, Assiettes, Desserts and French Wine.

漫步在伊利近街，到 Bouchon 品嚐獨一無二的巴黎法式優雅。Bouchon 是一間正宗法國小餐館，氣氛舒適閒逸，提供各種地道法國美酒佳餚，包括各式前菜、醃肉、沙律、湯、甜品及法國酒。



An exciting trio
精彩三重奏

Join us for an exciting afternoon at the Racecourse and indulge in a trio of treats: horseracing, French wines and a sumptuous international buffet

蒞臨馬場體驗精彩三重奏，欣賞刺激的賽馬盛事、品嘗法國美酒及國際自助餐，度過一個愉快的下午。

May 19

FRENCH WINE FAIR AT THE RACES
馬場法國美酒展銷會

HK$460 PER PERSON*

Private Box, Sha Tin Racecourse
2966 5835

LE FRENCH GourMAY 法國五月

香港賽馬會
The Hong Kong Jockey Club

*10% service charge 另設加一服務費。

New Shanghai 新滬坊

L1, Hong Kong Convention and Exhibition Centre, 1 Harbour Road, Wan Chai, Hong Kong
香港灣仔港灣道 1 號 香港會議展覽中心 1 樓
Tel 電話：2582 7332 Fax 傳真：2582 7392
Website 網址：www.hkcec.com

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PROMOTION DETAILS 優惠詳情

Famed for "Hai Pai" healthy Shanghai delicacies, New Shanghai modifies traditional Shanghainese cuisine with less oil, sweetness and seasoning. Signature homemade noodles and dumplings are all prepared in its open kitchen. International wine list with a series of French wines are also available at the restaurant.

新滬坊以炮製「海派」上海菜馳名，將傳統上海菜加以改良，減少油和糖的份量，炮製精緻健康的佳餚，拉麵及點心於開放式廚房新鮮炮製。酒吧提供各式佳釀包括多款法國美酒。

Opened in 2009, New Shanghai is the only Shanghai restaurant to win a gold award at "The Best of The Best Culinary Awards" for two consecutive years. The restaurant will offer a Bordeaux wine pairing dinner menu and a variety of Bordeaux wines at the Le French GourMay promotion.

新滬坊自 2009 年開業以來，連續兩年參加「美食之最大賞」，並成為唯一一間榮獲金獎的上海菜館。於法國五月美食節，餐廳推出「波爾多美酒佳餚精選晚餐」及提供一系列法國佳釀，以供品嚐。

HKJC - Private Box E629-F630

6/F Grandstand II, Sha Tin Racecourse, New Territories
新界沙田馬場 第二座看台六樓 私用廂房 E629-F630
Tel 電話：2966 5835 Fax 傳真：2966 0741
Website 網址：www.hkjc.com

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PROMOTION DETAILS 優惠詳情

Our Private Box is the perfect choice for your social or business gathering on any race day.

Extensive balconies offer unparalleled views of the racetrack, while advanced audio-visuals, betting facilities and Guest Relations Assistants make your racing experience a comfortable and pleasant one.

香港賽馬會的私用廂房是您與親友於賽馬日共聚或舉行商務聚會的理想地方。賓客除了可從最佳角度觀看跑道上的賽事，更可享用廂房內先進的視聽器材及完善的投注設施，加上顧客服務員的殷切款待，定可讓您享受自在暢快的賽馬體驗。

What better way to complement the excitement of horseracing, than to do it whilst tasting a multitude of French wines and enjoying an international buffet!

Join us in a new season of French Wine at the Races, and experience a relaxing Italian luncheon. French wines at attractive prices will also be available for direct sales.

賽馬、美酒與佳餚同樣能令人興奮，三者能同時享受，實乃人間樂事。

欣賞世界級賽馬，享用及選購極品法國酒，還有自助午餐，新賽季新激情，一起來體驗吧！

Heirloom Eatery & More

226, Hollywood Road, Sheung Wan, Hong Kong
香港上環荷里活道 226 號
Tel 電話：2547 8008
Website 網址：www.heirloomhk.com

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PROMOTION DETAILS 優惠詳情

It's not a cafe, and its not fine dining. It's an eatery.

We like to feel like at home, the items on our menu, have been made time and again by our parents, our idols, and us; we consider these our precious heirlooms, which we can't wait for you to try for yourselves!

We like retro, bring back the cookie… glass of milk and all we'll make them fresh, you eat them hot.

Tacos you say…. Have you eaten a real one? Well you're about to! With freshly made tortillas, and the most succulent of toppings, one isn't enough!

We like to shop (globally & locally), Jars full of our luscious sauces, dips and jams-straight from our menu to your pantry.

We like smiles, We would rather have flowers on the table than diamonds on our necks….

Tower high cakes, will make you eat like nobody's watching.

We like drinking Champagne and dancing on tables, a few delightful cocktails will get you laughing in the evenings (look for our weekly margarita) as well as fresh fruit and flower waters, and ice cold teas to cool you down throughout the day.

For customers who purchase a wine by glass/by bottle of the promotion wine during the Le French GourMay 2012 period can join the lucky draw held by Cottage Vineyards.

