LE FRENCH GourMAY 法國五月

Amazing BOURGOGNE

FRENCH FOOD & WINE FESTIVAL | 1ST - 31ST MAY 2013

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

For 21 years, Le French May has grown into a vast and multi-faceted festival. It now includes Le French GourMay, which has been celebrating the best of French food and wine for the last 5 years.

France has a unique gastronomic identity, internationally renowned and appreciated. In fact, French cuisine has been included on the prestigious list of Intangible Cultural Heritage of Humanity by Unesco in 2010. This year we are delighted to feature for the first time one of the richest French Region in that respect: the Bourgogne Region.

Bourgogne is rightly revered as one of the most prestigious and diversified of all wine regions. Thanks to its impressive range of quality wines, it caters the most demanding gourmet palates. Through a vast program of events, we will share with you, the amazing variety and richness of "saveurs" that Bourgogne has to offer.

Once again, Le French GourMay has teamed up this year with a vast selection of partners among the best restaurants, hotels and retailers of Hong Kong and Macao to prepare a menu of events featuring the tasty treasures of Bourgogne. The chefs and sommeliers from more than 60 restaurants have been working to propose you top quality dining experiences. This year, Le French GourMay also invites some of the finest Chinese & Cantonese restaurants to pair local delicacies with Bourgogne wines.

And with 6 different teaching institutes delivering Bourgogne-oriented workshops and more than a hundred retail points, the month of May promises a memorable experience of conviviality to the Hong Kong public.

Thanks to this high-standard program, Le French GourMay will bring to Hong Kong & Macau a taste of France's culinary savoir-faire and Bourgogne's best kept secrets.

"Bon appétit & Bon Voyage" !

「法國五月」已經踏入第 21 個年頭，並發展成為一個大型且多元化的文化節，包括連續第五屆舉辦的「法國五月美食節」中為大家帶來最優秀的法國菜餚及佳釀。

法國菜餚於全球佔有獨特的地位，受到國際知名人士讚賞。事實上，法國美食於 2010 年已被聯合國教育科學文化組織列入非物質文化遺產中。今年，我們感到十分榮幸能夠首次為大家帶來富歷史性的葡萄酒及美食產區 – 勃艮第地區。

勃艮第是一個產盛多元化佳釀的葡萄酒產區，其品質令人印象深刻，最能迎合口味勺鑽的美食家。在我們舉辦的活動中，我們樂於和您分享勃艮第奇妙且豐富的味道。

「法國五月美食節」再一次邀請香港及澳門最出色的餐廳、酒店及零售商一同携手合作，為普羅大眾準備一系列的活動，讓您發掘勃艮第的美味珍品。超過 60 間餐廳主廚及侍酒師呈獻不同的特式菜單讓您享受非凡的餐膳體驗。今年，「法國五月美食節」更聯同高級中式及粵菜餐廳為您烹調地道佳餚並配以勃艮第佳釀。更有 6 間不同的教學機構提供勃艮第工作坊，超過 100 間的零售點…我們承諾於整個五月份將一趟難忘的勃艮第之旅帶給香港市民。

有賴這些高水準的節目安排，「法國五月美食節」將為香港及澳門帶來法國烹飪訣竅及為您揭開勃艮第的奧祕。

「祝您有個難忘的美食旅程！」

Pierre-Henry GAGEY
President of
the Bourgogne Wine Board
勃艮第葡萄酒協會主席

With their 2,000-year history, the wines of Bourgogne have built a worldwide reputation and a place of their own in global markets. Bourgogne today exports more than half its wine production to Europe, America, and also to Asia. Hong Kong holds a growing place among our exports. All levels of appellation, from Grand Cru to regional appellations, both red and white, are benefitting from this growth.

The wines of Bourgogne are steadily gaining in recognition in this market. They have the potential to become products of reference with consumers, who are increasingly open to wine culture.

Built on their star varietals Pinot Noir and Chardonnay and their unique patchwork of distinct terroir – our appellations convey an authenticity and prestige which are especially appreciated by wine-lovers.

The wines of Bourgogne, whose personality and boundless sensorial diversity are displayed across 100 appellations, form a natural fit with Hong Kong, a place where gastronomy reflects a similar diversity. Like our wines, its cuisine is rich in different flavors, illustrating the blend of cultures which characterizes the region.

Thanks to their wide range of appellations, and the organoleptic characters which distinguish them from other wines, the wines of Bourgogne undeniably have much to offer Hong Kong.

The commitment of all those involved to make French GourMay a major showcase for French gastronomy will enable you to discover and appreciate the treasures of Bourgogne. I hope you will make the most of all the events prepared for you on this occasion.

Happy tasting!

勃艮第葡萄酒已具二千年歷史，其聲譽更響徹法國本土及世界各地。現在勃艮第產區葡萄酒出口至歐洲，美洲及亞洲高達總出口的一半。香港的勃艮第葡萄酒出口也漸趨成熟，在市場上扮演着重要角色。每個產區級別的葡萄酒，從地區級別到頂級，無論是紅葡萄酒或白葡萄酒都受惠於此出口增長。

勃艮第葡萄酒在市場上漸漸地獲受認可，對於日益開放的葡萄酒文化，它們極具潛力成為消費者的參考物。勃艮第以盛產黑皮諾和霞多麗葡萄品種聞名，其獨有的風土條件極具名望，深得葡萄酒愛好者特別讚賞。

勃艮第佳釀獨特個性及變化彰顯於過百個的法定產區，與俱有「美食天堂」之稱的香港不謀而合。勃艮第葡萄酒及菜餚味道豐富，反映出產區文化交融的一面。其廣泛的法定產區及獨一無二的感官特性使它們顯得與眾不同，勃艮第葡萄酒無可否認為香港帶來更多的體會。「法國五月美食節」能讓您發掘和欣賞勃艮第佳釀及菜餚，我希望您能夠在我們安排的活動中盡興，一同享受勃艮第的風情。

乾杯！

Benoît de CHARETTE
President of the Bourgogne
Chamber of Commerce and Industry
勃艮第商會主席

The Bourgogne chamber of commerce and industry is proud to take the opportunity to promote the Bourgogne Region in Hong Kong & Macau, during the French May and French GourMay.

Bourgogne has well succeeded in keeping her own strong and attractive identity. Her name is known all over the world.

Everyone enjoys learning about Bourgogne and its character; where Man has kept some time for living. Where Man respects and takes care of his countryside, follows the rhythms of nature and protects his heritage. His feet are firmly planted on the ground. However, these powerful civilised values are accompanied by an open outlook with a strong motivation and ambition for the future.

In Bourgogne, the quality of life and cultural environment are exceptional.

For those who appreciate the pleasures of the palate, Bourgogne is an earthly paradise: the world's most illustrious wines and food enjoyed as it is meant to be enjoyed–in beautiful surroundings and in good company. The colours, tastes, textures and scents of Bourgogne are food for all the senses, a charmed world awaiting discovery, accessible to everyone who knows how to relish the good things of life.

Bourgogne is the placeto visit cellars and enhancethe pleasurable art of wine tasting.

Bourgogne is where you become connoisseur/gastronome; a word that suits with Hong Kong.

During this French GourMay, we wish to share the best of the Amazing Bourgogne. It is my honour, during one month in Hong-Kong, to share with you, wine and food lovers, the excellence of our Region.

Bourgogne is a Region of history and culture. In May 2013, different images between classicism and modernity will be showed; but the best way to discover Bourgogne is to visit it and I warmly invite you "en Bourgogne".

勃艮第商會深感榮幸感參與是次推廣勃艮第地區的活動。

與歐洲許多地區相比，勃艮第成功地建立強穩的身份認知，她的名字響徹世界各地。每個人都渴望了解這個人人嚮往的地方 — 勃艮第。當地人十分尊重環境，遵循自然的節奏及保護當地遺產。這些文明價值的背後均伴隨着對於未來強盛的幹勁及抱負，在勃艮第，生活質素及文化環境都與別不同。

對於一些深愛美食的人來說，勃艮第絕對是一個 人間天堂。她除了擁有世界知名的佳釀及美食，還有着優美如畫的風景。勃艮第的菜餚無論是顏色、味道、質感及氣息都富有感官享受，這是一個令人着迷的地方，充滿着琳瑯滿目的美食等待着您的發掘。

勃艮第是一處可讓您慢步於酒窖，享受着品酒藝術的地方；勃艮第是一處可讓您可像香港一樣成為美食家的地方。

於「法國五月美食節」期間，我們希望與您分享勃艮第最好的部份。我深感榮幸能夠在香港五月和所有美食及葡萄酒愛好者一同感受勃艮第情懷。

勃艮第是富有歷史及文化色彩的地區，在 2013 年 5 月將會有不同穿插古典與現代之間的相片展示在大家面前。然而，最好的還是親身來體驗及感受我們的風土人情，我誠意邀請您來到勃艮第一同探索！

Partners 合作伙伴

Bourgogne Wine Importers:

Altaya Wines
www.altayawines.com

ASC Fine Wines (Hong Kong)
www.asc-wines.hk

Burgundy List
www.burgundylist.com

Burgundy Wine Company Limited
www.comte-truffiere.hk

Chateau Burgundy
www.chateauburgundy.com

Cottage Vineyards (International) Limited
www.CottageVineyards.com

Cytise Distribution Limited
www.cytise-distribution.com

Edrington
www.edrington.com.hk

FICO International Ltd
www.fico-wines.com

Fine Vintage (Far East) Ltd
www.finevintage.com.hk

GDV Fine Wines
www.gdv.com.hk

Jebsen Fine Wines
(Jebsen Beverage Company Limited)
www.jebsenfinewines.com

K-element Ltd
www.lestafette.com

Kedington Wines
www.kedwines.com

Links Concept Company Limited
www.linksconcept.com.hk

One Red Dot
www.onereddot.com

Red dot dot
www.reddotdot.com

Sarment
www.sarmentwine.com

Sinolink Fine Wines Ltd
www.sinolinkfw.com

Summergate Fine Wines
www.summergate.com

Telford International Co
www.telford.com.hk

The Wine House Limited

Watson's
www.watsons.com.hk

WAW
http://waw.com.hk

Bourgogne Food Importers:

Chateau Burgundy
www.chateauburgundy.com

Classic Fine Foods
www.classicfinefoods.com

FICO International Ltd
www.fico-wines.com

K-element Ltd
www.lestafette.com

Olivier Pacific Ltd
www.olivierpacific.com

Wah Cheong
www.kerrylogistics.com

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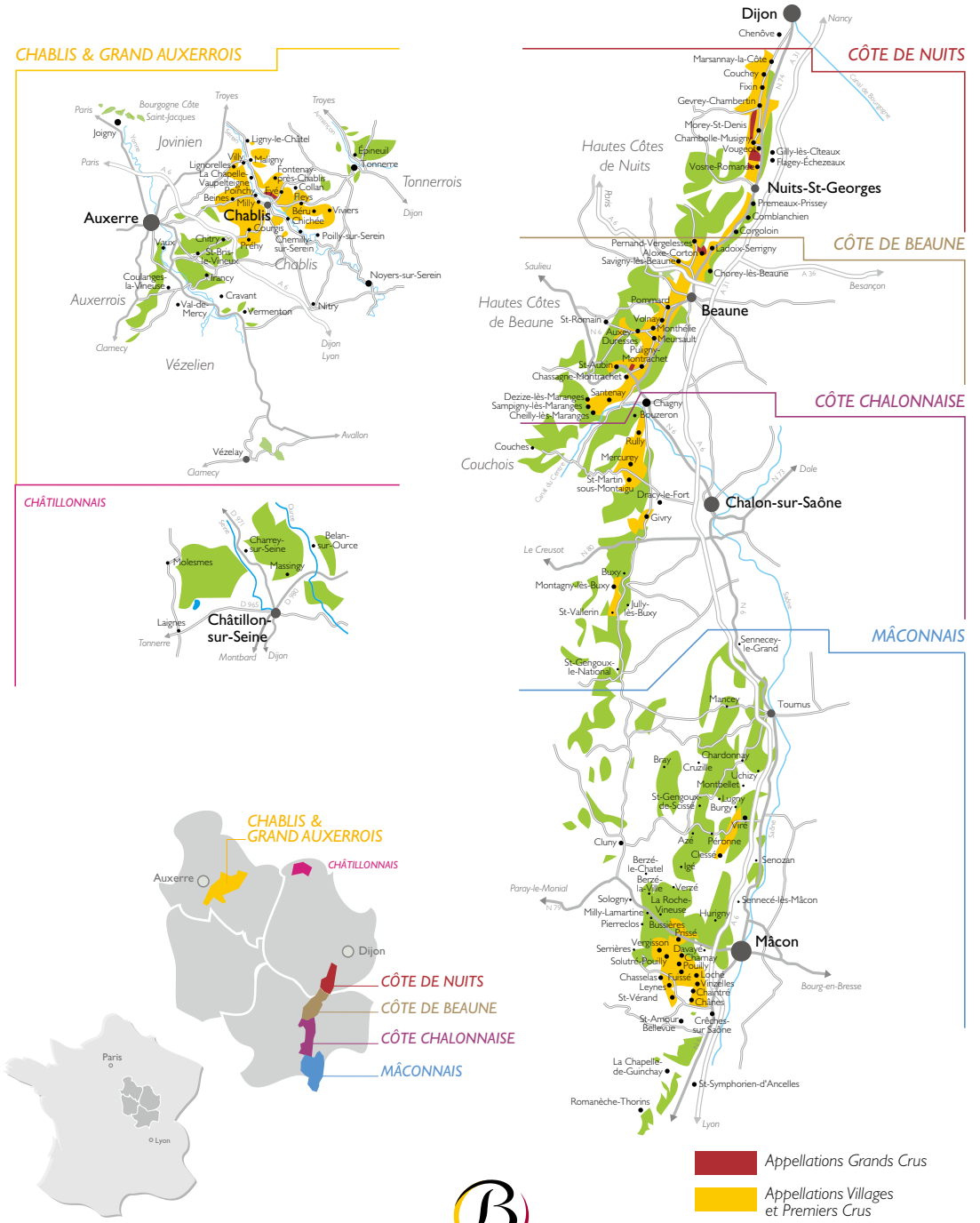
Bourgogne and its five wine-producing regions

La Bourgogne et ses cinq régions viticoles



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Bourgogne

您對勃艮第地區的印像如何呢？

是一片位於巴黎和里昂之間的優美風景？

還是一個盛產美食和佳釀的地方？

Introduction of Bourgogne
勃艮第簡介

What sort of image do you have of Bourgogne?

A rolling landscape between Paris and Lyon?

A famous region for great wines and gastronomy?

Wine and gastronomy are without doubt Bourgogne's most famous ambassadors throughout the world. Burgundian gastronomy has a reputation for top quality produce, skillfully prepared by generations of chefs into a wide range of delicious dishes, and Bourgogne tops the list of French regions with the most Michelin-starred restaurants! From the wine areas of Chablis and Auxerre to the Côte Chalonnaise or the Mâconnais, by way of the legendary Côtes of Beaune and Nuits, numerous producers work hand in hand with tourism professionals to open their wine cellars, Domaines and Châteaux to welcome you and tell you about wine.

Bourgogne is not only world famous for its fine wines and vineyards or fine gastronomy and restaurants, a trip to this region proves to be one huge learning curve in history, heritage, events, nature, food and, of course, wine: discovering Bourgogne is a serie of experiences.

Your journey in Bourgogne will take you through a region where the past is present; you go through the mythical past of archeological sites, the mystical past of monastic towns, abbeys and churches, the flamboyant past of the ducal cities, the radiant past of châteaux and fortress...

Events and festivals are also essential ingredients in your discovery: from the winegrowers' Saint-Vincent Tournante in January to the Christmas Tree festival in December: Music, dance, storytelling, street art, theatre; concerts, exhibitions..., there is always something happening in Bourgogne!

You couldn't have a greater choice of itineraries: country roads and paths for cyclists, walkers, riders and motorists, navigable waterways for riverboat enthusiasts and the limitless Burgundian sky – perfect for hot-air ballooning and microlight excursions...

No matter where, why or how you travel in Bourgogne there's something to suit everyone from the backpacker, the day-tripper, the fan of organized trips to families with kids...

Few regions in Europe can claim to offer such diversity: you are going to love it, Bourgogne offers so much!

Amazing Bourgogne, which from the same varietal – Chardonnay for white wines and Pinot Noir for red wines – gives ries to 100 Appellations d'Origine Contrôlée and to several thousand climats. The mystery and magic of the terroir nurtured by man's passion for close to 2,000 years.

Few vineyards in France or across the world can offer such a diversity of cultural and gastronomic events.

The Bourgogne vineyard enjoys a climate very favorable to the development of white wines and red wines, renowned for their fineness, distinction, character and the richness of their aromatic expression.

With 27,900 hectares of vines in production across three departments and five winegrowing regions, Bourgogne represents 3% of French vineyards and ranks fourth on the surface of the great vineyards of French AOC and the highest in the number, diversity and reputation of its wines.

毫無疑問，勃艮第能成為世界最有名的美食及葡萄酒大使，乃因其美食的品質聲譽響徹全球，菜餚由一代又一代的廚師發揚光大，勃艮第地區擁有着在法國最多的米芝蓮星級餐廳！由 Chablis 及 Auxerre 葡萄酒產區到 Côtes of Beaune and Nuits，眾釀酒家與當地旅遊局攜手合作向您展示他們的酒窖，莊園及酒莊誠意邀請您來參觀及為您介紹他們的佳釀。

勃艮第不單止以葡萄酒或佳餚美食聞名，只要來探訪我們，您便會發現這裡充滿着濃厚的歷史氣息、遺產文物古蹟、節日活動色彩、自然環境情懷、美食佳餚，更當然少不得聞名於世的葡萄酒，探索勃艮第絕對是一趟意想不到的體驗之旅。

旅程將帶您穿越保留原貌的勃艮第，您會看到神秘的考古遺跡，鬼魅的寺院城鎮、修道阮和教堂、華麗的公爵城市、宏偉的城堡及炮台等等富歷史價值的景點。

喜慶節日更是探索之旅不容錯過的環節：由一月份釀酒師的 Saint-Vincent Tournante 到十二份的聖誕樹節日，整個勃艮第地區都充滿着音樂氣息、舞蹈氣氛、街頭藝術、戲劇表演、演唱會、展覽等等，這裡總有着無窮無盡的活動等待着您！

在勃艮第，有着款式多樣的旅遊方法，喜愛陸路的可使用單車、自駕車或電單車穿越鄉村路徑，享受水路的更可選擇小船在寬闊的海上漫遊，您甚至可以乘坐熱氣球或輕型飛機在勃艮第無盡的天空中穿梭。

無論您以怎樣的方式在勃艮第旅遊，如背包友，旅行家或是一家大小來到，這裡總有着適合您的需要。絕少部份的歐洲地區可以提供多樣式的選擇，您總對會喜歡這個地方，勃艮第能給您是意想不到的多！

勃艮第出產的葡萄品種 — 釀製白酒的霞多麗及釀製紅酒的黑皮諾 — 給與了近百多的原產地起源名稱及過千種的氣候。神秘及奇妙的土壤，由當地人超過二千年用心培育及保養着。

在法國及世界各地，絕少葡萄園富有多姿多彩的文化及美食活動。

勃艮第葡萄園享有獨特有利的氣候，十分適合釀製紅白葡萄酒，它們以幼滑細緻的個性及氣味芬芳撲鼻聞名於世。

佔據 27,900 公頃的葡萄園，橫跨三個省份及五個葡萄酒生產區，勃艮第佔有法國葡萄園的 3%，在法國 AOC 葡萄園中排名第四位，也是生產量最高，樣式最多及聲譽最好的葡萄酒生產區。

勃艮第

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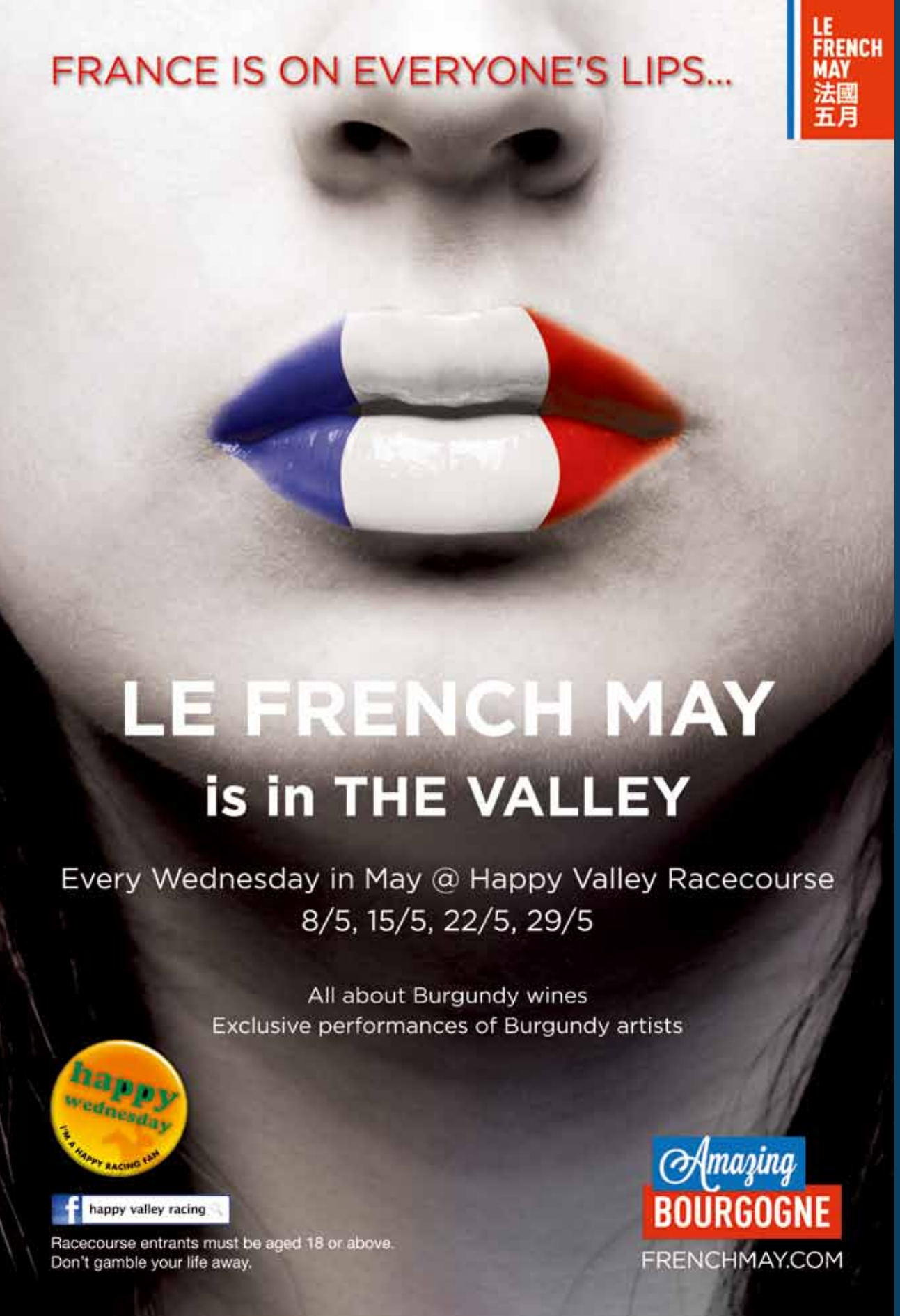
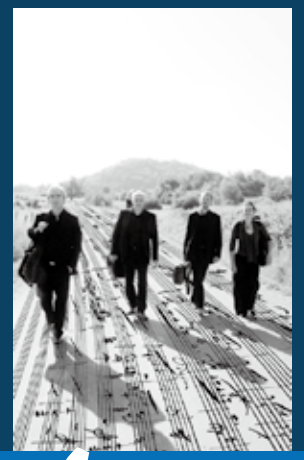


LE FRENCH MAY 法國五月



A Selection of events from Bourgogne

Amazing BOURGOGNE

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Win Vinvautz wine cellar

If you go to at least **TWO** of our partner restaurants and spend **HKD 800** in total on Amazing Bourgogne food and/or wine, you may have a chance to enroll in Le French GourMay lucky draw to win a wine cellar from Vinvautz:

1st Prize Vinvautz Wine Cellar – 48 bottles
2nd Prize Vinvautz Wine Cellar – 18 bottles
3rd Prize Vinvautz Wine Cellar – 6 bottles

Don't miss out this wonderful opportunity !

