

Date: 30 April, 2012

Website: <http://www.asiatatlerdining.com/hong-kong/feature/the-best-le-french-gourmay-menus.html>

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The Best Le French GourMay Menus

Another year, another chance to check out what the top French restaurants in Hong Kong have to offer as part of Le French May

By Elaine Wong

For the fourth year in a row, Le French GourMay will offer foodies in Hong Kong and Macau one full month to discover the essence of French cuisine and wines. The theme of the food festival this year celebrates the best of Bordeaux wines and gastronomy, and attracts over 70 restaurants, delis and wine distributors to participate in the event. Asia Tatler Dining goes through the dedicated menus and select the best ones for you to visit.

Amber

Famous for his dishes that combine deft technical skill and aesthetic beauty, chef Richard Ekkebus of Amber at the Landmark Mandarin is showing the lighter side of French cuisine with a seafood-focused menu. The cabanon oyster with pickled cucumber jello and green apple sorbet captures the spirit of spring and offers a taste of ocean freshness to start off the five-course meal. Then follows smoked eel with ham hock; line-caught John Dory with fresh bay leaves. For the poultry course, everyone has heard of the famous Bresse chicken. However, chef Ekkebus gives us a small surprise by serving pigeon from the same region instead, with a charcoal-grilled pigeon breast, legs minced and prepared as a crepinette. The dessert showcases a special variety of French strawberries, such as Gariguettes with diplomat cream lemon verbena.



The five-course menu is priced at HK\$1,388 or add HK\$988 for a five-glass Bordeaux wine pairing, including a 2006 Château la Dominique from Saint Emilion, and a 1995 Château Phélan Ségur from Saint Estèphe.

7/F The Landmark Mandarin Oriental, 15 Queen's Road Central, The Landmark, Central; +852 2132-0066.