Prize: HK$2,000 Dining Cash Coupon

凡於「法國五月 2012」推廣期內，於指定餐廳購買一杯 / 一支指定波爾多餐酒，可參與由村鄉葡萄園舉辦的抽獎活動。

獎品：HK$2,000 餐券

Privé 派意舫

6 Floor, Sofitel Macau At Ponte 16
Rua do Visconde Paço de Arcos, Macau
澳門內港巴素打爾古街 十六浦索菲特酒店六樓
Tel 電話：(853) 8861 7210
Email 電郵：H6480-FB3@Sofitel.com Website 網址：www.Sofitel.com/6480

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With the tremendous vistas of the Macau Peninsula and UNESCO sites, Sofitel Macau's signature French restaurant Privé offers an intimate fine dining experience by Executive Chef Yannick Ehrsam. Open Wednesday to Sunday for dinner.

法國餐廳派意舫 Privé，坐擁澳門迷人景致，飽覽世遺景點風貌，是澳門十六浦索菲特酒店的最新主題餐廳。酒店法籍行政總廚 Yannick Ehrsam 讓您體驗法式餐飲文化，品味細緻無瑕。星期三至星期日晚上開放。

Chez Les Copains

G/F, No 117 Pak Sha Wan, Sai Kung, New Territories
新界西貢白沙灣 117 號地下
Tel 電話：2243 1918
Website 網址：www.chezlescopains.com

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PROMOTION DETAILS 優惠詳情

Chez Les Copains means "Friends' home" in French, providing you a warm, comfortable and friendly atmosphere for dining. They use the freshest food with chef's french cuisine and there are also the veggie lover's flavor in the dish and lovely desert provided. The Chef, Bonnie is a graduate of the Cordon Bleu cooking school. The signature dishes are: Fig, salty ham, rocket vegetable pizza, Pot au feu & braised of ox cheek, Goose Liver Terrine, Smoked Eel and Pork Belly Confit, Crab bisque.

For customers who purchase a wine by glass/by bottle of the promotion wine during the Le French GourMay 2012 period can join the lucky draw held by Cottage Vineyards.

Prize: HK$2,000 Dining Cash Coupon

凡於「法國五月 2012」推廣期內，於指定餐廳購買一杯 / 一支指定波爾多餐酒，可參與由村鄉葡萄園舉辦的抽獎活動。

獎品：HK$2,000 餐券

Congress Restaurant 會景餐廳

L4, Hong Kong Convention and Exhibition Centre, 1 Harbour Road, Wan Chai, Hong Kong
香港灣仔港灣道 1 號 香港會議展覽中心 4 樓
Tel 電話：2582 7250 Fax 傳真：2582 7267
Website 網址：www.hkcec.com

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PROMOTION DETAILS 優惠詳情

Featuring stunning Victoria Harbour views, Congress Restaurant is equipped with well-appointed open kitchens, in which our award-winning chefs prepare international delicacies. Apart from luncheon menus and a la carte menu, Congress Restaurant also offers the renowned international dinner buffet and an international wine list covering a series of French wines.

坐擁維港美景的會景餐廳，備有完善的開放式廚房，由得獎名廚即席烹調美食。提供午膳套餐、自選菜譜、廣受歡迎的自助晚餐及來自世界各地的名酒，當中包括一系列法國佳釀。

Angus Cheng, the Executive Chef (Western Kitchen) of HKCEC, honed his skill with Michelin three-star chefs in France. He meticulously designs French delicacies at Congress Restaurant dinner buffet. A series of Bordeaux wines and wine buffet are on offer.

會展中心行政總廚（西廚部）鄭秉衡，曾於法國米芝蓮三星餐廳學藝，精心設計會景餐廳的法國自助晚餐。餐廳另推出多款波爾多名酒及「美酒優惠套餐」。

Whisk

5F, The Mira Hong Kong, 118 Nathan Road Tsim Sha Tsui, Kowloon
九龍尖沙咀彌敦道 118 號 The Mira Hong Kong 5 樓
Tel 電話：2315 5999　Fax 傳真：2369 0972
Website 網址：www.themirahotel.com

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PROMOTION DETAILS 優惠詳情

WHISK showcases the finest contemporary European cuisine served in a relaxed, refined setting where freshest delicacies enhanced by seasonal ingredients are paired with a cellared selection of carefully picked and reasonably priced wines. WHISK transitions from the restaurant to Vibes, the exclusive al fresco lounge bar.

格調典雅舒適，提供以現代方法烹調之精緻歐陸美饌，位於 The Mira Hong Kong 5 樓的 WHISK 由廚藝界精英策劃，展示最優秀之烹調技術並獲得大眾的高度讚賞及評價。WHISK 的現代歐陸經典美饌採用頂級新鮮時令材料，提升菜色的質素，並展現廚師超凡的烹飪技巧。我們更為您精心挑選與菜色搭配的各國葡萄酒。WHISK 更可直接通往 5 樓的露天花園酒廊 Vibes。

Exclusively composed by WHISK's Chefs, a seductive 6-course wine pairing menu featuring finest Aquitaine Sturgeon and Caviar, Duck Foie Gras, and Escargots Ragout for the French Gourmet connoisseurs.