凡惠顧**兩間**或以上「法國五月美食節」的合作餐廳，品嚐勃艮第特式菜餚或佳釀，並惠顧合共**港幣 800 元**或以上，即有機會參加「法國五月美食節」抽獎，贏取法國名望精美酒櫃乙個。

您絕不能錯過！

INSTRUCTIONS

Send the receipts and the completed redemption form below to :

Le French GourMay, Ubifrance Hong Kong
25/F Tower II, Admiralty Centre,
18 Harcourt Road, Hong Kong

Deadline :
BEFORE 24 MAY 2013 (Friday)
(Confirmed with postage stamp)
Participants will receive confirmation from UBIFRANCE for details.

參 加 方 法

請把餐廳收據連同參加表格一同寄回以下地址：
香港海愨道 18 號
海富中心第 2 座 25 樓
法國五月美食節 — 商務專員公署

截止日期：
2013 年 5 月 24 日前（以郵遞為準）

REDEMPTION FORM 參 加 表 格

Family Name 姓氏：　　Given Name 名字：

Tel 電話：　　E-mail 電郵：

Address 地址：

Restaurants 餐廳：

TERMS AND CONDITIONS
1. The promotional period is from 1 May to 25 May. (Both days are included)
2. Each participant can submit one entry only for the lucky draw.
3. The prize cannot be exchanged for cash, credit or any other items and cannot be transferred to other persons.
4. UBIFRANCE reserves the final decision for the lucky draw.
5. UBIFRANCE reserves the right to amend these Terms and Conditions. All matters and disputes will be subjected to the final decision of UBIFRANCE.
6. Participation in the lucky draw is deemed acceptance of the terms and conditions applicable to the lucky draw.

Restaurants

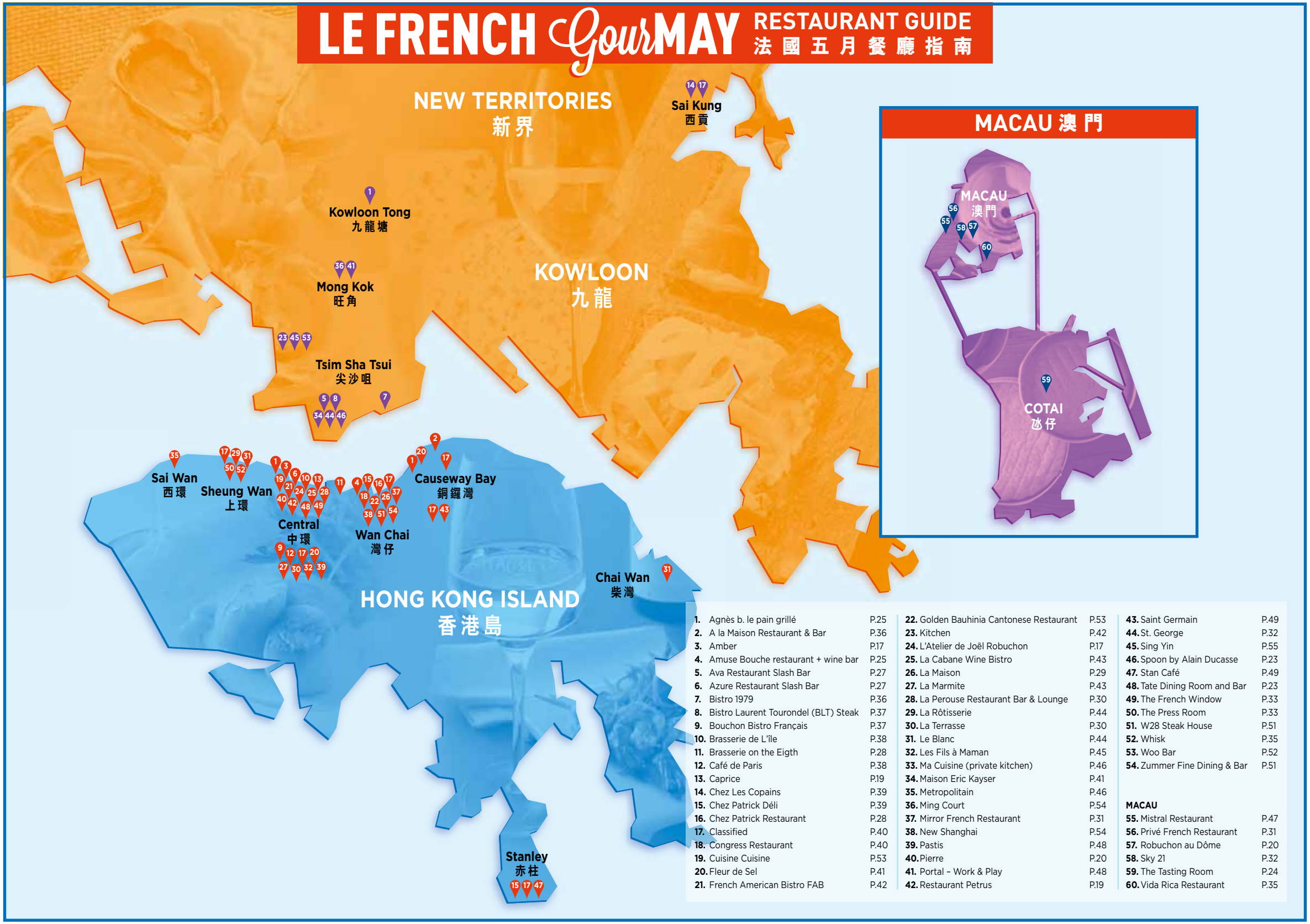
From gastronomic, fine and casual dining to Chinese cuisine, experience the treasures of the Amazing Bourgogne through special menus and wine pairings.
由星級餐廳、精緻菜餚、小酒館到中菜餐廳，它們的特式菜餚及佳釀配對讓您感受勃艮第的地道風情。

"The heart and soul of Bourgogne are perfect food pairing partners. Chardonnay offers a sensual platform for layering flavor notes while Pinot Noir's supple richness massages each delectable food morsel. When you include hundreds of different tasty terroir, their endless possibility of perfect match will always be kaleidoscopically delicious."

「勃艮第的心臟及靈魂，是食物配對的最佳夥伴。霞多麗提升了味道層次，而黑比諾豐富味蕾感官享受。當你品嚐百款不同風味的土壤，它們無盡的可能性使菜餚更出類拔萃。」

Simon TAM
譚業明
Head of Wine, Christie's China
佳士得中國區名酒部主管

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



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AMBER
RICHARD EKKEBUS

7/F, The Landmark Mandarin Oriental, 15 Queen's Road Central, Hong Kong
Tel: 2132 0066 www.amberhongkong.com

Amber

7/F The Landmark Mandarin Oriental,
15 Queen's Road Central,
The Landmark, Central, Hong Kong
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
www.amberhongkong.com

Central 中環

Culinary Directory Richard Ekkebus's contemporary interpretation of French cuisine has earned numerous awards both in Hong Kong and internationally, including two Michelin-star 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.

酒店廚藝及飲食總監 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 Ekkebu 富藝術感觀的菜式，也帶給食客一個難忘的美食旅程。

PROMOTION DETAILS 優惠詳情

Throughout May, Amber will be celebrating Le French GourMay with the exceptional triple A lamb by Grefeuille from Aveyron, featured in a special 5-course menu priced at HKD1,888. With an additional HKD988 per person, guests will be able to enjoy five paired wines sourced from Bourgogne, the regional partner of this year's 5th edition of the French GourMay (Prices are subject to 10% service charge).

為慶祝「法國五月美食節」，Amber 將選用 Aveyron 區 Greffeuille 出產的 AAA 級別的羊，炮製五道菜的春日法式羊宴，價錢為每位港幣 1,888 元。每位另加港 988 元可配以五款 Bourgogne 佳釀（所有價格需加一服務費）。

L'Atelier de Joël Robuchon

Shop 401, The Landmark,
15 Queen's Road, Central,
Hong Kong
香港中環皇后大道中 15 號
置地廣場 4 樓 401 號鋪
Tel 電話：2166 9000
www.robuchon.hk

Central 中環

Awarded three Michelin stars for two consecutive years by the MICHELIN Guide Hong Kong and Macau 2012 and 2013; 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 及 2013 年連續兩年榮獲《米芝蓮指南 - 香港澳門》三星榮譽。L'Atelier de Joël Robuchon 的餐廳理念源自 Joël Robuchon 在 2003 年於東京開創的法國餐廳。

PROMOTION DETAILS 優惠詳情

A special tailor-made menu with wine pairing for Le French GourMay 2013 at the price of HKD 1,830 per person (Price is subject to 10% service charge).

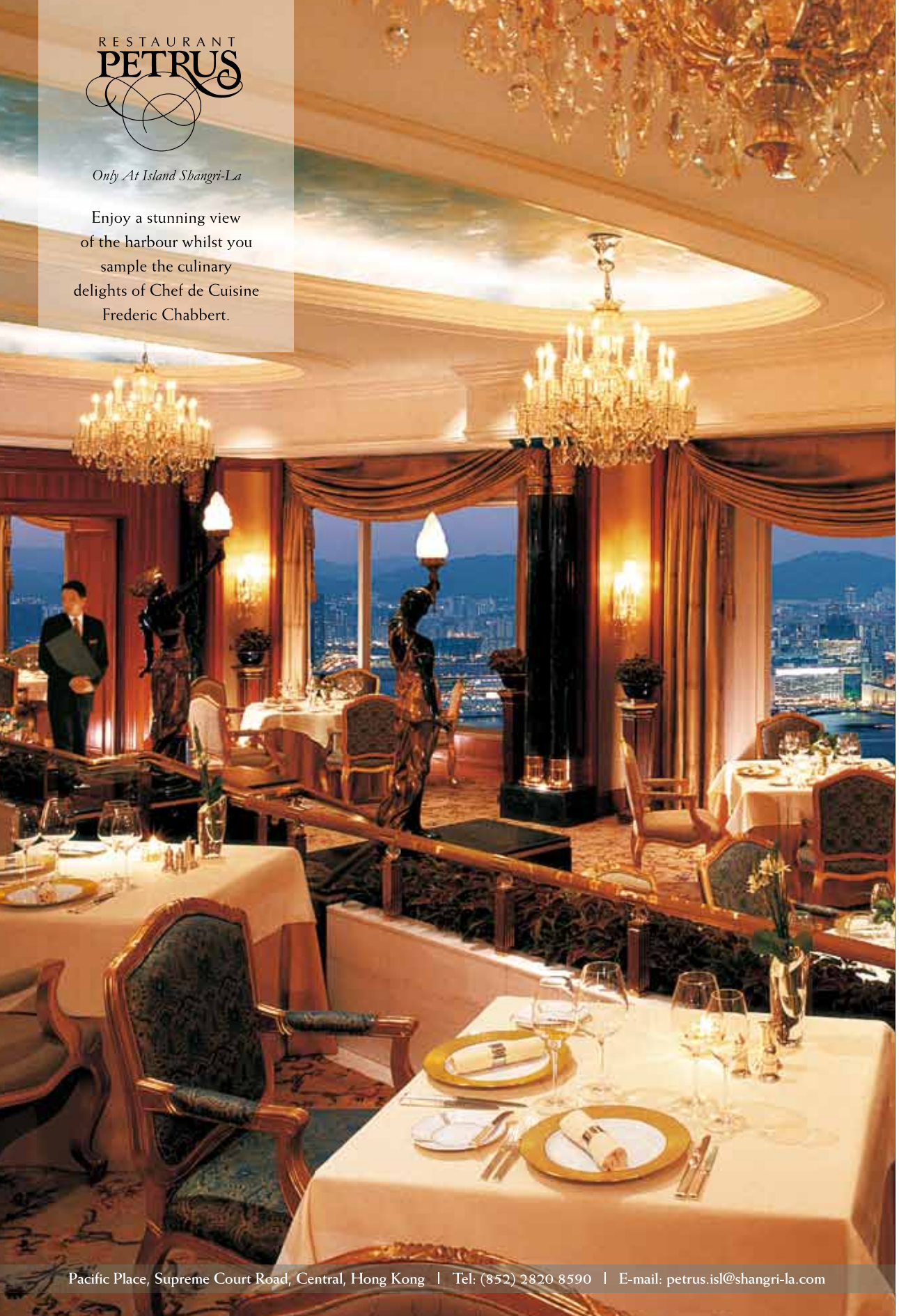
餐廳為「法國五月美食節 2013」精心設計了一款美酒佳餚套餐，每位收費港幣 $1,830 (此價格需另加一服務費)。

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

RESTAURANT
PETRUS

Only At Island Shangri-La

Enjoy a stunning view of the harbour whilst you sample the culinary delights of Chef de Cuisine Frederic Chabbert.



Pacific Place, Supreme Court Road, Central, Hong Kong | Tel: (852) 2820 8590 | E-mail: petrus.isl@shangri-la.com

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 6 樓
Tel 電話：3196 8888
www.fourseasons.com/hongkong

Central 中環

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 2013 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.

榮獲米芝蓮三星的星級領導齊集在 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，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，利用其專業知識，決心在亞洲區帶來法國餐廳 fine dining 的新享受。

PROMOTION DETAILS 優惠詳情

Caprice will offer a special journey to Bourgogne. For more details, please check our website.

Caprice 將呈獻一趟富具特色的勃艮第味蕾之旅給大家。詳情請參閱餐廳網站。

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
www.shangri-la.com/islands

Central 中環

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。

PROMOTION DETAILS 優惠詳情

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$700 per person, guests can enjoy the menu paired with 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。加配精選葡萄酒每位另加港幣 $700。價格另附加一服務費。

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

Pierre

25/F, Mandarin Oriental HK,
5 Connaught Road,
Central, Hong Kong
中環干諾道 5 號
香港文華東方酒店 25 樓
Tel 電話：2825 4001
www.mandarinoriental.com/hongkong/fine-dining/pierre

Central 中環

This stunning Michelin-starred restaurant is Pierre Gagnaire's pied a terre in Hong Kong. It is here that dinners can experience outstanding modern French cuisine in a stunning environment. Creative interpretations of the classics astound, amaze and delight. The menu changes seasonally, with express lunch and dégustation dinner menus served alongside the à-la-carte choices.

位於香港文華東方酒店頂樓的 Pierre 餐廳由名廚 Pierre Gagnaire 所創立， Gagnaire 被譽為「現代法國菜之父」，是現今世界上其中一位最具藝術氣質的廚師之一。Pierre 餐廳每季更新餐牌，提供最佳的法國菜式配以不同凡響及精緻的賣相，各款菜式皆經過細心設計，務求令食客從傳統的食物裡感到前所未有的味覺震撼體驗。Pierre 餐廳的餐單乃根據時令以作出配合及修改，提供特快午餐、試菜餐單及自選餐單，而餐廳內的私人宴會廳則可容納 14 人。

PROMOTION DETAILS 優惠詳情

Legendary chef Pierre Gagnaire has tailor-made an exclusive seven and four-course tasting menu for Le French GourMay which will highlight the best seasonal French ingredients, many of which will come from Bourgogne. These special menus will be available throughout the month of May and have been designed to showcase the chef's extraordinary creative talent.

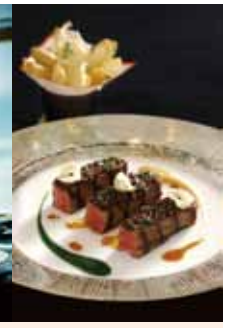
- 7-course menu will be priced at HKD1,488, with a wine pairing of 5 wines at HKD2,488 – Monday to Friday lunch & dinner, Saturday for dinner only.
- 4-course menu will be priced at HKD988, with a wine pairing of 4 wines at HKD1,688 – Monday to Thursday lunch & dinner, Friday for lunch only.

*Prices exclude 10% service charge per person

名廚 Pierre Gagnaire 特別為「法國五月美食節」精心設計了四道及七道菜試菜餐單，採用最優質的法國時令食材，其中多款均由當地頂尖葡萄酒產區勃艮第直接入口。餐單於整個五月份供應，讓賓客一嘗名廚非凡的創意及廚藝。

- 七道菜試菜餐單定價每位港幣 1,488 元，連五杯餐酒則定價每位港幣 2,488 元 — 星期一至五午餐及晚餐、星期六晚餐。
- 四道菜試菜餐單定價每位港幣 988 元，連四杯餐酒則定價每位港幣 1,688 元 — 星期一至四午餐及晚餐、星期五午餐。

* 以上價目需另收加一服務費



Robuchon au Dôme 天巢法國餐廳

43/F, Grand Lisboa Hotel,
Avenida de Lisboa, Macau
澳門葡京路
新葡京酒店 43 樓
Tel 電話：(853) 8803 7878
www.grandlisboahotel.com

Macau 澳門

Robuchon au Dôme is the only restaurant in Macau awarded three Michelin stars for five consecutive years from 2009 to 2013 by the MICHELIN Guide Hong Kong and Macau. Enjoy the epitome of fine dining at Robuchon au Dôme where culinary artistry is met with the finest wines, impeccable service and a décor to match.

天巢法國餐廳是澳門唯一連續五年於 2009 至 2013 榮獲《米芝蓮指南 – 香港澳門》頒發三星殊榮的高級食府。雲集世界各地美酒、佳餚、優質服務於一身的天巢法國餐廳，定必讓您喜出望外！

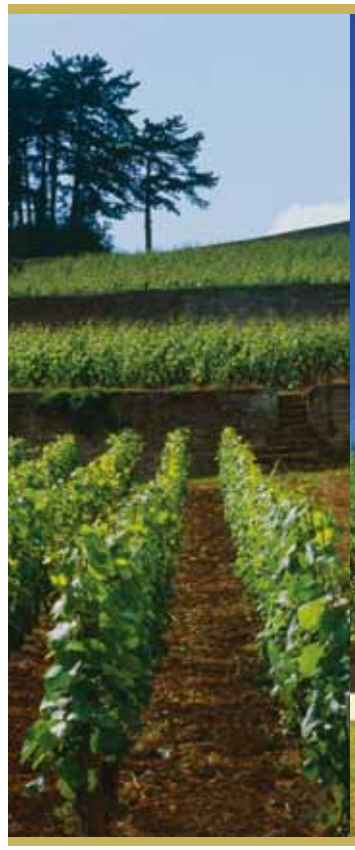
PROMOTION DETAILS 優惠詳情

A special tailor-made menu with wine pairing for Le French GourMay 2013 at the price of MOP 1,888 per person (Price is subject to 10% service charge).

餐廳為「法國五月美食節 2013」精心設計了一款美酒佳餚套餐，每位收費澳門幣 1,888 (此價格需另加一服務費)。

DOMAINE CHANSON
En Bourgogne depuis 1750

"An outstanding estate of Premier and Grand Cru vineyards. Legendary Cellars in our 15th century Bastion Icon wines in the heart of the best Burgundy terroirs."