WHISK 之專業主廚及團隊將為法國美食鑑賞家精心烹調之誘人六道菜美酒配對菜譜，其中包括高級阿基坦大鱘魚與魚子醬、優質鴨肝及拉其普特田螺等經典佳餚。

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Brought to you by
MIRAMAR GROUP
美麗華集團

ma cuisine (private kitchen)

3A, Unison Industrial Bldg, 7 Sun Yip Street, Chai Wan, Hong Kong
香港柴灣新業街 7 號 協興工業大廈 3 樓 A 室
Tel 電話：5129 7249　Fax 傳真：2542 3330
Website 網址：www.monsieurchatte.com

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PROMOTION DETAILS 優惠詳情

"ma cuisine" is a French Private kitchen operated by Monsieur CHATTÉ. It can be reserved for private or corporate functions.

Theme diners are scheduled regularly. Check online: www.monsieurchatte.com/images/macprogram.pdf

Cook N Dine sessions can be organized on request with our chef. Call for details 5129 7249

"ma cuisine" 是附屬於 Monsieur CHATTÉ 的一所法國私房菜館。接受個人或公司預訂。亦會定期推出不同的主題晚餐。可瀏覽 www.monsieurchatte.com/images/macprogram.pdf 查詢詳情。

如對 Cook N Dine 親身烹煮體驗班有興趣，歡迎致電總廚 Sabine Tel: 5129 7249。

1) During all Theme diners of May, half price on Bordeaux rouge and Bordeaux blanc - Chateau Les Vergnes.
2) May 31st: Special Vinexpo. On the last day of Vinexpo, join our Bordeaux buffet evening and meet the producers. HKD 250, wine & food included. Upon reservation only.

1) 惠顧任何五月份的主題晚餐半價飲用 Chateau Les Vergnes 白 / 紅波爾多葡萄酒。
2) 於 Vinexpo 酒展的最後一天（31/5）惠顧波爾多自助晚餐，可跟不同的生產商交流心得。每位 HKD250（包括餐酒）。只接受預訂。

The Press Room

108 Hollywood Road, Sheung Wan, Hong Kong
香港上環荷里活道 108 號
Tel 電話：2525 3444　Fax 傳真：2525 3445
Website 網址：www.thepressroom.com.hk

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PROMOTION DETAILS 優惠詳情

The Press Room is an all-day bar and brasserie serving French-European comfort food using fresh, quality ingredients in a friendly and relaxed atmosphere.

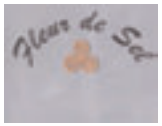
The name pays homage to its historical site, which was occupied by the Overseas Chinese Daily News / Hua Qiao Daily newspaper in the 1920s.

The Press Room 是一間法式歐陸酒吧及餐廳，選用最新鮮上乘的食材，以簡約手法烹調，呈現食物真味，並為客人營造親切輕鬆的氣氛。

The Press Room 原址於 1920 年代乃華僑日報辦事處，餐廳亦因此命名。

In addition to a month-long menu celebrating all things Bordelais, The Press Room will be holding a special Bordeaux masterclass on Monday 14th May: a sumptuous 5-course wine dinner highlighting the produce and wines of this most celebrated region. Join us for a truly French GourMay experience!

The Press Room 這次以法國名酒產地波爾多為主題，除了有為期一個月的限定餐牌外，還特別在 5 月 14 日舉辦波爾多酒大師班 — 波爾多名酒，配以豪華高貴的五道名菜，絕對能讓你感受到頂尖法國料理的精粹！



Fleur de Sel
2J, Po Foo Building, 1 Foo Ming Street, Causeway Bay, Hong Kong
香港銅鑼灣富明街 1 號 寶富大樓 2 樓 J 室
Tel 電話：2805 6678

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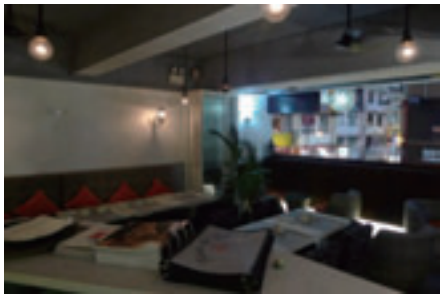
PROMOTION DETAILS 優惠詳情

FLEUR DE SEL brings a Brittany French Touch to Causeway Bay in Hong Kong. Located near Times Square, we echo the simple and relaxing European Style. Our French Chef present around 40 species of the classic and stylished galettes and crêpes, enjoy it with Apple cider or wine.

我們將法國不列塔尼的傳統法式食品帶來香港。位於時代廣場附近樓上鋪，室內環境以簡單舒服的歐式設計，灰白色為主再以主廚喜愛的橙色點綴。主廚出身米芝蓮餐廳，還多年在香港法國領事館任職主廚。我們帶來共約 40 款不同的咸甜法式薄餅。還於四季轉換時令菜色，希望為客人帶出更多驚喜，配以蘋果酒或法國紅白酒更是一大享受，亦計劃特別晚宴給客人享用。

Galette Bordelaise, Pan fried duck liver, poached red wine pear and onions caramelized.