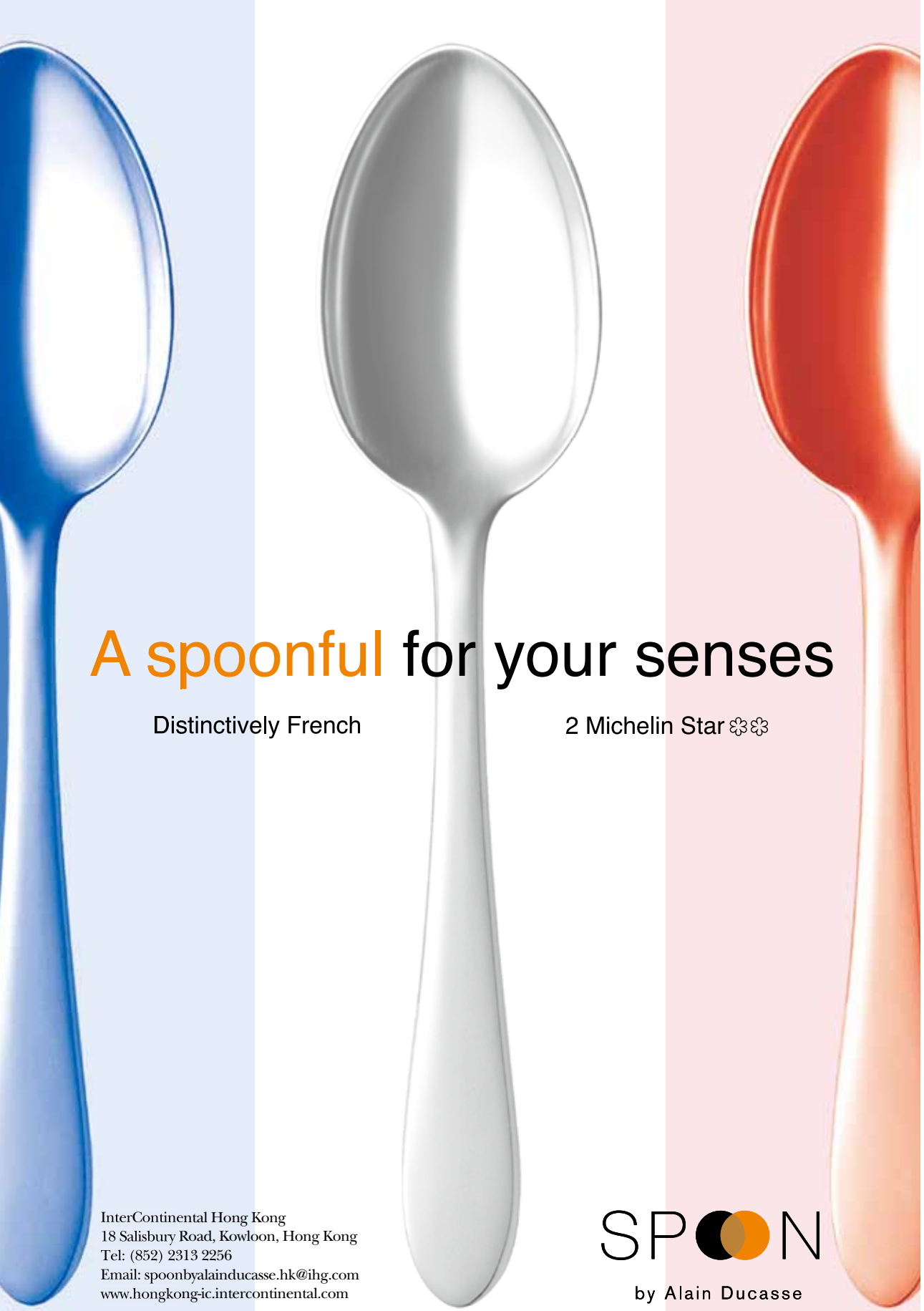
* Enjoy Chanson wine by the glass with special prices at participated dining outlets during French GourMay

Hong Kong:
SPOON by Alain Ducasse 明閣 Les Fils à la Maman

Macau:
天 SKY 21 黃金海岸餐廳 Gold Coast

LE FRENCH GourMAY 法國五月 Amazing BOURGOGNE

JEBSEN FINE WINES
www.jebsenfinewines.com



SPOON by Alain Ducasse

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 2323
www.hongkong-ic.intercontinal.com

Tsim Sha Tsui 尖沙咀

The 2-Michelin star SPOON by Alain Ducasse features contemporary French cuisine inspired by world famous chef Alain Ducasse. 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.

米芝蓮 2 星級的 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。

PROMOTION DETAILS 優惠詳情

In May, Executive Chef Philippe Duc will present a 6-course menu showcasing specialities from Bourgogne including bresse chicken with black truffle and foie gras; Bourgogne snails; yabbies with Puligny Montrachet sabayon; Charolais beef tenderloin; wild strawberries and baba soaked with Marc de Bourgogne. (HK$1,488 +10% service per person). Sommelier Mathieu Ginglardi will offer a wine pairing option featuring Bourgogne wines.

五月份，行政總廚杜輝廉將呈獻以勃艮第為主的 6 道菜特備餐單，包括 Bresse 法國雞肉配黑松露菌及鵝肝、勃艮第田螺、小龍蝦配 Puligny Montrachet 沙巴翁、香煎牛柳、野生草莓及法國 Marc de Bourgogne 白蘭地蛋糕等 (每位 $1,488 +10%)。品酒師 Mathieu Ginglardi 還親自挑選勃艮第佳釀配對各菜式。

TATE Dining Room & Bar

Tate
Dining Room & Bar

59 Elgin Street, Soho,
Central, Hong Kong
香港中環蘇豪區
伊利近街 59 號
Tel 電話：2555 2172
www.tate.com.hk

Central 中環

Tate Dining Room & Bar situated in the heart of SOHO using traditional French technique juxtaposed with the poetic Japanese aesthetics and flavors. We seek to satisfy the constant collision of cultures, inspiration, art and technique. Tate's team creates dishes with not only the freshest and the most vibrant ingredients, but also the utmost attention on quality, flavor and every intricate detail; serving up whole some yet tantalizing dishes inspired by the Japanese's sensibility towards the four seasons.

Tate 正處於 SOHO 區的核心位置為香港。傳統的法國烹調技術融合日本菜的食材及藝術。每道菜式都是由不同文化的靈感與技術擦出火花所創作而成的。Tate 的精英團隊每位都對烹飪充滿熱誠，對食材也非常講究，着重食物質量。我們的創造靈感來自日本對四季的敏銳觸覺，食材選用會因應四季而有所不同，可謂一絲不苟。每一度佳餚都為視覺及味蕾帶來最高的享受。

PROMOTION DETAILS 優惠詳情

We will be offering a special wine of the month program showcasing the Bourgogne Region.

於「法國五月美食節」期間，我們將為您呈獻一系列勃艮第葡萄酒。

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

The Tasting Room 御膳房

Level 3, Crown Towers Hotel,
City of Dreams,
Estrada do Istmo, Cotai, Macau
皇冠度假酒店三樓
新濠天地皇冠度假酒店
澳門路氹連貫公路
Tel 電話：(853) 8868 6681
www.cityofdreamsmacau.com/dining/international/tasting-room

Macau 澳門

Step into The Tasting Room to begin a Michelin-starred gastronomic adventure where every mouthful is a revelation. Born 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

走進米芝蓮星級食府「御膳房」，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。

PROMOTION DETAILS 優惠詳情

For the "Le French GourMay" The Tasting Room will be offering a very exquisite wine selection.

All served from our Enomatic machine you will be able to sample a choice of four white and red wines from the finest producers of Burgundy!

Pop in in the bar for a small wine tasting or enjoy a glass for lunch or dinner to match the amazing cuisine of Chef Guillaume Galliot!

The choice of wines will include some 1er and Grand cru vineyards; name likes Domaine de la Vougeraie, Ramonet, Bruno Clair, Robert Groffier....

Also as a special feature one of the wine from the Domaine de la Romaneé Conti!

於「法國五月美食節」期間，御膳房將提供一系列勃艮第紅白佳釀以供大眾選擇。歡迎來參加我們的品酒會或品嚐由我們主廚 Guillaume Galliot 精心烹調的午餐或晚膳。

葡萄酒選擇種類凡多：Domaine de la Vougeraie，Ramonet，Bruno Clair，Robert Groffier等一級佳釀，更有來自 Domaine de la Romaneé Conti 的葡萄酒！

GourmateMenu

Vivid Digital Menu Solution via iPad and Android Tablet

agnès b.
le pain grillé

Agnès b. le pain grillé

- Shop 3093, Podium Level 3, ifc mall, Central, Hong Kong
  香港中環國際金融中心商場
  3 層 3093 店
  Tel 電話：2805 0798
- 15/F Cubus, 1 Hoi Ping Road, Causeway Bay, Hong Kong
  香港銅鑼灣開平道 1 號
  Cubus 15 樓
  Tel 電話：2577 2718
- Shop UG-33, Festival Walk, Kowloon Tong, Kowloon
  九龍塘又一城 UG-33 店
  Tel 電話：2265 7680

www.agnesb-lepaingrille.com

Central 中環
Causeway Bay 銅鑼灣
Kowloon Tong 九龍塘

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 carry you on an authentic voyage of French food & dining discovery.

Agnès b. 的設計熱誠不只限於時裝，她對飲食的追求亦不遑多讓。她認為高質素的飲食，是對生活品味的一種追求。貫徹法式生活概念，Agnès b. 於香港開設全球首間，且獨一無二的餐廳 le pain grillé，為大家帶來充滿「法式情懷」的飲食文化。

由 Agnès b. 親自命名，法文「le pain grillé」意為「烤麵包」，代表餐廳精緻、舒適、基本卻令人滿足的感覺。銳意為香港帶來完全法式的飲食體驗，餐廳環境雅緻舒適，彌漫法國的悠閒輕鬆氣息，並為顧客提供經典的法國菜式、餐酒及飲品。

PROMOTION DETAILS 優惠詳情

Our chef has prepared an astonishing five-course special menu, showcasing the very best selection of premium spring ingredients with a mixture of pure French flavors, available at HK$488 - HK$628. Refined dishes such as Atlantic cod fillet in Chablis wine cream and roasted veal loin with black garlic mash potato will be included.

For details, please contact our restaurants.

名廚精心設計五道特選法式美饌，取自法國不同區域的上盛春季材料配搭出獨特法式風味，價錢為港幣 $488 至 $628 一位。精選菜式包括深海鱈魚配法國夏布利白葡萄酒忌廉汁及燒牛仔柳配黑蒜薯蓉。

如欲知詳情，請聯絡餐廳。

Amuse Bouche
AMUSEMENT FOR YOUR MOUTH

Amuse Bouche
restaurant + wine bar

22/F The Hennessy,
256 Hennessy Road,
Wan Chai, Hong Kong
(Entrance on 213 Johnston Road)
香港灣仔軒尼詩道 256 號
The Hennessy 22 樓
（入口於莊士敦道 213 號）
Tel 電話：2891 3666
www.amusebouche.com.hk

Wan Chai 灣仔

Amuse Bouche restaurant + wine bar has officially opened on December 1, 2009. The restaurant is ready to serve an innovative French cuisine accompanied by the finest wines carefully selected by our professional Sommelier.

The Name in traditional French cuisine, Amuse Bouche is served as an excitement for the taste buds and a glimpse of the chef's cooking approach. This complimentary canapé is not on the menu and served usually right after the order is taken. By choosing "Amuse Bouche" as the name of the restaurant, we would like to present our guests with a happy and amusing prelude to the perfect dining experience ahead.

Amuse Bouche restaurant + wine bar 法式料理於二零零九年十二月一日正式開幕。餐廳將以創新的法式料理並配合上由專業品酒師精心挑選的極品佳釀，為喜愛美酒佳餚的食客帶來別樹一格的餐饗體驗。

Amuse Bouche 意指令人味蕾興奮的開胃菜，是準備品嚐廚師精心炮製的佳餚美饌之前奏。客人點菜後，我們會隨即奉上一道免費的餐前開胃菜，為那難忘的餐饗體驗揭開序幕。

我們選取這餐廳名字是希望給客人帶來一種愉快的感覺。

PROMOTION DETAILS 優惠詳情

During Le French GourMay, any purchase of Bourgogne wines in the restaurant will enjoy 10% discount.

凡於「法國五月美食節」享用勃艮第葡萄酒，可獲九折折扣。

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

French GourMay x Rhombus Hotels

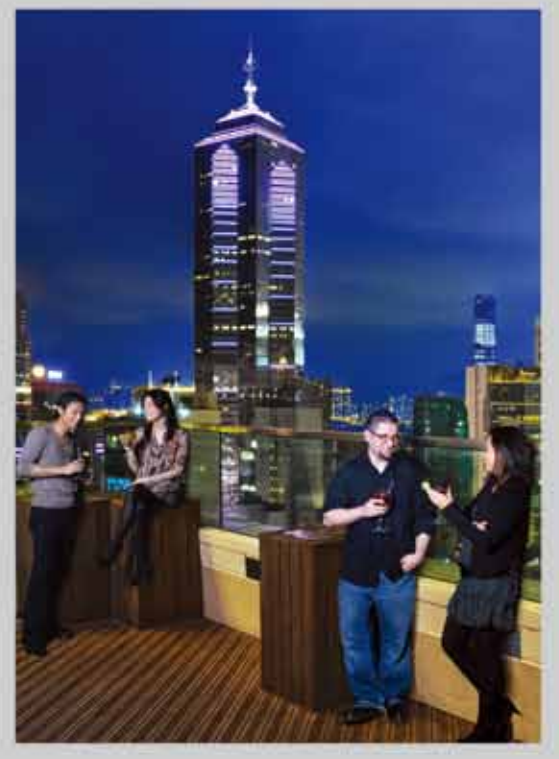
During May, discover the delights of Burgundy with AVA Restaurant Slash Bar's special 4-course menu at HK$468 backdropped by stunning 270° Victoria Harbour views. Come and savour our Escargot & Frog legs and enjoy special wine pairing from Domain Faiveley with an additional HK$128 per person.
前臨坐擁270度維港美景的AVA Restaurant Slash Bar品嚐法國勃艮第「四道菜」特色菜譜，精選菜式包括法式蘑菇田螺千層酥配燒田雞腿，價錢每位港幣$468。AVA更與法國酒莊Domaine Faiveley合作，只需另加港幣$128，即可享用來自法國勃艮第的極品佳釀。

AVA

RESTAURANT SLASH BAR

38/F, Hotel Panorama by Rhombus 隆堡麗景酒店38樓
8A Hart Avenue, Tsimshatsui, Kowloon, Hong Kong
(MTR East TST Station Exit N1)
香港九龍尖沙咀赫德道8A (港鐵尖東站N1出口)
T 電話: 3550 0262
E 電郵: ava@hotelpanorama.com.hk
www.hotelpanorama.com.hk

With a sweeping view of the vibrant city skyline is Azure Restaurant *Slash* Bar. During French GourMay, Azure is turning "Bourguignon". Indulge in our delightful 5-course menu at HK$568, and enjoy an ultimate dining experience with an additional HK$168 per person for a wine pairing with Domaine Faiveley.
於Azure Restaurant *Slash* Bar飽覽整個充滿活力的城市景象，品嚐為「法國五月」精心炮製的法國勃艮第「五道菜」特色菜譜，價錢每位港幣$568。只需另加港幣$168，即可享用來自法國酒莊Domaine Faiveley的佳釀，讓您感受極致的餐飲體驗。



azure
Restaurant *Slash* Bar
@ the Top of Lan Kwai Fong

29 & 30/F, Hotel LKF by Rhombus 隆堡蘭桂坊酒店29及30樓
33 Wyndham Street, Lan Kwai Fong, Central, Hong Kong
(MTR Central Station Exit D2)
香港中環蘭桂坊雲咸街33號 (港鐵中環站D2出口)
T 電話: 3518 9330
E 電郵: azure@azure.hk
www.hotel-LKF.com.hk | www.azure.hk

Managed by
RHOMBUS INTERNATIONAL HOTELS GROUP
隆堡國際酒店集團
www.rhombusinternational.com

DOMAINE
FAIVELEY

AVA
RESTAURANT SLASH BAR

AVA Restaurant Slash Bar

38/F Hotel Panorama by Rhombus,
8A Hart Avenue, Tsim Sha Tsui,
Kowloon
九龍尖沙咀赫德道 8A 號
隆堡麗景酒店 38 樓
Tel 電話：3550 0262
www.hotelpanorama.com.hk

Tsim Sha Tsui 尖沙咀

With stunning 270° Victoria Harbour views, experience AVA Restaurant Slash Bar's impressive modern international cuisine with the finest seasonal ingredients, created by a talented young culinary team. Savour our international wine list, champagnes and creative cocktails prepared by expert mixologists. The award-winning AVA is the ultimate venue to enjoy exciting new flavours, stylish private events, socialising, networking and partying into the late hours of the night.

蒞臨坐擁 270 度維港美景的 AVA Restaurant Slash Bar，品嚐年輕烹飪團隊以新鮮時令食材所炮製的現代國際佳餚，輕呷搜購自世界各地的佳釀、香檳及調酒師悉心調配的創意雞尾酒。屢獲殊獎的 AVA Restaurant Slash Bar 是享受美饌、舉辦私人活動、社交聚會、聯誼活動及深宵狂歡的最佳場地。

PROMOTION DETAILS 優惠詳情

During May, discover the delights of Bourgogne with AVA Restaurant Slash Bar's special 4-course menu at HK$468. Come and savour our Escargot & Frog legs and enjoy special wine pairing from Domaine Faiveley with an additional HK$128 per person.

Prices are subject to 10% service charge.

前臨 AVA Restaurant Slash Bar 品嚐法國勃艮第的「四道菜」特色菜譜，精選菜式包括法式蘑菇田螺千層酥配燒田雞腿，價錢每位港幣 $468。AVA 更與法國酒莊 Domaine Faiveley 合作，只需另加港幣 $128，即可配以來自法國酒莊的佳釀。

以上價目另收 10% 服務費。

azure
Restaurant *Slash* Bar

Azure Restaurant Slash Bar

29 & 30/F Hotel LKF by Rhombus,
33 Wyndham Street, Lan Kwai Fong,
Central, Hong Kong
香港中環蘭桂坊雲咸街 33 號
隆堡蘭桂坊酒店 29 及 30 樓
Tel 電話：3518 9330
www.azure.hk

Central 中環

With a sweeping view of the vibrant city skyline, and the sizzling energy of Hong Kong's premier nightspots at your feet, is Azure Restaurant Slash Bar. Transformed at the hand of award-winning interior designer Andre Fu, Azure is a sophisticated venue perfect for gastronomic pleasure, lively conversation and people-watching, as a diverse cross-section of international travelers and local trendsetters gather to sip our creative cocktails and enjoy our innovative culinary creations.

Azure Restaurant Slash Bar 讓顧客可飽覽整個充滿活力的城市景象，將香港繁華熾熱的動感盡收眼簾。Azure 的設計出自著名的得獎室內設計師 Andre Fu 之手筆，讓您體會美酒佳餚的喜悅、知己共聚的歡樂、以及悠閒寫意的樂趣。來自世界各地的旅客及本地的品味人士可一邊輕呷創意雞尾酒，一邊品嚐創新美饌。

PROMOTION DETAILS 優惠詳情

During the French GourMay Festival, Azure Restaurant Slash Bar is turning "Bourguignon". Indulge in our delightful 5-course menu at HK$568, and enjoy an ultimate dining experience with an additional HK$168 per person for a wine pairing with Domaine Faiveley.

Prices are subject to 10% service charge.

為慶祝「法國五月美食節」，Azure Restaurant Slash Bar 精心炮製法國勃艮第「五道菜」特色菜譜，價錢每位港幣 $568。只需另加港幣 $168，即可配以來自法國酒莊 Domaine Faiveley 的佳釀，感受極致的餐飲體驗。

以上價目另收 10% 服務費。

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

BRASSERIE on the EIGHTH

Brasserie on the Eighth 懷歐敘

Level 8, Conrad Hong Kong,
Pacific Place, 88 Queensway,
Admiralty, Hong Kong
香港金鐘道 88 號
太古廣場香港港麗酒店 8 樓
Tel 電話：2521 3838
www.ConradDining.com

Admiralty 金鐘

Serving French-Continental dishes in a vibrant open kitchen setting, Brasserie on the Eighth is the perfect venue for a business lunch or a casual evening with friends over a glass of wine. An extensive salad counter and dessert selection are also available to spoil the food lovers.

憑藉其傳統歐陸法國菜式，懷歐聚深受一眾饕客歡迎。開放式廚房讓廚師一展功架，而選擇豐富的沙律吧及甜品專櫃完美配合開放式的廚房設計，是商務午餐或輕鬆品酒晚宴的理想之選。

PROMOTION DETAILS 優惠詳情

To celebrate Le French GourMay, Brasserie on the Eighth will present a 4-course and a 5-course dinner menu at HK$598* and HK$698* per person respectively. A 3-course lunch menu is also available at HK$398* per person for a delightful light lunch. Pair the menu with a fine selection of Bourgogne wines with a special supplement.
(*Prices are subject to 10% service charge)

In addition, Michelin-starred Chef Stéphane Gaborieau from Restaurant le Pergolèse will visit Brasserie on the Eighth to showcase the exquisite Provence fare from 20 to 25 May 2013.

為慶祝「法國五月美食節」，懷歐敘特意呈獻各款精緻餐饗。4 道菜及 5 道菜晚餐，分別每位港幣 $598 元 * 及港幣 $698 元 *。客人亦可選擇 3 道菜午餐，每位港幣 $398*。不妨加配一系列高級精選餐酒，令美饌更添矜貴。
(* 另加一服務費)

此外，來自 Restaurant le Pergolèse 之米芝蓮星級大廚 Stéphane Gaborieau 將於 2013 年 5 月 20 至 25 日到訪懷歐敘，帶來普羅旺斯極致滋味。

Chez Patrick RESTAURANT

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
www.chezpatrick.hk

Wan Chai 灣仔

Chez Patrick Restaurant is reminiscent of a contemporary, chic Parisian apartment. The menu features new dishes such as: Marinated Hokkaido Scallops with Watercress and Wasabi dressing and Fresh Raspberry, as well as, French ''Charolais'' Beef Fillet, Jus and Dauphinois Rratin and the wonderful dessert Mild Ginger and Orange Zest Comfit Soufflé.