Steik World Meats
Shop 14, Level 3, K11, 18 Hanoi Road, Tsim Sha Tsui, Kowloon
九龍尖沙咀河內道 18 號 K11 購物藝術館 314 舖
Tel 電話：2530 0011 Fax 傳真：2530 0120
Website 網址：www.epicurean.com.hk/new/restaurants/steik.php

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PROMOTION DETAILS 優惠詳情

This Michelin-recommended steak house sources the finest and carefully selected best cuts of meats and dry-age them for 7-21 days. In addition to the best international meats, we feature an extensive wine list and a bar & lounge with an outdoor garden, where diners can relax themselves under the stars.

此米芝蓮推介的扒房精心揀選最優質的牛肉，並將之風乾七至二十一日。除了提供世界各地最美味的牛肉外，我們亦供應不同的酒品。餐廳設有酒吧和户外花園，食客可在星光下輕鬆一下。

We have specially designed 2 French-oriented set menus for Le French GourMay: a set lunch menu featuring Bordeaux gourmet dishes and a set dinner menu of French exquisite dishes plus Bordeaux fine wines. The set lunch menu is available from $178 and set dinner menu, from $568.

我們為法國五月特備兩款極具法國氣息的套餐：一款以波爾多為主的午市套餐，和一款以法國各地地道菜式配以波爾多佳釀的晚市套餐。午市套餐的價錢由 $178 起，晚市套餐則由 $568 起。

798 unit & co. – Bistro
9 Hau Fook Street, Tsim Sha Tsui, Kowloon
九龍尖沙咀厚福街 9 號
Tel 電話：2366 0234 Fax 傳真：2366 2011
Website 網址：www.798unit.com

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PROMOTION DETAILS 優惠詳情

798 offers contemporary bistro fare, served in an upbeat, bustling cosmopolitan setting reminiscent of New York. Our idea was to create a place where people would come back to share not only good food but a way of life - aptly termed, the People's Dining Hall.

798 unit & co. 是一間擁抱着熱愛美食酒香的生活態度，處在東方的紐約都會 bistro 式餐館。位於繁雜地道的小巷中，是這所獨一無二，充滿着紐約型格氣質，有點不羈，設計簡約時尚的餐館。

Special menu featuring Bordeaux classic dishes like Entrecote a la Bordelaise, Duck Confit, French charcuterie and Bordeaux wines.

Didier Restaurant & Bar
G/F, 3 Mee Lun Street, Central, Hong Kong
香港中環美倫街 3 號地舖
Tel 電話：2217 3389 Fax 傳真：2217 3133
Website 網址：www.facebook.com/pages/Didier-Restaurant-Bar-French-Provencal/121093197949199

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Didier Restaurant is a French Provencal Restaurant, Total 52 seating including 2 dining rooms and 2 relaxing patios. Chef Didier brings his hometown Manosque (South of France) into Hong Kong with traditional food and regional atmosphere. Signature dishes including Hand Cut Beef Tartar, Bouillabaisse, Beef Cheek in Red Wine, Cassoulet and more……

狄奧查法國餐廳是一所法國地區美食餐廳，提供52個座位，包括 2 個包廂及 2 個戶外座位。主廚狄奧查先生將他位於南法國瑪瑙斯克的家鄉菜及南法風情帶到香港，廚師推介菜式包括手切生牛肉，魚湯，紅酒燴牛頰，法式豆燜肉等等……

agnès b. le pain grillé

Website 網址：www.agnesb-legaingrille.com

agnès b. LE PAIN GRILLÉ, LA LOGGIA
Shop 3096-3097, Podium Level 3, ifc Mall, Central, HK Tel 電話：2805 0798

agnès b. LE PAIN GRILLÉ, CUBUS
15/F, Cubus, 1 Hoi Ping Road, Causeway Bay, HK Tel 電話：2577 2718

agnès b. LE PAIN GRILLÉ, FESTIVAL WALK
Shop UG-33, Festival Walk, Kowloon Tong, KLN Tel 電話：2265 7680

PROMOTION DETAILS 優惠詳情

Design of Agnès b. is more than fashion. Agnès b., who fascinates in French food, considers dining culture as an important part of lifestyle. Idea of opening LE PAIN GRILLÉ enables everyone to share those Agnès loves.

Meaning "toasted bread", LE PAIN GRILLÉ serves a range of mouth-watering French cuisine, French style cakes and pastries, which carries you on an authentic voyage of French food & dining discovery.

Agnès b. 的設計並不限於時裝，她認為飲食是對生活品味的一種追求。於香港開設 LE PAIN GRILLÉ 餐廳的目的，就是為了讓大眾分享她對飲食的熱愛 。

法文「LE PAIN GRILLÉ」意為「烤麵包」，代表餐廳精緻舒適，令人有滿足的感覺。銳意為顧客提供經典的法國菜式、餐酒及飲品，帶來完全法式的飲食體驗。

Come and join the annual Le French GourMay promotion with us! In order to bring you the "very French" dining style and thus, agnès b. LE PAIN GRILLÉ is going to introduce a special Aquitaine tasting menu with wine pairing. Don't miss your chance to savor the great dishes!

agnès b. LE PAIN GRILLÉ 誠邀您一起參加一年一度的法國 Le French GourMay 推廣節！餐廳概念是銳意為香港帶來完全法式的飲食體驗，為顧客提供經典的法國菜式。因此，agnès b. 餐廳特別為大家準備了採用法國西南部阿基坦食材烹調而成的佳餚，讓您細味品嘗！

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agnès b. café l.p.g.