Chez Patrick 餐廳的設計令人聯想到一間富時代性及時尚的巴黎公寓，提供了一系列的新菜餚如：醃製北海道扇貝配豆瓣及芥末醬，以鮮覆盆子伴碟、法國 Charolais 牛柳配以芝士焗薯及生薑橙皮梳夫里。

PROMOTION DETAILS 優惠詳情

Executive Chef and founder, Chef Patrick Goubier put all his passion and love of the French terroirs in the special French GourMay 2013 Bourgogne Menu. This one of a kind menu is a tribute for this gastronomic region emphasizing the wine pairing for each course. It will be only available during the Fench GourMay.

主廚兼創辦人 — Patrick Goubier 為表現他對法國勃艮第美食及佳釀的情懷，特意地為「法國五月美食節」設計了一款特式菜單。每一道勃艮第傳統美食都與勃艮第葡萄酒配答，組合完美及經典，您絕對不能錯過！

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

LA MAISON Your Dining Experience

La Maison

1 Floor, Flat B,
Mountain View Mansion,
No 2 Swatow Street,
Wan Chai, Hong Kong
香港灣仔汕頭街 2 號
廣泰樓 1 樓 B 室
Tel 電話：2628 3888
www.lamaison.hk

Wan Chai 灣仔

Awarded one of the best French restaurant in Hong Kong at 2013, La Maison, which also means in French for "Home", gives the intimate dining experience of a home cooked meal, with the exclusivity and quality you would get at a 5-star restaurant. The décor consists of personal photos from the owner, many from his own childhood.Located in a cosy little flat, the eatery is tucked away in the diverse Wan Chai district.

La Maison「2012 我最喜愛食肆 — 法國菜館」。從環境、地段、氣氛均令人彷如置身法國，由開業至今堅持以最最高質素服務每位客人，給予您家的感覺，食物質素更可媲美城中星級餐廳。La Maison 一直採取以顧客口味為先的態度，不計成本地將新鮮美味的世界各地食材加上巧手廚師細心炮製，務求將最佳的傳統法國口味呈上給每位顧客。

PROMOTION DETAILS 優惠詳情

During the French GourMay Festival, we would like to offer you some special wine selections from Chablis, Cotes de Nuits, Cotes de Beaune and Macon. Special discount on all Bourgogne wines up to 20% off.

La Maison 於「法國五月美食節」期間提供夏布利、夜丘、伯恩丘及馬貢各產區的特選餐酒。勃艮第餐酒更高達 8 折優惠。

La Perouse
Restaurant, Bar & Lounge

Level 5, 75-77 Wyndham Street,
Central, Hong Kong
香港中環雲咸街 75-77 號 5 樓
Tel 電話：2826 9269
www.laperouse.com.hk

Central 中環

La Perouse delivers an innovative French style menu that flows with the seasons and constantly surprises the palate. With unique dining spaces, open area lounge, extensive wine choices from all over the world and a vibrant atmosphere, you have everything needed to enjoy a true relaxing and laid back experience in the middle of Hong Kong.

La Perouse 提供創新的法式菜單，給與客人無盡的驚喜。餐廳設有獨特且寬闊的地方，氣氛舒適且熱鬧，開放式酒吧更置有來自世界各地的紅白佳釀。位於香港的中心地帶，這裡有著您所需要的一切！

PROMOTION DETAILS 優惠詳情

A special menu is designed for the celebration of Le French GourMay festival by featuring delicious ingredients from the Bourgogne Region, such as, Bourgogne snails, mustard from Dijon...Each dish can also be perfectly paired with our selected Bourgogne wines.

La Perouse 為您呈獻「法國五月美食節」特式菜單，特別採用了來自勃艮第的材料如：勃艮第蝸牛、第戎芥末等。每道菜更可和我們精選的勃艮第佳釀配合，您又怎可能錯過呢？

La Terrasse

G/F, 19 Old Bailey Street,
Central, Hong Kong
香港中環奧卑利街 19 號地下
Tel 電話：2147 2225
www.laterrasse-soho.com

Central 中環

La Terrasse, a real oasis in the heart of the City. As our name suggests you will find at the back of the restaurant our romantic and peaceful open-air terrace. Alternatively there is ample seating inside where you can also come along and experience our wonderful and typical cosy French ambience. Inside or out, Chef aims to give you a very personal experience of the true taste of traditional French cuisine.

La Terrasse 位居中環的中心，餐廳坐位設計簡單，舒適寬敞，並設有寧靜的露天露臺，氣氛浪漫柔和。主廚全心為您安排傳統法式菜餚，希望您能在這裡得到一個難忘的體驗！

PROMOTION DETAILS 優惠詳情

La Terrasse will prepare a special Le French GourMay menu with an Amazing Bourgogne Wine promotion.

La Terrasse 將為您準備一個「法國五月美食節」特別菜餚，您還可以配答不同的希根地葡萄酒，祝您有個非凡的勃艮第美食之旅！

Mirror
French Restaurant

6/F Tiffan Tower,
199 Wan Chai Road,
Wan Chai, Hong Kong
香港灣仔灣仔道 199 號
天輝中心 6 樓
Tel 電話：2573 7288
www.themirror.hk

Wan Chai 灣仔

The restaurant is conceived by 3 friends who share the same passion for fine food and one common dream to make the art of classic French cuisine reachable to the food lovers. They achieve it by offering their guests an unforgettable culinary experience in an intimate home-like setting combined with friendly service.

本餐廳由三位志同道合的人仕創立，除了推廣法國文化外，其目的是以合理價格提供一處媲美五星酒店美食及服務水準的場所讓大眾享用。

PROMOTION DETAILS 優惠詳情

Visitors will receive a 10% special discount for patronizing the "Experience Bourgogne Special 4 courses Menu HK$698" during Le French GourMay (except wine & beverages).

於「法國五月美食節」舉行其間，凡享用本餐廳之「勃艮第之旅 HK$698 四道菜套餐」均可獲得九折（酒水除外）。

Privé
French Restaurant

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 6 樓
Tel 電話：(853) 8861 7290
www.sofitelmacau.com

Macau 澳門

An upscale boutique French Restaurant, with the intention of creating an intimate space that allows for exceptional private dining; which was conceived to be a concept that is more of a "Chef Table" with creatively touch of culinary elegance than a traditional style restaurant. Aside from the inspired menu, Privé offers spectacular views of the old city and the historic sites of Macau.

Privé 法國餐廳法式高級餐廳 Privé 坐擁市中心新馬路及內港迷人夜色；貫徹高水準的美饌佳餚及法籍主廚 Yannick Ehrsam 的烹飪哲學創新意念，Privé 銳意打造別於一般傳統的小型私人晚宴，使這間能容納 24 人的私人高級食府更能締造優越的用餐體驗。

PROMOTION DETAILS 優惠詳情

Privé French Restaurant will design a special Le French GourMay 5-Course Bourgogne Wine Pairing Dinner.

法式餐廳 Privé 為「法國五月美食節」設計了 5 道菜搭配勃艮第葡萄酒晚餐。

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

St. George

Hullett House, 1881 Heritage,
2A Canton Road,
Tsim Sha Tsui, Kowloon
九龍尖沙咀廣東道 2A 號
Hullett House, 1881 Heritage
Tel 電話：3988 0220
www.hullethouse.com

Tsim Sha Tsui 尖沙咀

St. George is the signature fine dining restaurant, serving contemporary French cuisine at Hullett House. Its refined setting brings to mind an established English gentlemen's club that contains reflections of Hong Kong's British influences.

Hullett House 的高級法式餐廳 St. George 氣氛舒適典雅，其裝潢設計更仿照懷舊英式會所而成，反映植根香港的濃厚英式風情。

PROMOTION DETAILS 優惠詳情

Chef Philippe Orrico, Executive Chef of award-winning St. George, will be presenting a six-course menu featuring the delectable specialties from Bourgogne. The menu will be perfectly paired with the finest Bourgogne wines including Pouilly Fuissé Domaine Moillard 2010, Pommard Arthur Barolet & Fils 2010 and Beaune du Château, Bouchard Père & Fils 2007 etc, offering the ultimate indulgence of the "Bourgogne" dining experience.

聞名遐爾的 St. George 將由行政總廚 Chef Philippe Orrico 誠意呈獻六道菜式的食譜，細心精選來自勃艮第的優質食材，並完美配搭多款尊貴的勃艮第葡萄酒，包括 Pouilly Fuissé Domaine Moillard 2010、Pommard Arthur Barolet & Fils 2010 及 Beaune du Château，Bouchard Père & Fils 2007 等，帶來極級滋味的「勃艮第」式餐飲體驗。

Sky 21

21/F, AIA Tower, 251A-301
Avenida Comercial de Macau,
Macau
澳門商業大馬路 251A-301 號
友邦廣場 21 樓
Tel 電話：(853) 2822 2122
www.sky21macau.com

Macau 澳門

Located in Macau' central, the 20,000 square-feet bar a restaurant offers authentic Pan-Asian cuisine served with innovative restaurant concepts and offers a wide range of classy drinks with views of the Macau harbor. An ideal venue for any occasion, quality drinks, exciting themed events, innovative design, friendly service and professional management.

佔地兩萬平方呎的 SKY 21，設計富品味及時代感，散發着簡約而華麗的氣派；店內提供精緻的創意亞洲美食、醉人音樂及獨有的澳門瑰麗景致，是一家集美食、娛樂體驗於一身的時尚餐廳酒吧。

PROMOTION DETAILS 優惠詳情

We will do pairing of menu with 4 different kinds of Domaine Chanson wine by the glass in special price.

我們為您準備了 4 款來自 Chanson 莊園不同的葡萄酒，再配以我們的特式菜餚，每杯佳釀均可以以優惠價購買。

The French Window

3101, Podium Level 3, ifc mall,
Central, Hong Kong
香港中環國際金融中心商場
3 層 3101 店
Tel 電話：2393 3812
www.thefrenchwindow.hk

Central 中環

Come to The French Window to let loose and share a few laughs with friends over hearty food and French beer imported directly from France. A lively metropolitan brasserie in central with monolithic raw seafood bar and art deco inspired décor gives The French Window a touch of old Paris.

The French Window 是良朋歡聚的最佳選擇，餐廳設計充滿老巴黎的味道，配合滿載 Brasserie 風格的美食、法國直接入口的啤酒及新鮮的法國海產，定能讓你與摯友輕鬆分享，體現寫意的法國情懷。

PROMOTION DETAILS 優惠詳情

Enjoy a delicious 4-course menu, including a welcome drink, for just HK$698 to celebrate Le French GourMay at The French Window. Add wine pairing for only HK$198. Available in May.

為慶祝「法國五月美食節」，The French Window 會於五月推出精緻細膩的法式 Brasserie 四道菜套餐（每位 HK$698），配以四款佳釀每位另加 HK$198。

The Press Room

108 Hollywood Road,
Sheung Wan, Hong Kong
香港上環荷李活道 108 號
Tel 電話：2525 3444
www.thepressroom.com.hk

Sheung Wan 上環

The Press Room, a French brasserie is a Hong Kong institution and a long-standing neighborhood favorite amongst expats and locals alike, serving both authentic and modern French cuisine in a heartwarming environment.

The Press Room 是一間法式餐廳，在一個溫馨的環境中，提供新穎及現代化的法國美食，深受本地及外籍人仕喜歡。

PROMOTION DETAILS 優惠詳情

Come enjoy a fantastic set lunch and set dinner specially designed for Le French GourMay and treat yourself with the Bourgogne wine pairing!

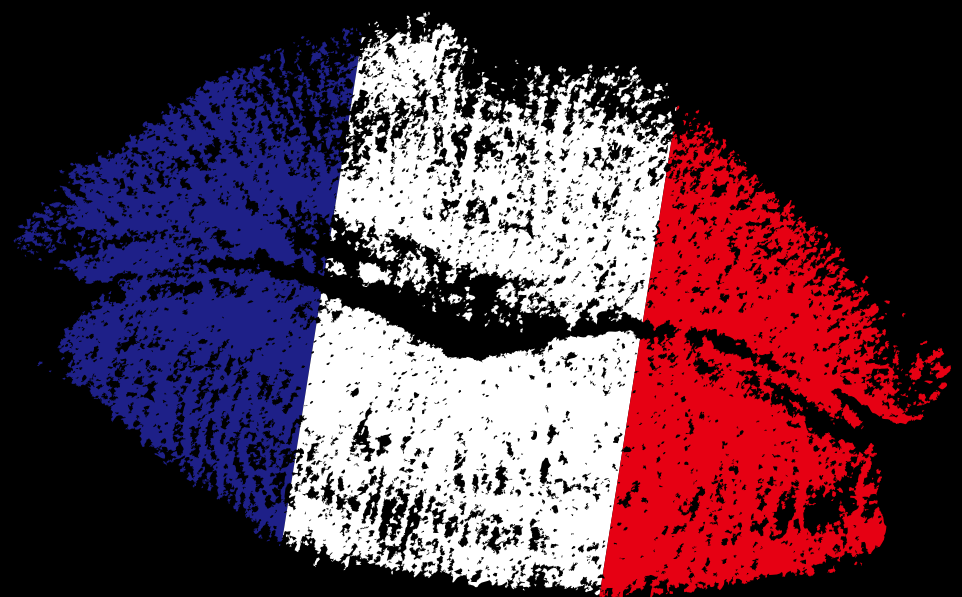
Press Room 將特別推出「法國五月美食節」午餐及晚膳套餐，快來品嚐各式美食，再配以勃艮第葡萄酒，絕對是一流的享受！

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

PURE GALLIC INDULGENCE

LE FRENCH GourMAY 法國五月

Amazing BOURGOGNE



1 – 31 May

Bon vivants, we present a spectacular 5-course Le French GourMay menu paired with amazing Bourgogne wines to match! Feast on Poached Egg with Smoked Eel and Caviar, creamy Pan Fried Foie Gras with Celery and Truffle and the heartiest of French casseroles - Boeuf Bourguignon with Spring Vegetables and Young Potato!

HK$948 per person (Add HK$395 for wine pairing)
*prices subject to 10% service charge

Book online or 2315 5999

WHISK
5th Floor The Mira Hong Kong 118 Nathan Road Tsimshatsui Hong Kong
whisk@themirahotel.com www.themirahotel.com

Asia Miles

the mira HONG KONG

VIDA RICA

Vida Rica Restaurant 御苑餐廳

2nd Floor, Mandarin Oriental, Macau
Macau Avenida Dr Sun Yat Sen, NAPE, Macau
澳門文華東方酒店二樓
澳門外港新填海孫逸仙大馬路
Tel 電這：(853) 8805 8918
www.mandarinoriental.com/macau

Macau 澳門

Led by Executive Chef Dominique Bugnand and using only the freshest and finest ingredients, Vida Rica is the place to meet people and enjoy creative cuisine and fine wines in an unrivalled setting with magnificent panoramic views.

御苑餐廳坐擁城中絕佳景觀，由酒店行政總廚具銘樂親自主領，嚴選最新鮮優質食材，呈獻創意無限的頂級佳餚及高級佳釀。

PROMOTION DETAILS 優惠詳情

In celebration of "Le French GourMay" in Macau, Mandarin Oriental, Macau presents a series of gourmet experiences including a mouth-watering and tempting French tea set at the Lobby Lounge and exclusive degustation menu in Vida Rica Restaurant.

The immensely creative French Executive Chef Dominique Bugnand who is born in Burgundy has extended his imaginative flare to an exclusive 7-course gourmet menu – La table de L'empereur (Emperor's Table) paired with a selection of fine wines from Burgundy between 18 April and 14 July 2013 at Vida Rica Restaurant.

為慶祝於澳門舉行的「法國五月」活動，澳門文華東方酒店將於大堂酒廊呈獻充滿法式風情的特色下午茶及御苑餐廳廚師精選菜譜等一系列令人回味無窮的餐飲禮遇。

出生於博根地的法藉行政總廚貝銘樂融合地道特色及新派意念，誠意在 2013 年 4 月 18 日至 7 月 14 日期間於御苑餐廳推出七道菜式美饌菜譜 — La table de L'empereur（帝皇盛宴），美饌菜譜搭配來自法國勃艮第葡萄產區的名酒佳釀，讓你細嚐名酒與美饌的頂級體驗。

WHISK

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
www.themirahotel.com

Tsim Sha Tsui 尖沙咀

Unique contemporary European cuisine served in a relaxed, refined setting of modern designer interiors. WHISK located at The Mira Hong Kong showcases the finest culinary craftsmanship presented with flair in the ambient environment of the main restaurant area as well as in private dining rooms including the spectacular Chef's Table.

格調時尚典雅，提供以當代方式烹調之歐陸美饌。位於 The Mira Hong Kong 的 WHISK 由廚藝精英策劃，展示最優秀之廚藝及最頂尖的精緻當代歐陸美饌。其貴賓廳及華麗的「主廚餐桌」更為客人帶來極致的餐飲享受。

PROMOTION DETAILS 優惠詳情

This May WHISK presents pure Gallic indulgence in a spectacular 5-course Le French GourMay menu paired with amazing Bourgogne wines to match! Feast on Poached Egg with Smoked Eel and Caviar, creamy Pan Fried Foie Gras with Celery and Truffle and the heartiest of French casseroles – Boeuf Bourguignon with Spring Vegetables and Young Potato!

這個五月，WHISK 為您呈獻滿載法國情懷的五道菜精緻菜譜，配上法國勃艮第產區的佳釀，以慶賀「法國五月美食節」的來臨！細味慢煮蛋配煙燻鰻魚和魚子醬、香煎鵝肝配香芹松露及豐盛的法國紅酒燉牛肉，令您回味無窮！

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

A la Maison Restaurant & Bar

Shop F & G, 18 Jupiter Street,
Tin Hau, Hong Kong
香港天后木星街 18 號 F 及 G 號鋪
Tel 電話：2510 0123

Tin Hau 天后

A traditional French Restaurant located in a very glamorous area off the King's Road. Not easy to find but worth the detour. Cosy atmosphere with high ceilings, to make you feel comme A la Maison. The owner, a French cantonese actor will be your guide for a great French moment.

由電視藝人黃長興開設地道的法國餐廳，位於旺中帶靜的木星街。舒適環境及熱情招待，讓客人置身像餐廳名字一樣“在家中”的感覺。

PROMOTION DETAILS 優惠詳情

A four course set dinner HK$458 totally dedicated to Bourgogne's most traditional dishes included two glass of Bourgogne wines to paired the meal.

四道菜餚的價錢 $458 元，圍繞着勃艮第產區特色的菜式，更包括兩杯勃艮第葡萄酒配合美味的晚餐，可以稱得上為“美酒佳餚”。

Bistro 1979

17 Science Museum Road,
Tsim Sha Tsui East, Kowloon
九龍尖沙咀東部科學館道 17 號
Tel 電話：3400 2300
www.bistro1979.com

Tsim Sha Tsui East 尖沙咀東

Welcome to the most unique experience in Hong Kong! The Bistro 1979 is a student-run, multifunction food and beverage operation. The Bistro 1979 offers lunch and dinner throughout the year. The lunch menu features set selections, with choices, designed to offer value for money. We offer moderately priced meals with high quality food and spectacular service. The Bistro 1979 is also fully licensed and carries a comprehensive international range of wines, spirits, beers and soft drinks. With a private dining room, the Bistro 1979 is also available to host events and banquets. Come give us a try and see what we are all about!

歡迎蒞臨全港最獨特的餐飲體驗！Bistro 1979 餐廳為酒店專才學生參予之多用途餐室。餐廳全年提供午餐及晚餐，午餐時段供應不同套餐，菜餚皆味美價廉。餐廳精心設計多款優質菜式，配以一級服務水平及大眾化收費。Bistro 1979 餐廳亦為全面持牌酒館，供應廣泛種類之葡萄酒，烈酒，啤酒及汽水。Bistro 1979 餐廳設置私人用膳區，作為各項晚宴，公司活動一流場地 。快來親身來體驗與別不同的 Bistro 1979 餐廳！

PROMOTION DETAILS 優惠詳情

During May 2013, the Bistro 1979 will provide French and Bourgogne theme meals on selected days. Special menus will also be complemented by high quality French wines at attractive price. Check out the menu for theme lunch or dinner at our website!

2013 年 5 月期間，Bistro 1979 餐廳於特定日子提供勃艮第主題套餐，特別設計餐單更配以優質法國葡萄酒，價錢相宜。 有關主題午餐及晚餐詳情，請立即瀏覽 Bistro 1979 餐廳網頁！

Bistro Laurent Tourondel (BLT) Steak

Shop G62, G/F, Ocean Terminal,
Tsim Sha Tsui, Kowloon
九龍尖沙咀廣東道 17 號
海運大廈地下 G62 號鋪
www.diningconcepts.com.hk/blt/index.php
Tel 電話：2730 3508

Tsim Sha Tsui 尖沙咀

Bistro Laurent Tourondel (BLT) Steak – BLT Steak opened in New York in 2004 as a revolutionary modern American Steakhouse by celebrity chef, Laurent Tourindel and is now in Hong Kong. An extensive range of the best prime steaks available from US and Australia are complemented by an array of custom designed entrees, appetizers, salads, poultry, fish and shellfish, all with classic vegetable side dishes. Desserts of American classics and French specialties are a feature. BLT Steak offers endless beverage options as well, including a creative selection of wines, many available by the glass.

BLT Steak 由 名 廚 Laurent Tourondel 於 2004 創辦，是一所創新的美國扒房，並已進駐香港。採用多種頂級美國和澳洲牛肉，配以獨家創作的前菜、沙律、家禽、海鮮等，揉合美國經典及法國風格的甜品也是餐廳的一大特色。BLT Steak 的酒單也非常全面，網羅多國佳釀，部份以每杯發售。

PROMOTION DETAILS 優惠詳情

This special regional menu especially designed by the restaurant's head chef features classic French dishes with a delicious wine pairing option inspired by the Bourgogne Region of France.

「法國五月美食節」特式菜單由餐廳主廚精心設計，推出經典法式菜餚再配以勃艮第產區的佳釀，絕對是不同凡響的感受。

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
www.diningconcepts.com.hk

Central 中環

Bouchon Bistro Français - 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 selection of Hors d'oeuvres, La Charcuterie, Salades, Soupes, Cocottes, Assiettes and Garnitures and Desserts with 'Specialites Maison' daily. A superb collection of French wines is available.