Website 網址：www.agnesb-legaingrille.com

- Shop 3093, Podium Level 3, ifc Mall Tel: 2805 0723
- G/F, 118 Hollywood Road Tel: 2915 2382
- Shop 1 & 2A, 2-4 Kingston Street, Fashion Walk Tel: 2577 0370
- Shop P101, wtcmore Tel: 2890 2989
- Kiosk G, 3/F, Times Square Tel: 2506 3822
- Shop 304, The Lee Gardens Tel: 2907 2387
- Shop D, 1/F, Devon House, Taikoo Place Tel: 2284 4878
- Shop 2402K, Level 2, Gateway Arcade, Harbour City Tel: 2956 1258
- Shop G28, K11, 18 Hanoi Road Tel: 3122 4184
- Shop M702, Level 7, Landside Check-in Hall, HK International Airport Tel: 3559 1168

PROMOTION DETAILS 優惠詳情

Design of Agnès b. is more than fashion. Agnès b. who fascinates in French food, considers dining as an important part of lifestyle. Idea of opening CAFÉ L.P.G. enables everyone to share those Agnès loves.

Dedicating to continue the French lifestyle concept, agnès b. CAFÉ L.P.G. not only provides a relaxing atmosphere for the hustle & bustle Hong Kong life, but also offers plentiful quality French grab-and-go gourmet and drinks for you.

Agnès b. 熱愛生活，她的設計並不限於時裝，她認為飲食是對生活品味的一種追求。於香港開設 CAFÉ L.P.G. 咖啡店的目的，就是為了讓大眾分享她對飲食的熱愛。

agnès b. CAFÉ L.P.G. 咖啡店締造優閒的法式氛圍，喝一口香滑的咖啡、濃茶，或精選的混合果汁飲品，細嘗精緻小巧的輕食及甜點，讓你在忙裡偷閒的一刻，頓時忘卻置身煩囂的都市之中。

Let's start the annual Le French GourMay promotion! Aiming to provide the ultimate leisure that you can experience in a French café, this year agnès b. CAFÉ L.P.G. introduces you light refreshments such as sandwiches, salads and cakes with a touch of Aquitaine.

一年一度的法國 Le French GourMay 推廣節現已開始！為了讓您猶如置身於法國的咖啡店，agnès b. CAFÉ L.P.G. 特別挑選了以法國西南部阿基坦為主題的法式輕食，包括三文治、沙律及蛋糕，讓您能享受到與別不同的法式滋味。

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agnès b.
le pain grillé

This time, ***Chef Inaki Aizpitarte of Le Chateaubriand restaurant in Paris,*** one of agnès b.' favourites, is here doing us the honor of hosting an exclusive evening on ***20 April 2012*** at *agnès b. LE PAIN GRILLÉ in Cubus, Causeway Bay,* where he will be showcasing the best of his repertoire.

Inaki Aizpitarte is a self-taught young chef, who since 2006 has cooked some amazing food that quickly made him one of the hottest tables not only in Paris but also in the world. He is now top 9th on the top 50 best restaurants in the world, above all other top French chefs.

Going along with the theme of European modern simplicity, agnès b. LE PAIN GRILLÉ at Cubus aims to create a contemporary dining house in warm and relaxing ambience. For once, this perfect setting will welcome the world renowned ***Chef Inaki Aizpitarte.***

agnès b. LE PAIN GRILLÉ
15/F, Cubus, 1 Hoi Ping Road, Causeway Bay, HK

vin vie
31 rue Lepic - 75018 Paris - France

Agent of courtesy Loic Serot ©
One minute before
o·mb

LE FRENCH GourMAY 法國五月

For reservations, please call 2577 2718.

LaVilla

LaVilla
G28, G/F, Tsim Sha Tsui Centre, 66 Mody Road, Tsim Sha Tsui East, Kowloon
九龍尖沙咀麼地道 66 號 尖沙咀中心地下 G28 號舖
Tel 電話：2724 0707
Website 網址：www.lavilla.hk

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Located in both Tsim Sha Tsui, LaVilla offers innovative French cuisine with an amazing view of Hong Kong. With an extended patio along the Victoria Habour, LaVilla TST is reminiscent of a modern Parisian café in the afternoon. At night, the place is filled with live band energy. In support of Le French May®, a specially-designed tasting menu will take you to a unique France in May.