漫步在伊利近街，到 Bouchon 品嘗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，提供各種地道法國佳餚美酒，包括各式前菜、醃肉、沙律、湯、甜品及一系列精彩的法國酒。

PROMOTION DETAILS 優惠詳情

Bouchon Bistro Français has designed a menu that showcases the best of home style French cooking inspired by the Bourgogne Region of France with a set menu at $428 with a la carte options to choose from.

法式餐館 Bouchon 為迎接「法國五月美食節」來臨，為大家呈獻法國勃艮第地區的家鄉料理，套餐每位港幣 428 或可單一選擇其他的主菜。

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

Brasserie de L'ile

G/F, 4 Arbuthnot Road,
Central, Hong Kong
香港中環亞畢諾道 4 號地下
Tel 電話：2147 2389
www.brasseriedelile.com

Central 中環

Hong Kong's first authentic northern French brasserie complete with al fresco terrace, specializes in mussels and French fries. Casual and affordable, drop by for a drink or a prolonged dinner with friends.

Brasserie de L'ile是香港首個地道北部法式小酒館，設有戶外露台，舒適雅緻。青口及炸薯條遠近馳名。歡迎和三五知己到來飲一杯或享用晚餐。

PROMOTION DETAILS 優惠詳情

A 3-course Set Menu of HK$398 is offered. Bourgogne wines will be provided during the French GourMay Festival: Bourgogne Aligote HK$248 and Bourgogne Pinot Noir Domaine Gille HK$268.

三道菜餚為港幣 398 元。於「法國五月美食節」期間，更可享用不同的勃艮第葡萄酒：Bourgogne Aligote 港幣 248 元及 Bourgogne Pinot noir Domaine Gille 港幣 268 元。

Café de Paris

23 Elgin Street, Soho,
Central, Hong Kong
香港中環蘇豪區
伊利近街 23 號
Tel 電話：2810 0771
http://cafedecogroup.com

Central 中環

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

Café de Paris 提供多款法式經典菜色，為時尚的蘇豪帶來巴黎風味。天花板上的雕花、黑白格子地磚、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。

PROMOTION DETAILS 優惠詳情

A Special menu featuring Bourgogne products will be created.

Café de Paris 於「法國五月美食節」期間，為大家設計富有勃艮第特色的菜餚供大家享用。

Chez Les Copains

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

Sai Kung 西貢

Living in the country side of south French, sunlight raying into the little yellow house, drinking the French wine, tasting the homemade goose liver terrine by the chef, you can only enjoy such moment in Chez Les Copains. Bonnie So, the Chef of Chez Les Copains spending three years in French Le Cordon Bleu to study traditional French cooking, she brings the real French cooking to Hong Kong and letsher clients to enjoy traditional French cooking.

讓你置身於法國南部鄉郊，陽光射入黃色小屋，一邊喝着法國酒，一邊品嚐主廚親手製作的鵝肝醬，此等享受相信只有 Chez Les Copains 可以帶給你。Chez Les Copains 主廚 Bonnie So 在法國藍帶烹飪藝術學院花了 3 年時間學習法國傳統烹飪，為的只是希望令客人在香港也可以品嚐正宗的法國菜。

PROMOTION DETAILS 優惠詳情

During Le French GourMay, we will organsize different promotions for you, please contact us for more details.

於「法國五月美食節」中，我們將為大家準備了不同的優惠，詳情請聯絡我們查詢。

Chez Patrick Deli

- 1/F Causeway Center,
28 Harbour Road,
Wan Chai, Hong Kong
香港灣仔港灣道 28 號
銅鑼灣中心 1 樓
Tel 電話：2877 0121
- G/F Shops 05-06,
Stanley Plaza,
Stanley, Hong Kong
香港赤柱
赤柱廣場地下 05-06 號鋪
Tel 電話：2683 5115
- 3 Star Street,
Wan Chai, Hong Kong
香港灣仔星街 3 號
Tel 電話：2527 1408

www.chezpatrick.hk

Wan Chai 灣仔
Stanley 赤柱

In a casual bistro environment, we serve a hearty French cuisine, local country dishes inspired by the homeland of the Chefs. The menus are a selection of products and dishes selected or created by Chef Patrick Goubier from Lyon. Sitting in our restaurant, surrounded by fine groceries, rediscover the authentic, rustic and simple taste of French regional dishes.

餐廳氣氛隨和，我們為大家提供豐富的法國美食。所有地道菜餚的靈感，菜單及食材均由來自里昂的主廚 – Patrick Goubier 一手包辦！在這裡，您可以品嚐到不同簡單且樸實的法國菜！

PROMOTION DETAILS 優惠詳情

Executive Chef and founder, Chef Patrick Goubier put all his passion and love of the French terroirs in the special French GourMay Festival 2013 Bourgogne Menu. This one of a kind menu is a tribute for this gastronomic region emphasizing the wine pairing for each course. It will be only available during the Fench GourMay.

主廚兼創辦人 — Patrick Goubier 為表現他對法國勃艮第美食及佳釀的情懷，特意地為「法國五月美食節」設計了一款特式菜單。每一道勃艮第傳統美食都與勃艮第葡萄酒配搭，組合完美及經典，您絕對不能錯過！

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

Classified

Classified

Please refer to the website for addresses:
www.classifiedfood.com

Central 中環
Happy Valley 跑馬地
Sai Kung 西貢
Sheung Wan 上環
Stanley 赤柱
Tai Hang 大坑
Wan Chai 灣仔

Classified – A collection of neighbourhood cafes featuring premium artisan cheeses, gourmet coffees, boutique wines and handcrafted breads. European-style casual dining serving breakfast, lunch and dinner.

Classified — 一間齊集高級芝士，香口咖啡，葡萄酒及手工製麵包的咖啡館，更提供歐陸式早餐、午餐及晚餐。

PROMOTION DETAILS 優惠詳情

At Classified, enjoy a Bourgogne white and red wine of the month (available in most outlets) during Le French GourMay.

於「法國五月美食節」期間，可於 Classified 享用一系列勃艮第紅白葡萄酒。

Maison Eric Kayser

Maison Eric Kayser

Shop OT G14-G15, G/F,
Ocean Terminal, Harbour City,
Canton Road, Tsim Sha Tsui,
Kowloon
九龍尖沙咀廣東道
海港城海運大廈首層 14-15 號鋪
Tel 電話：2736 2884
www.maison-kayser.com.hk

Tsim Sha Tsui 尖沙咀

World Master Baker Eric Kayser dedicates to offer artisan bread originating from France, while linking tradition and modernity with no concession on freshness or taste. In Hong Kong Flagship Store, you could taste the prestigious Grab & Go products and French gourmet in the restaurant.

世界級麵包師 Eric Kayser 致力於提供源自法國的手工麵包，將傳統與現代、新鮮與美味緊密聯繫。在香港旗艦店，您可以在西餅屋品嚐久負盛名的麵包及西點，也可以在餐廳享用法式美食。

PROMOTION DETAILS 優惠詳情

Maison Eric Kayser launches a special Burgundian menu with a fine selection of Bourgogne wines for celebrating Le French GourMay. Sautéed Bourgogne Snail Served With Potato Cream, "Eric Kayser" Beef Cheek Bourguignon Served with Steamed Potato and Sautéed Mushroom and The "Vineyard" Apple Fine Tart are exclusively provided in May.

Maison Eric Kayser 最新推出特別勃艮第菜單，精選勃艮第葡萄酒，慶祝「法國五月美食節」。炒勃艮第蝸牛配奶油馬鈴薯、"Eric Kayser"紅葡萄酒洋蔥燒牛肉配蒸馬鈴薯和炒蘑菇和"葡萄園"蘋果派僅在五月奉上。

Congress Restaurant 會景餐廳

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
www.hkcec.com

Wan Chai 灣仔

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 à la carte menu, Congress Restaurant also offers the renowned international dinner buffet and an international wine list covering a serie 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。

PROMOTION DETAILS 優惠詳情

Angus Cheng, the Executive Chef (Western Kitchen) of HKCEC, honed his skill with such Michelin three-star French Chefs as George Blanc in Vonnas and the Troisgros brothers in Roanne. He has meticulously designed French delicacies at Congress Restaurant dinner buffet. A series of Bourgogne wines are also on offer.

會展中心行政總廚（西廚部）鄭秉衡，曾於法國 Vonnas 的 George Blanc 及 Roanne 的 Troisgros 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 Bourgogne 名酒以供選擇。

Fleur de Sel

Fleur de Sel

• 51D Graham Street,
Garley Building, Soho,
Central, Hong Kong
香港中環蘇豪區
嘉咸街 51D 號嘉利大廈
Tel 電話：2645 9828

• Flat 2J, Po Foo Building,
1 Food Ming Street,
Causeway Bay, Hong Kong
香港銅鑼灣富明街 1 號
寶富大廈 2 樓 J 室
Tel 電話：2805 6678

Central 中環
Causeway Bay 銅鑼灣

Fleur de Sel brings a Brittany French touch to Soho and Causeway Bay. Located in the center of Hong Kong Island, we echo the simple and relaxing European Style. Via our chef Alexandre Gregory, we present around 40 species of the classic and stylized galettes and crèpes. Enjoy it with Apple Cider or Wine to feature the seasons and show the best of our products.

我們將法國不列塔尼的傳統法式食品帶來香港。位於香港心臟地帶，室內環境以簡單舒服的歐式設計。主廚 Alexandre Gregory 為我們細心創作及改良了約 40 款經典的法式煎餅，配以香甜蘋果酒或法國葡萄酒，顯現出我們優良的四季食材。

PROMOTION DETAILS 優惠詳情

For Le French GourMay, Fleur de Sel will prepare special galettes:

- Meurette Galette: Poached egg with red wine sauce, bacon, shallots and mushroom.
- Bourguignonne: Snails fricassee, mushrooms, bacon and spinach.

為慶祝「法國五月美食節」，Fleur de Sel 將推出以下特式勃艮第法式煎餅：

- Meurette Galette：水煮蛋配紅酒醬汁，以煙肉及蘑菇伴菜。
- Bourguignonne：法國蝸牛配蘑菇，煙肉及菠菜。

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

French American Bistro 'FAB'

G/F, 30 Hollywood Road,
Central, Hong Kong
香港中環荷李活道 30 號地下
Tel 電話：2810 1600
www.french-creations.com

Central 中環

The Perfect spot-off for a well-deserved and of the day cocktail. A great spot to grab a lunch or Brunch on the way into Central. Convenient meeting place to kick-start an evening. Relaxing and buzzy atmosphere with two different styles of food and well prepared.

FAB 位於中環心臟地帶，除了是一間雞尾酒宴會理想場所之外，對於喜歡午餐或早午餐的人來說，也是一個十分方便的選擇。輕鬆和熱鬧的環境，富有兩種不同風格的美食，是迎合晚上的好開始。

PROMOTION DETAILS 優惠詳情

During Le French GourMay, FAB will present you a special promotion on Bourgogne wines so you would be able to enjoy Bourgogne in Central!

於「法國五月美食節」期間，FAB 為您準備一系列勃艮第葡萄酒的優惠，讓您可以於中環無拘無束地感受勃艮第之氣息！

Kitchen

6/F, W Hong Kong,
1 Austin Road, West Kowloon,
Kowloon Station
九龍柯士甸道西 1 號 港鐵九龍站
香港 W 酒店 6 樓
Tel 電話：3717 2299
www.w-hongkong.com/en/kitchen

West Kowloon 西九龍

Kitchen is a modern bistro reflective of W's signature fun design. Upon arrival, the mad hatter's tea party in "Alice in Wonderland" brings guests to a world of fantasy. Guests can indulge in its fun world, while relaxing in the interactive dining experience, with delicate cuisines all over the world.

香港 W 酒店的特色餐廳 Kitchen 設計以摩登餐館作概念。一踏進 Kitchen，瘋狂帽子茶會將賓客帶到童話世界，盡情地享受愉快互動的餐飲體驗，品嚐廚師精心製作的各地美食。

PROMOTION DETAILS 優惠詳情

To spread the love of France, Kitchen at W Hong Kong will create a series of Bourgogne-inspired cuisine into its celebrated buffets.

Available in May, guests will experience a taste of this beautiful country with dishes emerging from the kitchen, all plated with in style and refinement.

將法國巴黎風情帶來香港，香港 W 酒店特意打造一系列法國勃艮第佳餚，為 Kitchen 的環球美食添上異國風情。

在 5 月份蒞臨 Kitchen 的賓客，將可品嚐得到源源不絕的美饌，所有菜餚均傾注了創新風格和精湛廚藝。

La Cabane Wine Bistro

62 Hollywood Road,
Central, Hong Kong
香港中環荷李活道 62 號
Tel 電話：2776 6070
www.lacabane.hk

Central 中環

La Cabane is the specialist in French natural wines in Hong Kong. With its bistro, La Cabane offers a range of French tapas, cold cuts and cheese platter to share as well as over 100 non-interventionist wines available from lunch time till late at night.

La Cabane 除了是法國天然葡萄酒專家之外，小酒館 La Cabane 還於午餐至深夜時段還提供了一系列的法式小吃、冷盤、芝士拼盤及多達 100 款葡萄酒，歡迎挑選。

PROMOTION DETAILS 優惠詳情

During the month of May, our bistro will offer a large selection of Bourgogne wines by the glass starting at HKD 80. These wines will be complemented by a selection of cheeses from the region as well as typical dishes including oeufs en Meurette: poached eggs in red wine sauce, boeuf Bourguignon: beef stew in red wine sauce or clafoutis aux cerises: cherry cake.

五月份，我們將提供一系列勃艮第葡萄酒以供選擇，價錢由港幣 80 元起。這些精選酒配以該地區的芝士及地道菜餚如 Meurett 雞蛋（水煮蛋配紅酒醬汁），勃艮第紅酒燉肉及櫻桃蛋糕。

La Marmite

46 Staunton Street,
Central, Hong Kong
香港中環蘇豪區
士丹頓街 46 號
Tel 電話：2803 7808
www.aqua.com.hk

Central 中環

A modern take on the traditional Parisian neighbourhood bistrot, La Marmite is unpretentious, informal and affordable. The restaurant was inspired by the "menu crise" trend that swept the French capital by turning to the real values of French cuisine with great dishes at affordable prices.

La Marmite 為充滿當代風格的鄰里式巴黎小酒館，風格親民、不拘小節且價格相宜。餐廳靈感源自金融風暴後橫掃巴黎飲食界的反璞歸真潮流「menu crise」，希望將法國菜回歸根本並打造能反映出其真正價值的餐單，為賓客提供相宜美饌。

PROMOTION DETAILS 優惠詳情

- French GourMay tasting menu
- Weekly Bourgogne special dishes on the black board
- Limited of authentic Bourgogne cheeses and wine

我們將推出「法國五月美食節」特式菜單，亦會有一系列傳統勃艮第菜餚供大家選擇。

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

La Rôtisserie

G/F, Manhattan Avenue,
255 Queen's Road Central,
Sheung Wan, Hong Kong
(Entrance on Hillier Street)
香港上環皇后大道中 255 號
Manhattan Avenue 地下
(入口設於禧利街)
Tel 電話：2324 1898
www.facebook.com/larotisseriehk

Sheung Wan 上環

La Rotisserie (Takeaway) serves an authentic French cuisine by directly importing its Grade A corn fed Chickens & other ingredients directly from France.They use an authentic Chicken Roasting Machine, which slowly roasts the chickens on a spit, and in the traditional way the potatoes are roasted in chicken fat below. A range of seasonally changing Side Dishes such as Ratatouille &roasted vegetables, French beans, Mash potatoes, soups, and delicious homemade quiches and desserts are offered. Don't forget their range of French wines, especially selected to match and enhance their food.

La Rôtisserie 提供健康及富具營養價值的外賣烤雞，並採用從法國直接入口的 A 級玉米餵飼雞，以傳統方式烤製，色香味俱全。配菜種類繁多：普羅旺斯雜燴、烤蔬菜、四季豆、薯蓉、湯、法式鹹批、甜品等多項選擇。我們還有一系統法國葡萄酒，供你們享用。

PROMOTION DETAILS 優惠詳情

Come and enjoy the French take away with 15% promotion on 'St Amour Domaine des Billiards' throughout May for Le French GourMay!

於「五月法國美食節」期間，凡購買勃艮第葡萄酒 'St Amour Domaine des Billiards' 可獲八五折扣優惠。

Le Blanc

6/F, 83 Wan Chai Road,
Wan Chai, Hong Kong
香港灣仔灣仔道 83 號 6 樓
Tel 電話：3428 5824
www.blanc.com.hk

Wan Chai 灣仔

Le Blanc makes you feel like being in a small house filled with passion in southern France. From the dining environment, seat design, foods, to our courteous & attentive service, all allow you to soak up the relaxed atmosphere as well as European customs. What's more is that you may also have a closer encounter with the dishes production process by visiting our chef!

Le Blanc 法國家庭式風格的餐廳，為每一個聚會提供私人空間，讓大家享受回到家吃飯的感覺。

PROMOTION DETAILS 優惠詳情

To celebrate the Amazing Bourgogne with Le French GourMay, Le Blanc would like to present you a special menu in Bourgogne style to show you the best gastronomy from this amazing region such as snails in Bourgogne style, Beef Bourguignon or Poached pear in red Bourgogne wine.

為慶祝「法國五月美食節」，Le Blanc 特別為勃艮第地區設計了一個特式菜單，讓您體會勃艮第奇妙的菜餚，如香草牛油焗勃艮第蝸牛、勃艮第紅酒燉牛肉、布地根紅酒煮梨子等等。

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

Les Fils à Maman

LG/F (backyard)
75 Hollywood Road,
Central, Hong Kong
香港中環荷李活道 75 號
Tel 電話：2871 0045
www.lesfilsamaman.hk
www.lesfilsamaman.com

Central 中環

Behind Les Fils à Mamanare four childhood friends who decided to bring back the good old recipes they enjoyed so much during their childhood, those simple homemade dishes their French mothers use to cook for them every day. The restaurant is both a tribute to this old time, through atmosphere and décor, and also to their French familiar recipes.

Les Fils à Maman 的背後有四位兒時玩伴，把他們童年時母親每天親手烹調的法式家常菜餚帶給大家。餐廳設計裝飾充滿懷舊氣氛、法式傳統食譜更勾起窩心回憶。

PROMOTION DETAILS 優惠詳情

Come at Les Fils à Maman to enjoy our selection of Bourgogne Wine bottles during all the French GourMay and the special traditional dishes prepared by our French Chef Jean-François, to remind the good taste of our nice Burgundy. Specials on the blackboard as Beef Bourgogne, Fondue, and more...

於「法國五月美食節」期間，來 Les Fils à Maman 享受我們精心挑選的勃艮第葡萄酒及由法國主廚 Jean-François 所烹調的傳統特色菜餚，發掘勃艮第味蕾之旅。黑板特別之選將會有勃艮第法式燉牛肉，火鍋等等。

La Brasserie Française
SUNDAY BRUNCH
FREE FLOW BUBBLES AND UNLIMITED FRESH SEAFOOD APPETISERS.
C'EST MAGNIFIQUE!
Join us every Sunday at noon for our semi-buffet brunch including signature beef tartare, French oysters and much more!
Book Early 2393 3812 www.thefrenchwindow.hk
3101 podium level 3 ifc mall Central Hong Kong
THE FRENCH WINDOW
MIRAMAR GROUP 美麗華集團

ma cuisine (private kitchen)

3A, Unison Industrial building,
7 Sun Yip Street, Chai Wan,
Hong Kong
香港柴灣新業街七號
協興工業大廈 3 字樓 A 室
Tel 電話：5129 7249
www.monsieurchatte.com

Chai Wan 柴灣

"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

PROMOTION DETAILS 優惠詳情

BOURGOGNE THEME DINNER:

- Friday May 30th - HKD490/person
- Bourgogne snails, Beef in red wine sauce, salad, Farmhouse cheese, Lemon tart
- RSVP: macuisine@mrchatte.com.hk. Call Sabine 5129 7249.
- 15% promotion on all our Bourgogne wines selection throughout May, except discounted items

勃艮第主題晚餐：

- 5 月 30 日（星期五）- HKD490/ 位
- 包括法國勃艮第出產的蝸牛、紅酒燴牛肉、私房沙律、農場芝士、檸檬批
- 名額有限，歡迎預訂：macuisine@mrchatte.com.hk 電話 5129 7249
- 凡於五月份以原價選購法國勃艮第紅、白葡萄酒，可獲八五折。

Metropolitain

G/F, 46 High Street,
Sai Ying Pun, Hong Kong
香港西營盤高街 46 號地下
Tel 電話：6292 3779
www.french-creations.com

Sai Ying Pun 西營盤

Newly open Restaurant located in Sai Ying Pun with a extended terrace. Metropolitain is a remindful of a modern Parisian cafe.

Le Chef offers a delightful French menu elaborate with delicate flavors.

位於西營盤新開張的餐廳，設有廣闊平台，設計更令人聯想起巴黎時尚的咖啡店。主廚精心烹調法式菜餚，菜色豐富獨特。

PROMOTION DETAILS 優惠詳情

Metropolitain will create a special wine promotion and special dish, all linked up with the Bourgogne Region.