LaVilla 位於尖沙咀維港海旁，提供創新法國菜。為支持法國五月美食節，五月的全新菜單將帶您走進不一樣的法國！

Le Chef

Le Chef
Mezzanine Floor, 41-49 Hennessy Road, Wanchai, Hong Kong
香港灣仔軒尼詩道 41-49 號閣樓
Tel 電話：2863 7345 Fax 傳真：2866 7615
Website 網址：www.metroparkhotelwanchai.com

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PROMOTION DETAILS 優惠詳情

Metropark Hotel Wanchai Hong Kong includes two of the best dining places in Wanchai. Le Chef includes both delightful western dishes and oriental cuisine tailored to everyone's taste especially for guests looking out for a beautiful meal after a hectic day.

位於香港灣仔維景酒店的 Le Chef，是區內理想 / 熱門的用餐地點之一。Le Chef 匯聚中西美饌，帶領饗客及上班一族於下班後體驗難忘的餐飲享受。

Fine wines are another impressive feature of Le Chef. We have selected the wines worldwide serving by the glass or bottle and Monthly Food & Wine Pairing Event is also available.

一系列頂級葡萄佳釀為 Le Chef 另一大特色。我店由酒窖內芸芸名酒當中挑選出世界各地獨特的葡萄酒，以杯或瓶裝配搭各款精巧的 fusion 菜，每月亦會舉行美酒佳餚配對之夜。

798 unit & co. – Just-a-Restaurant

798 unit & co. – Just-a-Restaurant
2/F, 8 Lyndhurst Terrace, Central, Hong Kong
香港中環擺花街 8 號 2 樓
Tel 電話：2543 8000 Fax 傳真：2543 8018
Website 網址：www.justarestaurant.com

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PROMOTION DETAILS 優惠詳情

"We wanted to create a place where people felt at home, where the design was timeless and the quality of the food shone." Hence JAR: no fuss, no frills, just a restaurant serving thoughtful comfort food. Located in the heart of Central, it is the perfect neighborhood spot for a relaxing lunch, supper or weekend brunch.

JAR 意思就是「Just a Restaurant」，賣歐陸菜色，行簡約路線。裝修典雅舒適，令人一進餐廳就感到相當滿意。

Special menu featuring French charcuterie & cheese, Bordeaux classic dishes like Entrecote a la Bordelaise, Duck Confit, and Bordeaux wines.

BACKSTAGE Live Restaurant

BACKSTAGE Live Restaurant
1/F, Somptueux Central, 52-54 Wellington Street, Central, Hong Kong
香港中環威靈頓街 52-54 號 1 樓
Tel 電話：2167 8985 Fax 傳真：2167 8385
Website 網址： www.backstagelive.hk

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BACKSTAGE Live Restaurant locates at Lan Kwai Fong. Founded by well-known local musicians, it is an energetic and charismatic live house featuring contemporary continental cuisine. With warm elegant gothic fabrics and textures, its magnetic ambience well blends a raw stage design, creating a casual but hip dining experience.

BACKSTAGE Live Restaurant 位於中環蘭桂坊，是一間由本地著名音樂人創辦的概念餐廳，以音樂愛好者為本，集結不少本地及國際知名音樂人演出，共格調優雅，食物飲料均與音樂緊密結合，精緻創新。

The Lane Bar and Restaurant

Shop C, G/F, Camelpaint Centre, 1 Hing Yip Street, Kwun Tong, Kowloon
九龍觀塘興業街 1 號 駱駝漆中心地下 C 舖
Tel 電話：3102 2302　Fax 傳真：3102 2306
Website 網址：www.the-lane.com.hk

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PROMOTION DETAILS 優惠詳情

The Lane Bar and Restaurant is a western style fine dinning restaurant, client can enjoy seafood, steak and pasta, etc. And wine and food pairingat Kwun Tong region. Two of dinning regions, a indoor and a outdoor area, for your preference. The VIP room for party or friends gathering. A cozy revenue for client enjoy quality food and wine.

The Lane Bar and Restaurant 是一間提供精緻美食的西式餐廳，同時亦提酒類飲品。餐廳為顧客提供海鮮、牛排、羊排、意大利粉及甜品等精美食物。The Lane Bar and Restaurant 有戶內及戶外用餐區域，顧人可隨人喜好選擇用膳地方。餐廳位於觀塘區，室外晚上掛上燈飾，提供一個舒適雅緻地方，供客人享用醇酒及美食。餐廳臨近地鐵站，交通便利。

1) A Bordeaux wine dinner night.
2) Happy hour: Multi kinds of Bordeaux red and white wines on 1 - 31 May 2012.

   (Monday to Sunday Happy Hour at 3pm to 9pm.).

1) 波爾多葡萄酒晚宴
2) 歡樂時光：品嚐波爾多紅及白酒，日期：2012 年由 5 月 1 日至 31 日止。星期一至日（下午 3 時至晚上 9 時正）。

Remarks: Adjustment may require, Vins Gallery Limited reserve the right of final decision.
備註：榮仕廊保留最終決定權。

Martino Cafe

Shop A, G/F, EGL Tower, 83 Hung To Road, Kwun Tong, Kowloon
九龍觀塘鴻圖道 83 號 東瀛遊廣場地下 A 舖
Tel 電話：2772 1456

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PROMOTION DETAILS 優惠詳情

Martino Cafe is a casual style restaurant, it be a breakfast meeting, light lunch, afternoon tea or light meal. Customers can enjoy snacks pairing with wine. A relax and delicious place to meet.