Metropoliain 將推出勃艮第葡萄酒優惠及極具勃艮第特色的菜餚。

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

Mistral Restaurant

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 6 樓
Tel 電這：(853) 8861 7210
www.sofitelmacau.com

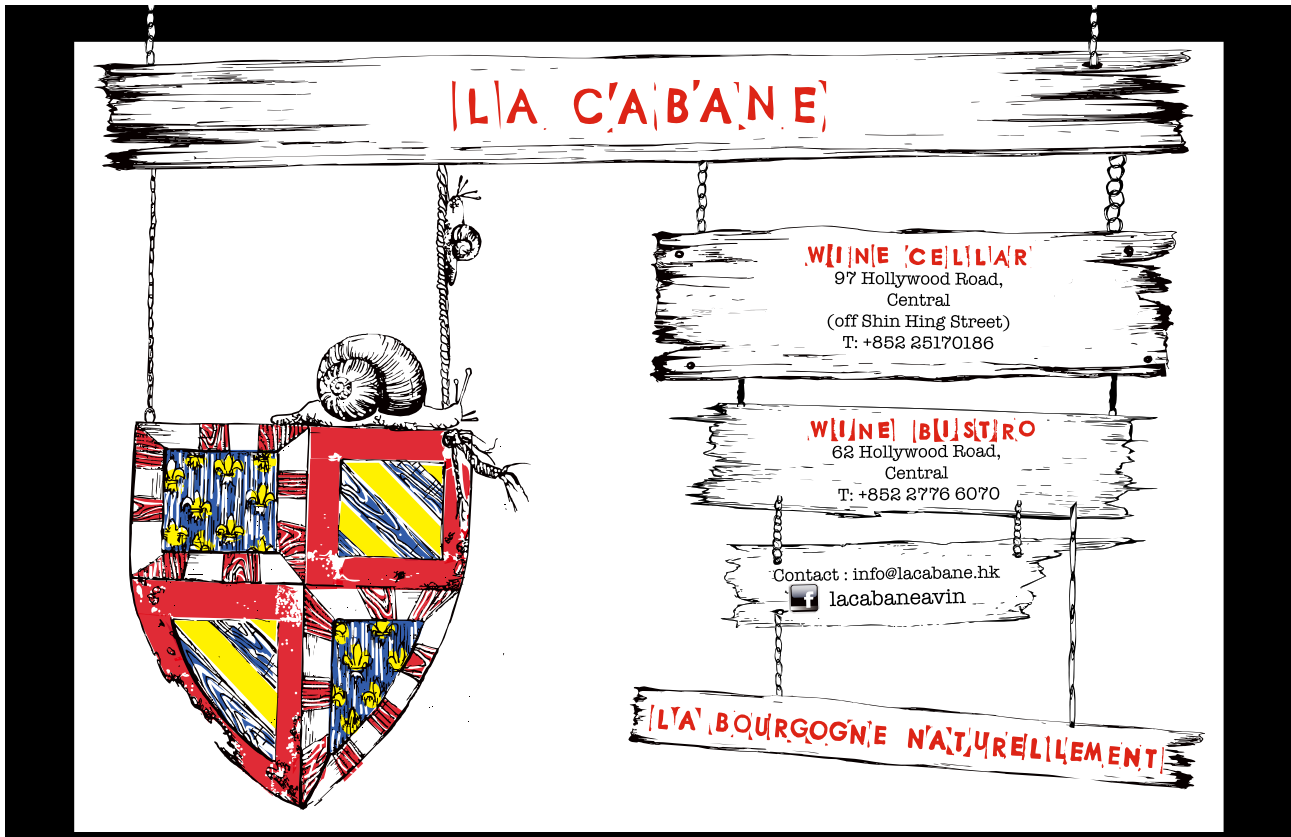
Macau 澳門

Mistral Restaurant – with an al fresco dining environment overlooking Pearl River Delta, Mistral restaurant provides the perfect setting for the special tastes offered in the contemporary buffet lines and a la carte choices. The French savoir-faire is showcased with the unparalleled quality and variety of food on offer.

Mistral 餐廳介紹法式及地中海風味特色自助餐，客人可選擇在室內用餐或置身池畔露天平臺，邊眺望澳門內港風貌，邊於微風中細嚐精致的法式餐飲文化。

PROMOTION DETAILS 優惠詳情

- 3-Course Lunch Menu with optional Bourgogne Wine Pairing
- 4-Course Dinner Menu with optional Bourgogne Wine Pairing
- 3 道菜午餐可搭配勃艮第葡萄酒
- 4 道菜晚餐可搭配勃艮第葡萄酒



The door to natural wine & fine food in Hong Kong

Pastis

Pastis

G/F, 65 Wyndham Street,
Central, Hong Kong
香港中環雲咸街 65 號地下
Tel 電話：2537 5702
www.french-creations.com

Central 中環

Pastis is a cosy and cheerily lit restaurant and Bar that boasts an authentic French atmosphere with leather banquettes, raw wood finishing and antiques flow in from France to create that French Bistro feel.

The menu is full of homemade French Classic.

Pastis 是一所舒適及環境輕鬆的餐廳，擁有真正的法式氣氛。皮革的高椅，原料木材加工，法式古典裝飾創造出法國小酒館的情調。

PROMOTION DETAILS 優惠詳情

During Le French GourMay, Pastis will celebrate Bourgogne with a special promotion on Bourgogne's wines and will prepare a special Bourgogne dish to delight your taste bud.

於「法國五月美食節」，Pastis 將會推出勃艮第特色菜餚，配合不同的勃艮第葡萄酒，為您帶來趟法國味蕾之旅。

Portal – Work & Play

Level 5, Langham Place,
Mongkok, Hong Kong,
555 Shanghai Street,
Mongkok, Kowloon
九龍旺角上海街 555 號
香港旺角朗豪酒店 5 樓
Tel 電話：3552 3232
http://hongkong.
langhamplacehotels.com

Mongkok 旺角

Creating a unique concept where business and pleasure intertwine, Portal – Work &Play is a fashionable lounge with live entertainment and a raw bar, power lunches and stellar wine hours. Together with high-speed internet and business centre, it is the perfect spot for business and pleasure.

全新概念的 Portal – Work & Play，將酒吧及商務中心合二為一，設計時尚的酒吧配合現場樂隊演奏，氣氛輕鬆愉悅；海鮮吧上的新鮮生蠔及頂級海鮮，令人垂涎三尺。設備齊全的商務中心及寬頻互聯網工作間，資訊娛樂兼備。

PROMOTION DETAILS 優惠詳情

Experience Le French GourMay promotion at Portal – Work & Play, including a tempting platter of three cheeses exclusively sourced from Bourgogne, paired with a glass of Bourgogne wine, for just HK$198.
(*Price is subject to 10% service charge)

During Le French GourMay, guests may also order fine Bourgogne wines by the glass at Portal – Work & Play.

Portal – Work & Play 為法國五月特意推出芝士與佳釀的完美配搭，精心挑選三款勃艮第芝士配以一杯美酒，僅售港幣 $198。
(*以上價錢需另加一服務費)

另外，Portal – Work& Play 亦會於法國五月期間提供一系列勃艮第佳釀以單杯發售。

Saint Germain

G/F, 1a Wong Nai Chung Road,
Happy Valley, Hong Kong
香港跑馬地
黃泥涌道 1a 號地下
Tel 電話：2836 6131
www.french-creations.com

Happy Valley 跑馬地

The décor is truly evocative of a real Parisian hotspot with fantastic bar stools perched in the open windows.

Saint Germain Restaurant offers a traditional French Cuisine and Bring a taste of Paris to the quiet neighborhood of Happy Valley.

一個真正的巴黎熱點，夢幻般的酒吧裝飾令人嚮往無窮。Saint German 餐廳提供傳統法國佳餚，為寧靜的跑馬地帶來富有巴黎風味的色彩。

PROMOTION DETAILS 優惠詳情

Saint Germain will showcase a tailor-made a special Bourgogne menu, featuring the must-try dishes from this region; don't miss it!

Saint Germain 餐廳將會為「法國五月美食節」量身創造一個特別的勃艮第菜單，包括一些勃艮第必嚐菜式，千萬不要錯過。

Stan Café

Shop 505, 5/F Stanley Plaza,
Stanley, Hong Kong
香港赤柱
赤柱廣場 5 樓 505 室
Tel 電話：2324 9008
www.stancafe.hk

Stanley 赤柱

All our goods are selected by our chef and Manu, the Boss, we imported all vegetables and fruits from France every week. We are very concern of our daily quality food, we want to bring to local consumers real french flavor. The former and authentic gastro-pub cuisine.

所以材料均由餐廳主廚及老闆 Manu 親自挑選，蔬果更是由法國直接入口。我們十分注重日常食物的品質，希望可以把真正法國風味的美食帶給本地食客。

PROMOTION DETAILS 優惠詳情

During Le French GourMay, Stan Café offers you three types of Bourgogne wine by glass to choose from: Natahlie& Gilles Fevre Chablis ($138/glass), Domaine Olivier Merlin Pouilly Fuisse ($188/glass) or Domaine Lucien Boillot Gevrey Chambertin ($288/glass). We also provide Bourguignon Beef at $208 and Bourgogne Cheese platter from Size S (assortment of 3 cheeses) to XL (assortment of 7 cheeses) price from HKD 168 to 240. More to enjoy our special Bourgogne Lunch Set for one main course, dessert and coffee at $150.

於「法國五月美食節」期間，來臨 Stan Café 可以選擇三款特選勃艮第葡萄酒：Natahlie & Filles Fevre Chablis（$138/ 杯）、Domaine Olivier Merlin Pouilly Fuisse （$188/ 杯）及 Domaine Lucien BoillotGevreyChambertin（$288/ 杯）。我們還提供勃艮第燉牛肉（$208）及勃艮第芝士拼盤（三款或七款可供選擇，價錢由 $168 至 $240）。更可以享用勃艮第特式午餐，主菜連甜品及咖啡（$150）。

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

the East
Queen's Road East

LE FRENCH GourMAY 法國五月

The cuisine of Burgundy is known for its richness due to the region's heavy harvest of red wines, which earn dishes the designation of à la bourguignonne.

This May, The East on Queen's Road East has crafted exclusive Burgundy menus highlighting the unique sensual flavour of Burgundy. Bon appétit!

Download Menus

Chez Patrick
2/F, GARDENEast
2541 1401

W28 STEAK HOUSE
9/F, QRE Plaza
2803 5388

Zummer
YOUR PRIVATE HIDEOUT
FINE DINING & BAR
23&25/F, QRE Plaza
2574 6692

P 14 hrs Free Parking*
* Please refer to in-mall posters for details

The East
Available on the App Store
GET IT ON Google play

Download & Spend 1 Extra hour Free Parking

Customer Services Hotline 2527 7292

183 / 202 / 213 / 222 Queen's Road East,
Wan Chai (MTR A3 Exit)
www.theeast.com.hk

W28 Steak House

9/F, QRE Plaza,
202 Queen's Road East,
Wan Chai, Hong Kong
香港灣仔皇后大道東 202 號
QRE 廣場 9 樓
Tel 電話：2803 5388
www.theeast.com.hk

Wan Chai 灣仔

W28 Steak House is a French steak house which provides a variety of high quality of steak from all over the world. The refined and comfortable environment is an ideal place for enjoying contemporary French cuisines.

W28 Steak House 環境優雅，主理多款法式名菜，頂級牛扒更是食客首選。

PROMOTION DETAILS 優惠詳情

For Le French GourMay, W28 will delight your taste bud with a typical French menu featuring signature W28 steak, which you will be able to pair perfectly with Bourgogne wines. The menu will be available at HK$450 (+10% SC). Every Bourgogne wines will be subject to 10% off during May!

W28 於「法國五月美食節」推出經典法式菜餚滿足您的味蕾享受，包括名氣 W28 牛扒再配以勃艮第葡萄酒，簡直是完美的組合。特式菜單只需港幣 480+10%，此外，所有勃艮第佳釀均可享有九折優惠。

Zummer
Fine Dining & Bar

23 & 25/F QRE Plaza,
202 Queen's Road East,
Wan Chai, Hong Kong
香港灣仔皇后大道東 202 號
QRE 廣場 23 及 25 樓
Tel 電話：2574 6692
www.theeast.com.hk

Wan Chai 灣仔

The two-storied, modern and relaxing restaurant is a favorite private hideout among friends, offering European and Asian fusioned cuisine.

餐廳主打新派融和菜，店內共設兩層，設計舒適優雅，是良朋好友共聚之選。

PROMOTION DETAILS 優惠詳情

Zummer has made a selection of Bourgogne wines, from white to red, and you can now enjoy with 10% off in May. To complete the journey to Bourgogne, come and savour its French Menu (HK$358 + 10% SC) with roasted French duck breast as main course specially designed for Le French GourMay!

為慶祝「法國五月美食節」，Zummer 為大家挑選勃艮第紅白佳釀供大家享，更可以享受九折優惠。我們更精心設計法式菜單 ($358 +10%)，主菜有烤法國鴨胸，讓大家一同感受勃艮第之旅！

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

Woo Bar

6/F, W Hong Kong,
1 Austin Road, West Kowloon,
Kowloon Station
九龍柯士甸道西 1 號港鐵九龍站
香港 W 酒店 6 樓
Tel 電話：3717 2222
www.w-hongkong.com/en/woobar

West Kowloon 西九龍

As a part of the W Hong Kong's fashionable space, Woo Bar redefines the nightlife scene. Make way for progress – and discover the whimsical interior design which serves as a vibrant backdrop for the lineup of energetic DJ's spinning original beats and W cocktails.

完美融入香港 W 酒店的時尚空間中，洋溢 Funk 格調的革新熱點 Woo Bar 為夜生活譜寫新定義。步入其中，將發現異想天開的室內設計，為陣容強勁的 DJ 原創節拍和舞曲塑造精采的背景。

PROMOTION DETAILS 優惠詳情

Woo Bar's Wine-Derlust, provides wide varieties of premium wine from Bourgogne, a lavish selection of lovingly laid-out cheese and finest fresh sliced cold cuts.

Starting from 8pm to 10:30pm on every Wednesday, priced at HK$258+10% per person guests can indulge themselves with fine wines with their friends under the soaring nine-metre ceilings of Woo Bar, accompanied by DJs spinning daily.

Woo Bar 的「Wine-Derlust」自助式品酒體驗呈獻琳瑯滿目的法國勃艮第葡萄酒、精心擺設的奢華芝士、頂級鮮切冷盤及美味的肉凍，令人心醉神迷，難以抗拒。

逢周三晚上八時至十時半供應，每位定價港幣 258 元 +10% 。Woo Bar 樓底高達九米，空間感十足，賓客可在此與知己良朋縱情享受。席間除有 DJ 打碟助興外，更可自由配搭美酒和芝士，有助味覺享受昇華。

Cuisine Cuisine 國金軒

3101, Podium Level 3, ifc mall,
Central, Hong Kong
香港中環國際金融中心商場
3 層 3101 店
Tel 電話：2393 3933
www.cuisinecuisine.hk

Central 中環
Tsim Sha Tsui 尖沙咀

In operation since 2005, the award-winning restaurant, Cuisine Cuisine, with its contemporary elegant décor and breathtaking harbour view, continues to impress with a surprising mix of traditional and nouvelle Cantonese cuisine along with one of the best wine selections in Hong Kong.

國金軒以精緻的粵菜、豐富的藏酒庫、華麗而具空間感的設計、眩目的維港景致，為顧客帶來極盡講究的美膳享受。菜餚以原味為原則，賣相獨特，力求展示粵菜豐腴但不失細緻的內涵。

PROMOTION DETAILS 優惠詳情

Considered one of the best Cantonese restaurants in Hong Kong, Cuisine Cuisine will be serving a Michelin-starred set menu matched with an impressive selection of the finest Bourgogne wines at tempting prices just for Le French GourMay.

為慶祝「法國五月美食節」，榮獲米芝蓮一星的高級粵菜食府國金軒會於五月以優惠價呈獻多款法國勃艮第的佳釀，配合星級美饌，相得益彰。

Golden Bauhinia Cantonese Restaurant 金紫荊粵菜廳

Expo Galleria,
Hong Kong Convention
and Exhibition Centre,
1 Expo Drive, Wanchai,
Hong Kong
香港灣仔博覽道 1 號
香港會議展覽中心博覽商場
Tel 電話：2582 7728
www.hkcec.com

Wan Chai 灣仔

Drawing on an enduring passion for the traditional culinary arts, Golden Bauhinia has been providing guests with exceptional Cantonese delicacies for over 10 years. Guests can enjoy a stunning outlook across Golden Bauhinia Square and Victoria Harbour. The spacious yet cosy environment adds a delightful ambience to the dining experience. An international wine list with a series of French wines is also available at the restaurant.

「用心演繹，粵菜藝粹。」金紫荊粵菜廳提供優質粵菜逾十載，得獎名廚精心炮製粵式佳餚，自開業以來口碑載道，餐廳環境寬敞舒適亦充滿典雅的氣派，更可眺望金紫荊廣場及維港迷人景致，乃商務及家庭聚餐的好地方，餐廳另提供各式佳釀包括多款法國美酒。

PROMOTION DETAILS 優惠詳情

Recommended by the MICHELIN Guide Hong Kong Macau, Golden Bauhinia Cantonese Restaurant provides authentic Cantonese menu showcases natural flavours of quality ingredients. The restaurant will offer a Bourgogne wine pairing dinner menu and an array of Bourgogne wines to celebrate the Le French GourMay promotion.

獲選《米芝蓮指南香港澳門》推介餐廳的金紫荊粵菜廳，提供著名正宗粵菜佳餚，充份發揮優質食材的天然鮮味。於「法國五月美食節」，推出「勃艮第美酒佳餚精選晚餐」及提供一系列法國佳釀，以供品嚐。

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

明閣 MING COURT

Ming Court
明閣

Level 6, Langham Place,
Mongkok, Hong Kong,
555 Shanghai Street,
Mongkok, Kowloon
九龍旺角上海街 555 號
香港旺角朗豪酒店 6 樓
Tel 電話：3552 3300
http://hongkong.
langhamplacehotels.com

Mongkok 旺角

Blending exquisite Cantonese cuisine with innovative wine pairing, Ming Court has been awarded two stars continuously for four years by the prestigious Michelin Guide. The restaurant profiles a sophisticated contemporary menu incorporating influences from around the world.

Known for its original take on unique dining, the team of passionate wine talents enhance the culinary experience with over 450 wines at Ming Cellar.

連續四年榮獲米芝蓮二星級的明閣，呈獻傳統與創新薈萃的現代廣東美饌佳餚。 明閣專業侍酒師團隊更創造廣東美饌醇釀配搭的創新潮流，以收藏於明酒窖 450 多款葡萄佳釀，帶領客人體驗粵菜與美酒完美結合的昇華美食之旅。

PROMOTION DETAILS
優惠詳情

Be inspired by the unprecedented collection of Bourgogne wines paired with innovative Cantonese culinary creations from two-Michelin star Ming Court. A special five-course menu will be available at HK$988 per person, and with a supplement of HK$400 guests will also enjoy the pairing of 3 glasses of fine wine sourced exclusively from Bourgogne (*Price is subject to 10% service charge) .

To celebrate Le French GourMay, guests can also order fine Bourgogne wines by the glass at Ming Court.

明閣將推出為「法國五月美食節」精心設計的五道菜的美饌菜譜，每位只需港幣 $988。加配 3 款勃艮第佳釀每位另加港幣 $400，讓美酒與粵式珍饈互相輝映（*以上價錢需另加一服務費）。

另外，明閣亦會於法國五月期間提供一系列勃艮第佳釀以單杯發售。

新滬坊 NEW SHANGHAI

New Shanghai
新滬坊

L1, Hong Kong Convention
and Exhibition Centre,
1 Harbour Road, Wanchai,
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
www.hkcec.com

Wan Chai 灣仔

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。

PROMOTION DETAILS
優惠詳情

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

新滬坊自 2009 年開業以來，連續三年參加「美食之最大賞」，並成為唯一一間榮獲金的上海菜館。於「法國五月美食節」，餐廳推出「勃艮第美酒佳餚精選晚餐」及提供一系列法國佳釀，以供品嚐。

星宴 Sing Yin Cantonese Dining

Sing Yin
Cantonese Dining
「星宴」中餐廳

1/F, W Hong Kong,
1 Austin Road, West Kowloon,
Kowloon Station
九龍柯士甸道西 1 號 港鐵九龍站
香港 W 酒店 1 樓
Tel 電話：3717 2848
www.w-hongkong.com/en/singyin

West Kowloon 西九龍

Sing Yin Cantonese Dining serves authentic Cantonese, amidst a savvy setting designed by Steve Leung. With the vivid Hong Kong streetscape as a backdrop, indulge in perfect dimsum and an unmatched selection of seafood dishes. With a pinch of then, a dash of now, Chef Bryan Lee keeps everything delicious.

位於香港 W 酒店一樓的星宴由中菜部總廚李秉康師傅主理，供應多款正宗廣東點心及新鮮海鮮菜式。摒棄中菜廳傳統的金碧輝煌，引領貴賓穿梭其中，體驗獅子山下和諧共融的情懷。

PROMOTION DETAILS
優惠詳情

Famous winemaker from Bourgogne will take guests on a gastronomic journey at Sing Yin Cantonese Dining this May. With keen determination for unconventional approaches, signature Chinese restaurant of W Hong Kong, Sing Yin Cantonese Dining, and the wine guru will together deliver breakthroughs by introducing a creative mix of the west and the east through an exclusive wine pairing menu in May.

想在品嘗美酒佳餚的同時，為味蕾帶來新鮮的驚喜？為滿足講求高品味享受的賓客，香港 W 酒店著名食府「星宴」套用法國勃艮第美酒，憑無限的創意及敏銳的味覺，將中式美饌、西方名釀巧妙配搭，於 5 月份隆重呈獻「葡萄美酒盛宴」。

LE FRENCH MAY 法國五月

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Join us for an exciting afternoon at Sha Tin Racecourse and indulge in a trio of treats: horseracing, Bourgogne food and wines and a sumptuous international buffet

蒞臨沙田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 11

French Wine Fair At The Races
馬場法國美酒展銷會

HK$490 per person

Private Box, Sha Tin Racecourse

2966 5835

LE FRENCH MAY 法國五月

Retails

Let the Amazing Bourgogne offer you the excellence of its food and wines in your little favorite next-corner shop.

勃艮第在您最喜歡的街角商店裡，為您提供不同的美食及紅白佳釀。

AMO ENO

Amo Eno

Shop 3027, Podium Level 3, ifc Mall, 1 Harbour View Street, Central, Hong Kong
香港中環港景街 1 號國際金融中心商場 3 層 3027 店
www.amoeno.com

Central 中環

Amo Eno translates purely and simply to "love wine", that is the heart of what we do. Located on the 3rd floor of Hong Kong's iconic ifc Mall, Amo Eno brings together wine, design, technology and people. It's like nothing you have seen before. Come see why. Amo Eno, we love wine.