Operating hours: 8am - 9pm (Monday to Saturday)

馬天奴咖啡廳是一處舒適優閑地方供顧客敘會，咖啡廳供應西式食品。早餐、輕怡午餐、下午茶及晚餐。同時提供精緻小食，讓顧客增加品酒的樂趣。

工作時間：上午 8 時至晚上 9 時（星期一至六）

During April and May 2012, Martino café could provide snacks for pairing with wine, let customer feels more pleasure of wine tasting.

馬天奴咖啡廳於 2012 年 4 月及 5 月期間，提供佐酒小食，增加品酒的樂趣。

Remarks: Adjustment may require,
Vins Gallery Limited reserve the right of final decision.
備註：榮仕廊保留最終決定權。

french moment
www.frenchmoment.com

French Moment is a members club dedicated to promoting the gastronomic delights of French cuisine and 'joie de vivre'. Gathering local French food and beverage experts, along with all the French wine, food and culture lovers, the club provides a platform for all to share their special French Moments.

Discover your own French Moment by visiting:
www.frenchmoment.com and French Moment

**To celebrate Le French GourMay 2012,
French Moment is launching an exclusive membership recruitment for all French gastronomy and culture lovers in Hong Kong.**

JOIN US NOW !

MEMBERSHIP APPLICATION

Scanning this QR code with smartphone leads you to frenchmoment.com

First Name _____ Last Name _____
Birth Date DD | MM | YYYY Gender _____ ID Card No. | | | | XXX(X)
Address _____
Mobile _____ Email _____
Interests Food Wine Lifestyle Others
Monthly Income Range (HK$) <10,000 10,001-20,000 20,001-30,000 30,001-40,000 >40,000

Please fill in this form and return by mail on or before 22 June 2012 to the following address :
SOPEXA Hong Kong - FRENCH MOMENT
Room 2001, 20/F., Hopewell Centre, 183 Queen's Road East, Wanchai, Hong Kong
Tel: (852) 2909 6939　E:mail frenchmoment@sopexa.com.hk

*I do / don't want to receive future Sopexa promotional information.

The Tasting Room 膳房

Level 3, Crown Towers at City of Dreams, Macau
澳門新濠天地 皇冠度假酒店 3 樓
Tel 電話：(853) 8868 6681 Fax 傳真：(853) 8867 6688
Website 網址：www.cityofdreamsmacau.com
www.facebook.com/TTR.CityofDreams

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Step into The Tasting Room to begin an inspiring gastronomic adventure where every mouthful is a revelation. Born out of Chef Guillaume Galliot's belief in purity, the menu is a homage to nature, a celebration of tastes where every element is carefully orchestrated to deliver a succession of discoveries that surprise and exhilarate.

走進「膳房」展開真味探索之旅，每一口都充滿驚喜。主廚 Guillaume Galliot 深信食物的天然真味是美膳的靈魂，巧妙地融會每個細節，引領您尋探味覺藝術的精髓，令每個餐饗體驗變成一連串的新發現。

Contemporary Onion Soup 特色洋蔥湯

La Terrasse

G/F, 19 Old Bailey Street, Soho, Central, Hong Kong
香港中環蘇豪奧比利街 19 號地下
Tel 電話：2147 2225
Website 網址：www.laterrasse-soho.com

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PROMOTION DETAILS 優惠詳情

La Terrasse is quintessentially a French restaurant with Chef Rene-Etienne Bedu at the helm. Specialising in delicate flavours, varying textures and the freshest ingredients available in the market, experience a culinary journey to France in the heart of Central. For more information, please visit our website at www.laterrasse-soho.com

For customers who purchase a wine by glass/by bottle of the promotion wine during the Le French GourMay 2012 period can join the lucky draw held by Cottage Vineyards.

Prize: HK$2,000 Dining Cash Coupon

凡於「法國五月 2012」推廣期內，於指定餐廳購買一杯 / 一支指定波爾多餐酒，可參與由村鄉葡萄園舉辦的抽獎活動。

獎品：HK$2,000 餐券

Indochine

4/F, 21 D'Aguilar Street, The Plaza, Central, Hong Kong
香港中環蘭桂坊德己立街 21 號 The Plaza 4 樓
Tel 電話：2869 7399 Fax 傳真：2530 3443
Website 網址：www.indochine.com.hk

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PROMOTION DETAILS 優惠詳情

Staying true to the original concept of great Vietnamese cuisine and five-star service, Indochine remains authentically Vietnamese with a beautiful colonial style décor.