Amo Eno 翻出來的意思是「喜愛葡萄酒」，也是我們所追求的理念。位於中環國際金融中心三樓，我們把葡萄酒、設計概念、科技及人潮融入於這裡，令人意想不到。Amo Eno，我們喜愛葡萄酒。

PROMOTION DETAILS
優惠詳情

During Le French GourMay, we will offer you a range of Bourgogne wine and dishes to experience the Bourgogne style. You can enjoy yourself in our tastings of Bourgogne wines.

於「法國五月美食節」，我們為您準備了一系列的勃艮第葡萄酒及菜式，一同感受勃艮第的風情。您甚至可以享受我們的勃艮第葡萄酒品嚐會。

Chez Patrick Deli

• 1/F Causeway Center,
28 Harbour Road,
Wan Chai, Hong Kong
香港灣仔港灣道 28 號
銅鑼灣中心 1 樓
Tel 電話：2877 0121

• G/F Shops 05-06,
Stanley Plaza,
Stanley, Hong Kong
香港赤柱
赤柱廣場地下 05-06 號鋪
Tel 電話：2683 5115

• 3 Star Street,
Wan Chai, Hong Kong
香港灣仔星街 3 號
Tel 電話：2527 1408

www.chezpatrick.hk

Wan Chai 灣仔
Stanley 赤柱

In a casual bistro environment, we serve a hearty French cuisine, local country dishes inspired by the homeland of the Chefs. The menus are a selection of products and dishes selected or created by Chef Patrick Goubier from Lyon. Sitting in our restaurant, surrounded by fine groceries, rediscover the authentic, rustic and simple taste of French regional dishes.

餐廳氣氛隨和，我們為大家提供豐富的法國美食。所有地道菜餚的靈感，菜單及食材均由來自里昂的主廚 – Patrick Goubier 一手包辦！在這裡，您可以品嚐到不同簡單且樸實的法國菜！

PROMOTION DETAILS
優惠詳情

Executive Chef and founder, Chef Patrick Goubier put all his passion and love of the French terroirs in the special French GourMay Festival 2013 Bourgogne Menu. This one of a kind menu is a tribute for this gastronomic region emphasizing the wine pairing for each course. It will be only available during the Fench GourMay.

主廚兼創辦人 — Patrick Goubier 為表現他對法國勃艮第美食及佳釀的情懷，特意地為「法國五月美食節」設計了一款特式菜單。每一道勃艮第傳統美食都與勃艮第葡萄酒配搭，組合完美及經典，您絕對不能錯過！

CHRISTIE'S 佳士得

Christie's 佳士得

22/F Alexandra House,
18 Chater Road, Central,
Hong Kong
香港中環遮打道 18 號
歷山大廈 22 樓
www.christies.com

Central 中環

Christie's, the world'sleading art business, had global auction and private sales in 2012 thattotaled £3.92 billion/$6.27 billion. Christie's is a name and place thatspeaks of extraordinary art, unparalleled service and expertise, as well as international glamour. Christie's has a global presencewith 53 offices in 32 countries and 10 saleroomsaround the world, and offers over 450 auctionsannually in over 80 categories, including all areas of fine and decorative arts, jewellery, photographs, collectibles, wine, and more. Prices range from $200 to over $100 million.

佳士得是世界藝術市場的頂尖拍賣行，2012 年佳士得全球拍賣及私人洽購的成交總額達 39.2 億英鎊 /62.7 億美元。佳士得拍賣行的名字代表了精美絕倫的藝術品、無可比擬的服務和專業知識，以及蜚聲國際的顯赫名聲。佳士得在全球 32 個國家設有 53 個辦事處及 10 個拍賣中心，每年舉行 450 多場拍賣，涵蓋超過 80 個拍賣類別，包括裝飾藝術品、珠寶、攝影作品、收藏精品、名酒等等，價格從 200 美元至超過 1 億美元不等。

PROMOTION DETAILS
優惠詳情

2013 HONG KONG WINE SALES CALENDAR:

- 15-16 March
- 24 May
- 7 September
- 22 November

2013 年香港佳士得名酒拍賣時間表：

- 3 月 15 至 16 日
- 5 月 24 日
- 9 月 7 日
- 11 月 22 日

CITY CELLAR 城市酒莊

City Cellar 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 B
灣畔居地下 A
www.citycellarmacau.com

Macau 澳門

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」座落於憩靜的南灣湖區，致力為葡萄酒愛好者發掘不同的美酒珍藏，精心挑選一系列來自不同釀酒區的優質而卓越價值的葡萄酒。讓葡萄酒愛好者可以享受到鮮為人知；由獨特釀酒商精心釀製的高質量珍品。我們熱切期待您的光臨，和我們共同分享在亞洲地區罕見的法國美酒！

PROMOTION DETAILS
優惠詳情

This year, City Cellar is excited to celebrate Bourgogne with Le French GourMay 2013, as we bring to wine lovers in Macau wines from one of Bourgogne's very special estates, Domaine Bertagna. The vineyards of Domaine Bertagna once belonged to the Cisterican monks, famous founder of Clos de Vougeot in the 13th Century.

DomaineBertagna is an Estate well recognised for their collection of diverse appellations that are elegant, silky wines and are among Bourgogne's most compelling; for Le French GourMay 2013, we have especially selected a few exceptionally unforgettable wines, including one of the world's rarest white wines – Vougeot Premier Cru Blancand and a red wine that rivals many from the finest Bourgogne estates – Vougeot Clos de La Perriere Monopole.

為慶祝「法國五月美食節」，城市酒莊特意為澳門葡萄酒愛好者帶來一間特別的莊園 – Domaine Bertagna。莊園曾經由僧侶所擁有，也是十三世紀著名 Clos de Vougeot 的創始人。Domaine Bertagna 所出產的佳釀以優雅，柔滑而有名。我們特別挑選幾款與日俱增的佳釀，包括世界稀有的白酒 – Vougeot Premier Cru Blancand 及紅酒 – Vougeot Clos de la Perriere Monopole。

Explore the finest wining and dining delicacies from all over France in the 6th edition of Tour de France at **city**'super!
In conjunction with French GourMay, our stores will be showcasing a top-notch selection of gourmet food and wine from Burgundy.

一同到來第六屆**city**'super「法國之旅」，探索來自法國各個產區的優質食品及葡萄酒。
聯同年度盛會「法國五月美食節」，特別搜羅來自頂級產區 — 勃艮第之美酒佳餚。

WINE CELLAR 酒窖
Times Square, Basement 1 時代廣場B1
Harbour City, Level 3 海港城3樓
ifc mall, Level 1 國際金融中心商場1樓
New Town Plaza 1, Level 2 新城市廣場1期2樓

Customer Service Hotline 客戶服務熱線: 2736 3866

Sponsored by:

c!ty'super
www.citysuper.com.hk

c!ty'super

city'super

- Times Square, Basement 1
  時代廣場 B1
- Harbour City, Level 3
  海港城 3 樓
- ifc mall, Level 1
  國際金融中心商場 1 樓
- New Town Plaza 1, Level 2
  新城市廣場 1 期 2 樓

Customer Service Hotline
客戶服務熱線：2736 3866

www.citysuper.com.hk

Causeway Bay 銅鑼灣
Tsim Sha Tsui 尖沙咀
Central 中環
Shatin 沙田

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，透過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 DETAILS
優惠詳情

Promotion Period:
29 Apr – 12 May 2013 (14 days)
Explore the finest wining and dining delicacies from all over France in the 6th edition of Tour de France at **city**'super! In conjunction with French GourMay, our stores will be showcasing a top-notch selection of gourmet wine and food from Burgundy. Watch out for FREE tastings of selected delicacies at the following **city**'super stores: Times Square, Harbour City, ifc mall and New Town Plaza on designated days.

推廣日期：2013 年 4 月 29 日至 5 月 12 日（14 天）
一同到來第六屆 **city**'super「法國之旅」，探索來自法國各個產區的優質葡萄酒及食品。聯同年度盛會「法國五月美食節」，特別搜羅來自頂級產區 — 勃艮第之美酒佳餚。請於特定日子蒞臨各 **city**'super 分店（時代廣場，海港城，國際金融中心及沙田新城市廣場），免費品嚐為您精心挑選的葡萄酒及食品。

etc wine shops 斟・酌

etc wine shops
斟・酌

- Burgundy etc
  Unit 404, Pedder Building,
  12 Pedder Street, Central
  香港中環畢打街 12 號
  畢打行 404 室
- Bordeaux etc
  G01, Leighton Centre,
  77 Leighton Road,
  Causeway Bay, Hong Kong
  香港銅鑼灣禮頓道 77 號
  禮頓中心 G01 號
- Champagne etc
  G/F, 19 Lyndhurst Terrace,
  Central, Hong Kong
  香港中環擺花街 19 號地下

www.etcwineshops.com

Causeway Bay 銅鑼灣
Central 中環

The retail division of Altaya Group, etc wine shops is an immersive retail experience catering to Hong Kong's discerning wine enthusiasts. Innovative and interactive, each shop specializes in a single winemaking region or theme. With a more focused offering, etc wine shops can cater to the specific needs of sophisticated wine connoisseurs.

大亞國際集團旗下零售店 etc wine shops 斟・酌致力為葡萄酒愛好者帶來前所未有的零售體驗。每間店鋪專營單一釀酒區的佳釀，創新與互動相容，焦點產區的精選項目更能滿足資深品酒人士的獨特品味。

PROMOTION DETAILS
優惠詳情

Celebrate Le French GourMay with our extensive selection of Bourgogne wines at irresistible prices. In May, pick our best sellers at any etc wine shop or visit burgundy etc for more amazing offers! Indulge you the passion for wine by joining our special series of Bourgogne workshops throughout the whole month of May.

齊來舉杯暢飲慶祝法國美食節！我們為您嚴選了一系列的勃艮第葡萄酒，並以非常吸引之價格出售。於五月份，到任何一間 etc wine shops 斟・酌選購及了解更多令您驚喜的優惠！此外，為令您能更盡情地了解及享受勃艮第葡萄酒，於五月份，我們已特別為您準備了一系列勃艮第工作坊，誠邀各位一同參與。

Flavour

G/F, No. 18 Possession Street,
Sheung Wan, Hong Kong
香港上環水坑口街 18 號地下
www.homeflavour.com.hk

Sheung Wan 上環

Flavour is a casual, friendly eatery and grocery store tucked away in the bustling streets of Sheung Wan. Already well known for its baguettes, inexpensive wines and cheeses, it is fast becoming a favourite among the French expatriates in Hong Kong. Regulars love our home made sausages and value meals.

Flavour 位於繁盛的上環區，是一間温馨、雅緻的食肆和雜貨店。其出售的法國棍包、酒類和芝士等，質優價廉，遠近馳名，已成為香港法國僑胞最喜愛的一家食店。常客們最喜愛我們自製的香腸和午餐。

PROMOTION DETAILS
優惠詳情

During the month of May, Flavour will stock products from the Bourgogne Region such as "Tour des Terroirs" salami, pate and other such delicacies.

On the 18th of May, come and enjoy bite sized tastings of these products and our signature Bourgogne style homemade sausages. Food tasting will be complemented by selected Chablis wines on offer.

推廣計畫：店舖內推廣、工作坊、試酒會 / 介紹會等。

五月份，Flavour 會由勃艮第地區大量購入如「Tour des Terroirs」沙樂美腸、糕點等美食。5 月 18 日那天，歡迎前來我店，品嚐這些美食，還有我們著名的自製勃艮第香腸。這次美食品嚐將伴以精選 Chablis 美酒。

GDV Fine Wines
葡萄酒坊

www.gdv.com.hk

Tsim Sha Tsui 尖沙咀
Central 中環
Wan Chai 灣仔

GDV Fine Wines established its wine businesses in Hong Kong since July 1997. We operate wine specialty stores conveniently located Tsimshatsui, Central and Wanchai, offering fine & rare wines, high-end wine accessories to customers. We host regular wine tasting workshops and events to our GDV members. Simple Pleasures!

葡萄酒坊成立於 1997 年 7 月，專營高品質葡萄酒及為客戶提供高端品酒配件。我們的葡萄酒專門店位於尖沙咀，中環及灣仔，交通便利。我們舉辦定期的品酒會和活動，為 GDV 成員提高更多品酒樂趣。簡單樂趣！

PROMOTION DETAILS
優惠詳情

GDV Fine Wines provides wide range of Bourgogne wines from rare and fine, to high quality GDV Selection Bourgogne wines. During Le French GourMay period, GDV will offer special Bourgogne wine promotion and organize wine tasting parties at shops.

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

為響應法國「法國五月美食節」的美酒，葡萄酒坊將舉辦一連串推廣活動。五月期內，可參加逢星期三舉辦之「勃艮第品酒會」，歡迎親臨位於尖沙咀之分店。除此以外，精選勃艮第美酒折扣更低至 75 折，機會難逢，萬勿錯過！

Jointek Fine Wines (Hong Kong) Limited
駿德酒業 (香港) 有限公司

www.jointekfinewines.com.hk

Wan Chai 灣仔
Tsim Sha Tsui 尖沙咀
Kwai Chung 葵涌
Macau 澳門

Established in HK since 20 years ago, Jointek Fine Wines (JFW) is specifically versed in selling and promoting imported wines and is one of the leading importers representing reputable brands in the region. JFW has winded the distribution network to cover China, Hong Kong, Macau, Taiwan and Singapore and have beyond 140 self-owned and franchised wine shops. JFW has its own thermostatic wine warehouses located in Hong Kong and has been certified by HKQAA.

駿德酒業創立於香港，一直從事進口葡萄酒的商業流通及運營業務，行銷網路遍佈中國各省市、香港、澳門、臺灣，以及新加坡等地。目前品牌連鎖專賣店多達一百四十餘家。位於香港的大型葡萄酒儲存倉庫，通過了香港品質管理局頒發的國際權威認證 (HKQAA) 。

PROMOTION DETAILS
優惠詳情

Celebrate the Le French GourMay, Jointek will hold "Bourgogne Wine Tasting" at every Friday in May. You are welcome to join FREE tasting at Jointek Hong Kong and Macau shops. Besides, selected French wines offered discount up to 20% off! Don't miss the chance.

為慶祝「法國五月美食節」，駿德酒業於五月逢星期五舉行「勃艮第品酒會」，歡迎蒞臨各駿德香港及澳門專賣店免費品嚐。此外，購買精選法國美酒折扣更低至 8 折，機會難逢，萬勿錯過。

La Cabane Wine Cellar

97 Hollywood Road, Central,
Hong Kong (off Shin Hing Street)
香港中環荷里活道 97 號（近新成街）
www.lacabane.hk

Central 中環

La Cabane has been created in November 2010 to bring the best of organic and natural wines to Hong Kong. All our wines are sourced from small artisan growers who work sustainably, organically or bio-dynamically their vineyards. There is minimal intervention in the winery.All of the picking and selection is made by hand. In style, the wines tend to be light-to-medium bodied, fresh (even refreshing), savoury and delicious to drink – and even better with food.

La Cabane 於 2010 年 11 月在香港成立，帶來了最好的有機天然葡萄酒給大家。所有葡萄酒都採購自獨立及小型的有機釀酒家，葡萄均是由工人人手細心採摘及挑選。葡萄酒體大部份是輕型或中型，清新，具令人耳目一新的感覺，味道鮮美，和食物配答更是一流！

PROMOTION DETAILS
優惠詳情

La Cabane will organize a Natural Bourgogne wine tasting on Thursday 16 May 2013. Priced at HKD350, this tasting will offer a chance to sample the best natural wines and products from Bourgogne. During the month of May, our shop will also showcase a selection of Bourgogne cheeses by Bernard Mure-Ravaud (MOF 2007) including but not limited to Epoisse, Soumaintrain and Trou du Cru.

La Cabane 將於 2013 年 5 月 16 日舉行天然勃艮第葡萄酒品嚐會，價錢為港幣 350 元，您將會品嚐到最好的天然佳釀及勃艮第產品。於「法國五月美食節」期間，我們將會於店內擺放由 Bernard Mure-Ravaud（法國最好的芝士生產商）所製造的一系列勃艮第芝士，我們更有 Epoisse、Soumaintain 及 Trou du Cru，絕對不容錯過！

LBC Fine Wine (Oversea) Company Limited

Room 614-5, 6/F Star House,
3 Salisbury Road,
Tsim Sha Tsui, Kowloon
九龍尖沙咀梳士巴利道 3 號
星光行 6 樓 614-5 室
http://lbcfinewine.com

Tsim Sha Tsui 尖沙咀

LBC Fine Wine mainly sell French fine wines. Investors and wine lovers are always impressed by the supreme quality and quantity of our stock. Our wine tasting room provides an excellent environment for customers which can enhance the quality of their lives.

美酒海外有限公司主要經營法國名酒，在品種及存量一向備受投資者及愛酒人的好評。我們專業的採購隊伍不斷從世界各地搜羅各樣美酒佳釀。而我們優質的品酒環境，更為追求品味生活的客人喜愛。

PROMOTION DETAILS 優惠詳情

To celebrate the Le French GourMay. LBC provides promotional activities as below:

1. 10% off for all Bourgogne wines (except discounted items)
2. Jumbo discount for selected Bourgogne wines.

Don't miss the chance to satisfy your desire of wines with amazing prices.

為慶祝「法國五月美食節」，美酒海外將有以下特別推廣活動：

1. 所有勃艮第紅酒可享九折優惠（特價價品除外）
2. 精選勃艮第紅酒可享八五折優惠

機會難逢，萬勿錯過！

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,
1 Austin Road, West Kowloon,
Kowloon Station
九龍柯士甸道西 1 號港鐵九龍站
圓方商場 1091A 號鋪
Tel 電話：3620 3277

www.monsieurchatte.com

Sheung Wan 上環
West Kowloon 西九龍

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、主要產區的葡萄酒和每日於上環及圓方店輪流供應的私房菜餚。

PROMOTION DETAILS 優惠詳情

PROMOTIONS FOR BOTH SHOPS

- 15% promotion on all bourgogne wines throughout May, except already discounted items.
- 20% on our Home made Boeuf Bourguignon (beef in red wine sauce)
- 20% on our French bourgogne snails.

TASTING IN SHEUNG WAN SHOP

- May 9th – from 7pm
  RSVP: ack@mrchatte.com.hk - 3105 8077

TASTING IN ELEMENTS SHOP

- May 24th – from 6.30pm
  RSVP: bonnie@mrchatte.com.hk - 3620 3277

Selection of Bourgogne red and white wines with pairing finger food.

Price: 150 HKD. Get a redeem coupon of 50 HKD, valid for a min of 200 HKD purchase on the same evening.

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

www.parknshop.com & www.greatfoodhall.com

PROMOTION DETAILS 優惠詳情

Take Bourgogne to your home!

Choose from over 300 fantastic French food and wine products at our 60 participating stores in Hong Kong!

Promotion Period:
17 May to 6 June 2013

齊來在家享受勃艮第風情！

超過 300 款法國美食及佳釀現已在百佳超級市場期下 60 間店舖發售！

優惠期：2013 年 5 月 17 日至 6 月 6 日

Ponti Wine Cellars

www.pontiwinecellars.com.hk

Central 中環
Happy Valley 跑馬地
Tsim Sha Tsui 尖沙咀
Kowloon Bay 九龍灣

Established since 1988, Ponti Wine Cellars source exquisite wines & spirits direct from new and old worlds for enjoyment of wines lovers. Be it Champagne, rare Bourgogne, Bordeaux Classified Growth, Italian classics, American boutique wines or vintage Armagnac brandy, there will always be bottle that suit your taste.

成立於 1988 年，Ponti Wine Cellars 為愛酒人搜羅各國出色佳釀。不管是香檳、珍罕勃艮第、波爾多列級紅酒、經典意大利紅酒、星級美國酒莊、又或陳年雅文邑白蘭地，您都可以在這兒找到心頭好。

PROMOTION DETAILS 優惠詳情

For Le French GourMay, Ponti Wine Cellars will organize several events to let you discover the Bourgogne wines, as wine tastings from 3:30pm to 5:30pm:

- On 11 May at the Kowloon Bay shop (contact 2997 3008)
- On 12 May at the Happy Valley shop (contact 2972 2283)
- On 25 May 2013 at the Central shop (contact 2810 1000)
- On 26 May 2013 at the TST shop (contact 2730 1889)

Ponti Wine Cellars will also organize a Borgogne dinner on 29 May to celebrate Le French GourMay from 7:30pm. Space is limited, so please contact 2306 9142 to book your space!

於「法國五月美食節」期間，Ponti Wine Cellars 將為您準備不同的活動讓您探索勃艮第葡萄酒，如佳釀品嚐會，時間由 3:30 至 5:30：

- 5 月 11 日，九龍灣專門店（聯絡 2997 3008）
- 5 月 12 日，跑馬地專門店（聯絡 2997 2283）
- 5 月 25 日，中環專門店 （聯絡 2810 1000）
- 5 月 26 日，尖沙咀專門店（聯絡 2730 1889）

為慶祝「法國五月美食節」，Ponti Wine Cellars 更於 5 月 29 日晚上 7 時舉辦一場勃艮第晚宴。名額有限，請立即致電 2306 9142 預訂位置。

Rare & Fine Wines
美酒珍藏

www.rarenfinewines.com

Central 中環
Sheung Wan 上環
Tsim Sha Tsui 尖沙咀

In the world of wines, endless pleasure comes from sharing and discovering. There are thousands of wines with hundreds of different styles and characteristics. It is our mission to select for you the best in this glamorous wine rendezvous. Based on this belief, we established Rare & Fine Wines Ltd. in 2003 which is now under Altaya Group International Ltd.