佈置具傳統越南殖民地特色的 Indochine，為您以五星級的服務獻上傳統越式美饌佳餚，是與三五知己及摯愛親朋同享地道越式滋味的必到之處！

Featuring Indochine's signature dishes complemented by fine Bordeaux wines, this six-course le French GourMay Promotion Menu is surely an unforgettable culinary adventure. Don't miss the Signature Wok-fried Angus Beef Tenderloin paired with Chateau Beaumont, Haut-Medoc 2008, Pan-fried Fillet paired with Château Le Grand Verdus Bordeaux Supérieur Rouge and more…

Indochine 誠於 Le French GourMay 推出美酒佳餚套餐，以六道招牌菜式配以特選法國波爾多紅白酒，為您帶來味覺新享受。特別推介蕃茄安格斯牛柳粒配 Chateau Beaumont，Haut-Medoc 2008 及香煎銀鱈魚配葱油汁配 Château Le Grand Verdus Bordeaux Supérieur Rouge。

Le Moment

G/F, 55 Peel Street, Soho, Central, Hong Kong
香港中環蘇豪卑利街 55 號
Tel 電話：3488 0733

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PROMOTION DETAILS 優惠詳情

Fine Boutique Vineyard Wine with Southern European Cooking & Lush Cheese Platter, ended with outstanding Homemade Dessert, Freshly roasted Espresso ad French aromatic Tea… See you at Le Moment.

For customers who purchase a wine by glass/by bottle of the promotion wine during the Le French GourMay 2012 period can join the lucky draw held by Cottage Vineyards.

Prize: HK$2,000 Dining Cash Coupon

凡於「法國五月 2012」推廣期內，於指定餐廳購買一杯 / 一支指定波爾多餐酒，可參與由村鄉葡萄園舉辦的抽獎活動。

獎品：HK$2,000 餐券

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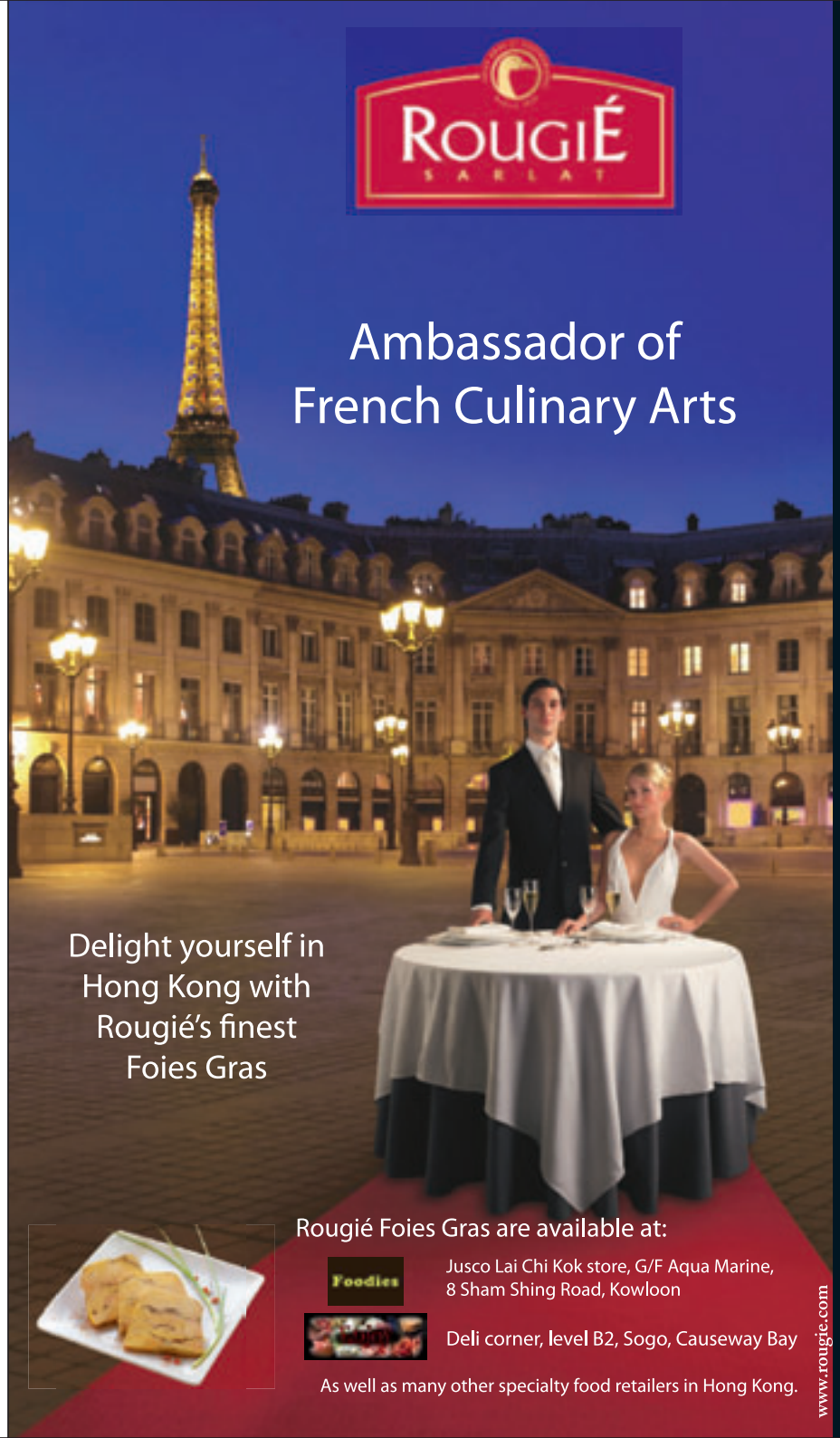
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