在芬芳香溢的酒世界，無盡的喜悅是來自探索和分享。陳年果熟皆美酒，賞色品味盡珍藏。美酒珍藏成立於 2003 年，現屬大亞洋酒有限公司，竭力為客人找尋合適的葡萄酒，遊走充滿魅力的酒世界。

PROMOTION DETAILS
優惠詳情

To celebrate the Le French GourMay and share the happiness of drinking wines, Rare & Fine Wines has selected a range of Bourgogne wines with style, balance, elegance, and intensity for you to taste at our shops. Please enjoy "Voyage of Bourgogne Wines Tasting" and the Special Offers on every Friday in May 2013.

Please visit our website for the Schedule and the Special Offers of "Voyage of Bourgogne Wines Tasting".

慶祝「法國五月節」及分享品嚐葡萄酒帶來的喜悅，美酒珍藏特別從勃艮第酒區挑選了一系列經典優雅的葡萄酒，於「法國五月節」內逢星期五，在各分店舉辦「勃艮第品酒之旅」並提供特價優惠，詳情請瀏覽：www.rarenfinewines.com

Sarment

Suite 1301, 13/F Lyndhurst Tower,
1 Lyndhurst Terrace, Central,
Hong Kong
香港中環擺花街 1 號
1 號廣場 13 樓 1301 室
www.sarmentwine.com
or
www.sarment.hk
(new website under construction)

Central 中環

Sarment was founded in London in 2007 by a group of top sommeliers, with the aim of serving the wine needs of the most affluent wine lovers of the world. Sarment is now opened to public in Hong Kong and Shanghai,with the objective of providing THE ULTIMATE WINE EXPERIENCE.

Sarment 於 2007 年成立於倫敦，由一班頂級侍酒師創辦，致力為全球最富裕的葡萄酒愛好者提供葡萄酒諮詢服務。Sarment 現時已在香港及上海開設分店，為一眾消費者帶來頂級葡萄酒體驗。

PROMOTION DETAILS
優惠詳情

Sarment opens its door in a prime location in Central this Spring. The store is designed with an array of wine display and a cozy lounge area for tasting. Sarment is a specialist in French, esp. Bourgogne wines, thereforein celebration of this year's Le French GourMay's theme, we are pleased to offer the following special promotions.

- 10% discount on all Bourgogne wines within the month of May (excluding already discounted items)
- Enjoy one complimentary glass of our "Wine of the Month" by visiting our lounge

Sarment 於今年春季正式開設商鋪，坐落於中環甲級地段。店鋪不但陳設了一系列葡萄酒，還設計了一個舒適的酒廊以供品酒。Sarment 是法國葡萄酒，特別是勃艮第產地葡萄酒的專家，正正配合今年「法國五月美食節」的主題，以見及此，我們誠意提供以下優惠。

- 凡於五月份購買任何勃艮第葡萄酒可享有九折優惠（特價貨品除外）。
- 凡親臨本店酒廊可免費享用"本月葡萄酒"一杯。

The Wine Gallery

22/F, Stanley 11, 11 Stanley Street,
Central, Hong Kong
香港中環士丹利街 11 號
Stanley 11 22 樓
http://hk.asc-winegallery.com

Central 中環

The Wine Gallery is dedicated to serious wine enthusiasts and collectors. Situated in Central, it provides wine guests with an inspiring snapshot of over 600 wines we offer. On top of the comprehensive wine portfolio, we are offering professional wine advice, perfect storage facilities, numerous wine events and an attractive rewards and loyalty program for wine lovers.

藏酒軒是專為一群愛好美酒的人仕而打造，坐落於中環的中心，展示了超過 600 款的多國佳釀。除了美酒，我們亦為客人提供全方位的服務包括藏酒意見，完備的存酒設備，多樣的品酒活動和會員優惠等。

PROMOTION DETAILS
優惠詳情

Le French GourMay Enomatic Promotion:
During the month of May, our Enomatic Machines will feature a large selection of Bourgogne wines available for tasting. A fine selection of Whites and Reds will be displayed to enable you to sample different terroirs of Bourgogne.

During French Gourmay, all Bourgogne wines will be available at a special price.

「法國五月美食節」Enomatic 推廣：
在五月份，藏酒軒的 Enomatic 將會展示多款勃艮第的紅白佳釀供免費品嚐，讓愛酒人仕共同欣賞勃艮第不同風土的美麗。

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 號鋪
www.voici-wine.com

Lai Chi Kok 荔枝角

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。

PROMOTION DETAILS
優惠詳情

5% Discount on purchase of Bourgogne wines, and 10% discount for VIP.

「法國五月美食節」期間，勃艮第葡萄酒可獲 95 折扣，及所有 VIP 會員可獲 9 折優惠。

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
◆ SHEUNG SHUI ◆ TUNG CHUNG ◆ www.watsonswine.com

LFG2013

Voi_la!
YOUR WINE CELLAR

Voi_la

www.crvangnard.com.cn

Central 中環
Sheung Wan 上環
Wan Chai 灣仔
Tsim Sha Tsui 尖沙咀
Kwun Tong 觀塘

voi_la! is a sub brand under China Resources Vanguard, we have 5 retail stores in Hong Kong. voi_la! is a French slang, means this is us! We won Service & Courtesy Award in 2011 and Mystery Shoppers Programme – Service Retailers of the Year in 2012 which organized by HKRMA.

voi_la! 是華潤萬家（香港）有限公司旗下品牌，目前在香港有 5 間分店。voi_la! 是法國俚語意思是這就是我們。憑着努力，我們贏取了由香港零售管理協會舉辦的「2011 傑出服務獎」及「2012 神秘顧客計劃冠軍」。

PROMOTION DETAILS 優惠詳情

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「法國五月美食節」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。

Watson's Wine

Watson's Wine

www.watsonswine.com

Watson's Wine is the leading specialist wine store in Hong Kong with over 20 stores. Established in 1998, it offers wine lovers over 2,000 wines from around the world.

Watson's is committed to providing its customers with quality – 24hr climate control in all it's stores and a sales team who have all taken W.S.E.T. training and are ready to provide great service.

屈臣氏酒窖是本港最大洋酒零售商，擁有超過 20 間分店。首間屈臣氏酒窖於 1998 年開幕，酒窖珍藏了 2,000 多款來自世界各地的名酒佳釀，為顧客提供最多元化選擇。

為客人提供優質的服務和產品是屈臣氏酒窖一貫的服務承諾，全線分店均設有 24 小時溫度監控；而每位店員均接受過 W.S.E.T. 的專業培訓，以提供高水平和專業的服務給顧客。

PROMOTION DETAILS 優惠詳情

Spend $1,200 on Burgundy wine & get a FREE Burgundy wine glass.

Terms and conditions apply – please ask store for details.

凡購買勃艮第葡萄酒滿 $1,200，即可獲贈勃艮第酒杯一隻。

優惠受條款及細則限制，詳情請向店舖查詢。

MARKET PLACE

www.MarketPlacebyJasons.com

Jasons FOOD & LIVING

www.jasons.com.hk

ThreeSixty°

www.threesixtyhk.com

OLIVER'S THE DELICATESSEN

www.oliversthedeli.com.hk

Oliver's The Delicatessen has established itself as Hong Kong's leading fine food and wine store since 1981. Situated in Prince's Building, Central, Oliver's provides a superior product range, high quality goods and personalized service to customers. The company is committed to constantly bringing new tastes from different countries and cultures to its customers, and providing added shopping and dining enjoyment.

Jasons • Food & Living is a boutique supermarket where food meets style. Here, foodies will relish a unique range of foods, confectioneries, spirits and kitchenware from around the world – many of which are Jasons exclusives.

位於中環太子大廈 2 樓的 Oliver's The Delicatessen 是一間提供高級食材及餐酒的專門店。Oliver's 致力於全世界搜羅各式各樣高質素的美食，為顧客帶來不同的新嚐試。

Jasons 是香港最具時尚設計風格的美食購物總匯。顧客可悠然選購我們精心呈獻的世界頂級美食名酒和廚用配備，更有 Jasons 獨家銷售的精選，美食繽紛，琳琅滿目。

PROMOTION DETAILS 優惠詳情

In celebration of Le France GourMay 2013, we will present a wide range of marvelous wines and foods from Bourgogne at discounted pricing. Wine tasting will be available for selected stores on selected days. Don't miss the chance to indulge yourself in the great Bourgogne Wines & Foods.

為慶祝「法國五月」及配合今屆勃艮第的主題，我們特別搜羅了一系列勃艮第的美酒佳餚，以優惠價格回饋顧客。此外，指定葡萄酒會於指定分店及日子提供免費試飲。機會難逢，萬勿錯過！

Workshops

Let the Amazing Bourgogne reveal all the secrets of its gastronomy and wines to you.
讓勃艮第為您揭開它們佳餚及葡萄酒隱藏的奧秘。

Online Retail

也买酒 yesmywine.com.hk

Yesmywine Hong Kong

Unit 2, 9/F, Unicorn Trade Centre,
131 Des Voeux Road, Central,
Hong Kong
香港中環德輔道中 131 號
有餘貿易中心 9 樓 2 室
www.yesmywine.com.hk

Central 中環

Established in 2008, we became one of the top online wine B2C selling platforms in China within 4 years, with more than 5 million registered members. The Hong Kong branch provides the finest wine in the world with competitive price. Besides the fine wine business, we also provide commercial wine with exceptional quality.

也買酒在 2008 年成立，在 4 年以內我們成為了中國大陸其中一間最大的紅酒網上商店，並擁有五百萬注冊會員。香港公司則提供具價格競爭力的高端紅酒，而且也有性價比極高的餐酒售賣。

PROMOTION DETAILS 優惠詳情

We provide wine tasting sessions for our VIP clients. These sessions will be conducted by wine professionals.

We will offer a selection of Bourgogne wines to taste and special prices during the promotional period.

We will organize a special tasting event during the day for some of our clients.

我們提供試酒會，並由專業的葡萄酒從業人員主理。

AWSEC®

Asia Wine Service & Education Centre (AWSEC®)
亞洲侍酒及教育中心

Rooms 1503-08,
15/F Kai Tak Commercial Building,
317-319 Des Voeux Road Central,
Sheung Wan, Hong Kong
香港上環德輔道中 317-319 號
啓德商業大廈 15 樓 1503-08 室
Tel 電話：2964-0188
www.awsec.com

Sheung Wan 上環

Asia Wine Service & Education Centre (AWSEC®) has expertise in training over 12,000 wine professionals and enthusiasts in Asia since 1994. The exclusive provider offers WSET Diploma course, A+ Australian Wine School, and Barossa Wine School courses in Hong Kong. Offers Bordeaux Wine School and Bourgogne Wine School courses.

94 年成立，培訓超過 12,000 名葡萄酒專業人員和愛好者的專業知識。香港唯一開展全系列 WSET 包括文憑課程機構，首辦 A+ 澳洲葡萄酒學校及巴羅薩葡萄酒學校官方課程。提供勃艮第和波爾多葡萄酒學校課程。

PROMOTION DETAILS 優惠詳情

Bourgogne Wine Course with Master of Wine

Date: Fri, 24 May
Time: 7:30pm - 9:30pm
Language: English
Educator: Matthew Stubbs MW
Cost: $880 per person
$1,560 for 2 persons

客座葡萄酒大師講課 – 勃艮第葡萄酒課程

日期：5 月 24 日（星期五）
時間：7:30pm - 9:30pm
語言：英語
導師：Matthew Stubbs MW
費用：每位 $880
2 人同行 $1,560

Ecole du vin de France

21/F, on hing building,
1 On Hing Terrace,
Central, Hong Kong
香港中環安慶臺 1 號
安慶大廈 21 樓
Tel 電話：3971 9147
www.ecoleduvin.asia

Central 中環

Ecole du Vin de France offers the best educational opportunities for enthusiasts and professionals alike to gain knowledge and expertise in wine. With more than 15,000 students per year, Ecole du Vin de France continues to be the leader in wine education.

Ecole du Vin de France 是葡萄酒教界的先鋒，為葡萄酒愛好者及專業人仕提供最好的葡萄酒教學。每年報名學生超過一萬五千人。

PROMOTION DETAILS 優惠詳情

During Le French GourMay, in May, enjoy a fantastic master class" Terroirs de Bourgogne" with Olivier Thiénot, director of Ecole du Vin de France and certified wine expert.

"Over the centuries, hundreds of plots of vineyard land were demarcated, farmed, and individually named. The monks who did this work noticed that each vineyard had a slightly different character. Today we call this phenomenon terroir, and in Bourgogne it finds its fullest expression through the region's signature varieties, Chardonnay and Pinot Noir"

Find all the details about this Master class: www.ecoleduvin.asia and 3971 9147.

於「法國五月美食節」期間，Ecole du Vin de France 董事長及葡萄酒專家 – Olivier Thiénot 將主持葡萄酒大師班，與您一同探究勃艮第的風土特色。幾個世紀以來，數以百計的葡萄園被僧侶們獨立命名及耕種，他們發現每一片園地都擁有不同的個性及風格。今天，我們把這些稱這現象為「風土」（Terroir），它最能充分地表達於勃艮第產區所生產並極具代表性的葡萄品種中 – 霞多麗及黑皮諾。

有關大師班的詳情，請查詢：www.ecoleduvin.asia 及 3971 9147。

TSA Wine School
俊邦亞洲葡萄酒學院

Unit 1502, 15/F,
Perfect Commercial Building,
20 Austin Avenue,
Tsim Sha Tsui, Kowloon
九龍尖沙咀柯士甸路 20 號
保發商業大廈 15 樓 1502 室
www.talentstate.biz

Tsim Sha Tsui 尖沙咀

TSA Wine School is a renowned wine institutes in Hong Kong which incorporates with a number of Award-winning sommeliers & mixologists to work in Alcoholic related training & education.

俊邦亞洲葡萄酒學院為香港知名葡萄酒學院，擁有經驗豐富的品酒及調酒專才，他們獲獎無數，致力提供專業的酒類項目培訓。

PROMOTION DETAILS 優惠詳情

TSA 3rd anniversary special discount on following workshop:

- Master Tasting of Bourgogne
- TSA Rookie Training Class

為慶祝俊邦亞洲三週年，報讀以下課程可享特別優惠：

- 尋找勃艮第的奧妙
- 酒壇皇牌培訓班

Food and Wine Academy
美酒佳餚學院

School of Hotel and
Tourism Management,
17 Science Museum Road,
Tsim Sha Tsui East, Kowloon
九龍尖沙咀東部科學館道 17 號
香港理工大學酒店及旅遊業管理學院
www.polyu.edu.hk/htm/fwa

Tsim Sha Tsui East 尖沙咀東

The Food and Wine Academy is an initiative between the School of Hotel and Tourism Management and Hotel ICON, created to promote learning through educational and practical workshops. These provide you a chance of learning in world class "Wine Tasting Vinoteca Lab" and "Western Food Lab" to advance your wine expertise and culinary insights. Whether you are a complete beginner or a professional, the Academy can help you further your knowledge and skills, and enhance your interest in worldwide cuisine and wine with its state-of-the-art facilities!

由唯港薈及香港理工大學酒店及旅遊業管理學院創立的「美酒佳餚學院」為業界及耘耘學子提供一個互動及學習機會。全港獨有的「美酒佳餚學院」，讓員工及行業專才參予優質工作坊，於亞洲國際都會中與業界參翹楚交流，交流寶貴知識。

「美酒佳餚學院」定期舉辦不同主題工作坊予公眾參予，其世界級「Vinoteca Lab 品酒室」及「Western Food Lab 食品室」更為主題品酒學堂及烹飪活動一流場地，公眾可學習美酒配佳餚主題學堂。

PROMOTION DETAILS 優惠詳情

Bourgogne Wine Tasting (May 2013)
Have you ever tried wine tasting experiences with an expert focus on the wonderful wines of the Bourgogne? Renowned Wine Educator, Communicator and Official Bourgogne Wines Instructor, Mr. Ian Symonds will highlight 3-4 types of Bourgogne fine wines in this 2-hour workshop under first class Vinoteca laboratory surroundings.

Bourgogne Cookery (May 2013)
Learn how to cook Bourgogne cuisine with a master chef and its cooking tips on French cuisine. Also enjoy your own tasty masterpiece with families and friends! Bon Appetite!

For more details, please contact us at 3400 2180 or email to denise.law@polyu.edu.hk

勃艮第品酒工作坊（2013 年 5 月）
你曾嘗試在品酒大師指導下，享受頂級勃艮第出產的品酒之樂？在國際知名葡萄酒大師及官方勃艮第葡萄酒講師 — Ian Symonds 指導下，於 2 小時勃艮第品酒學堂內，讓你在一級 Vinoteca Lab 品酒室環境中，學習淺嚐 3 至 4 種不同優質勃艮第美酒。

勃艮第主題烹飪班（2013 年 5 月）
與星級導師學習如何烹調勃艮第主題菜式及法式食品烹調心得，更可以家人朋友共享親手創作之美味傑作！

如有查詢，請致電 3400 2180 或
電郵至 denise.law@polyu.edu.hk

L'Atelier du Goût Hong Kong

Shop A2, G/F, Yoohoo Tower,
38 Kwai Fung Crescent,
Kwai Chung, N.T.
新界葵涌葵豐街 38 號
大鴻輝中心二期地下 A2 號舖
Tel 電話：2615 0638
www.atelierdugout.com.hk

Kwai Chung 葵涌

A Multi-functional culinary workshop of 3,000 square feet professionally managed and equipped with the finest professional kitchen equipments. It can be set up flexibly for events in various scales based on individual user's need, making it the preferred venue for all culinary exchanges and competitions, team-building and marketingfunctions.

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。

PROMOTION DETAILS 優惠詳情

Culinary class related to Bourgogne Region produce or tradition (Main: Chicken with Cepes Mushroom Bourguignon Sauce and Dessert: Poire Belle Dijonnaise) will be organized at our workshop. Please visit our event section on facebook for further updates or contact us at 2615 0638.

將會在本工作坊開辦有關勃艮第特產或傳統的烹飪班（法式雞配什菌勃艮第汁和酒浸啤梨撻）詳情請瀏覽我們的 facebook 活動網頁或致電 2615 0638。

Chablis White Party

Back to Hong Kong

May 7th, 2013

Crowne Plaza Causeway Bay

Enquiries and tickets booking:
Ms. Dorothy LEUNG / dorothy.leung@sopexa.com

PURE
CHABLIS

BOURGOGNES

Heather & March

Heather & March

Shop 216-218, Prince's Building,
10 Chater Road, Central, Hong Kong
香港中環遮打道 10 號
太子大廈 216-218 號鋪
www.heatherandmarch.com

Central 中環

Heather & March is a refined lifestyle retailer and specialist in high-end imported French home ware and savoir-faire. It is the exclusive agent of many world-renowned tableware, silverware, and furniture brands which include Charles, Cristal Sèvres, Cristallerie de Montbronn, Ercuis, Gien, Le Jacquard Francais, Moissonnier, Odiot, Raynaud and Sabre.

品揚國際有限公司於 1998 年成立，以精緻生活方式專營法國高級家居用品，在餐桌擺設的範疇上具有專業的知識。我們獨家代理許多享負盛名的餐具、銀器和傢俱品牌，包括 Charles, Cristal Sèvres, Cristallerie de Montbronn, Ercuis, Gien, Le Jacquard Francais, Moissonnier, Odiot, Raynaud 和 Sabre 等。

PROMOTION DETAILS 優惠詳情

Institut Paul Bocuse Cooking Program (May/June 2013)

In partnership with the prestigious Institut Paul Bocuse, we are proud to bring the sophisticated cuisine of France's most renowned 3 Michelin-star Chef – Mr. Paul Bocuse.

Learn how to be a gourmet chef with this hands-on class taught by the institute's Executive Chef Federico Duarte who will be teaching a special 3-course Bourgogne-themed menu.

This program includes a full-course dinner with wine pairing, take-home dish and an official cooking certificate signed by Mr. Paul Bocuse himself.

Cost $2,000 per person. Limited class sizes. Please contact us at 2116 0839.

與保羅博古斯廚藝學院合辦的烹飪工作坊 (二零一三年五/六月)

我司在今夏再一次與享負盛名的保羅．博古斯廚藝學院合作，為有志鑽研法國餐飲文化的您帶來由米芝蓮三星級廚師保羅．博古斯先生主導的精緻法式美食。

學院的行政總廚 Federico Duarte 將親身教授烹調以勃艮第為主題的三道菜式。烹飪班還包括與葡萄酒搭配的全套晚餐，參加者除可帶回學習成果與家人分享外，還將授予一份附有保．博古斯先生親筆簽名的烹飪班證書。

Arnaud BARTHÈLEMY, *Consul General of France in Hong Kong and Macau*

LE FRENCH GOURMAY ORGANIZATION COMMITTEE

UBIFRANCE Hong Kong

Aurélie TOUZARD, *Head of Hong Kong Office*

Antoine MEUNIER, *Head of Food and Beverage Department*

Clara CHAN, *Project Manager, Food and Beverage Department*

Guillaume RABOUTET, *Project Manager, Food and Beverage Department*

Lily YUI, *Head of Communication and Press Department*

Shirley WU, *Project Manager, Communication and Press Department*

LE FRENCH MAY ORGANIZATION TEAM

Consulate General of France in Hong Kong and Macau

Gilles BONNEVIALLE, *Consul for Culture, Education and Science*

Julien-Loïc GARIN, *Executive Manager – Partnerships, Marketing & Communication*

Elena CHEUNG, *Press & Communication Officer*

François LUSTEAU, *Cultural Officer (performing arts)*

Clémence TORRES, *Cultural Officer (visual arts)*

Anne-Sophie LEHEC, *Audiovisual Attachée*

For any information regarding the participation in LE FRENCH GOURMAY, partnership, sponsorship, advertisement, please contact us at hongkong@ubifrance.fr

Printing & Design

SKY Design

Cover Photo
Bottom Left: Crédit: BIVB / IMAGE & ASSOCIES
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Pierre Gagnaire has tailor-made an exclusive
Le French GourMay lunch and dinner menu,
highlighting ingredients from Bourgogne,
that will be available throughout the month of May
in the Michelin-starred Pierre.

For reservations please call +852 2825 4001.

Pierre

MANDARIN ORIENTAL
HONG KONG

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