

PUBLIC



World's Greatest French Dinner



21 March 2018
18 restaurants in Malaysia

#GOODFRANCE
#FRANCEINMALAYSIA

bit.ly/goodfrance2018



franceinmalaysia



frinmalaysia



franceinmalaysia



21 MARCH 2018

3000 CHEFS
3000 MENUS
5 CONTINENTS

Cuisine - French cuisine - represents joie de vivre, lightness, optimism and pleasure, ideas which are central to the image of Destination France

ALAIN DUCASSE
CREATOR OF GOÛT DE FRANCE

ABOUT GOODFRANCE

Symbol of Excellence: The spirit of Good France follows this founding idea with the aim of including all categories of restaurant throughout the world. In its 4th consecutive year, this global event, which was first held in 2015, follows UNESCO's decision to put "gastronomic meal of the French" on the intangible cultural heritage list.

Gastronomy will be used to showcase France's positive values, with the warmth associated with the pleasures of good food.

FRENCH WINE & SPIRIT

An essential part of the French dinner, French wine and spirit will be the highlight of this 4th Good France. In 2017, over 2,100 restaurants in 150 countries served 250,000 meals. The increasing popularity of Good France in Malaysia sees more restaurants and chefs participating. This year we have 18 restaurants and chefs from Penang to Kota Kinabalu!

See full list of participating restaurants/chefs in the last page.



REGISTRATION

Selected chefs will serve traditional French food on March 21 in their respective restaurants, the individual menus of which have been screened and approved by an international committee in Paris led by Alain Ducasse. Three thousand chefs are participating across five continents. The menu should include an aperitif with finger food, a starter, one or two main course(s), a cheese platter and/or a dessert, accompanied by French wines and champagnes.



21 MARCH 2018

3000 CHEFS
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**RESERVE YOUR TABLE
NOW IN THE
PARTICIPATING
RESTAURANTS
IN MALAYSIA**

2 OX FRENCH BISTRO

Jalan Doraisamy, KL

CILANTRO

Jalan Tun Razak, KL

DC RESTAURANT

Persiaran Zaaba, TTDI, KL

LE CORDON BLEU

Jalan Universiti, Sunway

GARVY'S FRENCH DINING

Jalan Raja Permaisuri, Ipoh

L'ORANGERIE

Jalan Metro Pudu 2, KL

**NATHALIE GOURMET
STUDIO**

Jalan Dutamas 1, KL

SOLEIL

Jalan Damanlela, KL

THE BRASSERIE

Jalan Stesen Sentral 2, KL

ARTE RESTAURANT

Jalan Argyll, Georgetown, Penang

COCOTT'

Jalan Wan Kadir 3, TTDI, KL

ENFIN BY JAMES WON

Jalan P Ramlee, KL

FRENCH FEAST

Tingkat Tong Shin, KL

L'ATELIER

Jalan Lintas, Kota Kinabalu

MAISON FRANÇAISE

Changkat Kia Peng, KL

NOOK

Jalan Stesen Sentral, KL

SUPPERCLUB

Jalan Tun Razak, KL

YEAST BISTRONOMY

Jalan Telawi 2, KL



21 MARCH 2018
Kuala Lumpur

"The next best thing to eating food, is talking about it"



2 OX FRENCH BISTRO

21 - 25 MARCH 2018

Entrée

Poached tiger prawns terrine -
Confit garlic & kelp espuma - Summer peas
OR
Cepe mushroom soup - Duxelles - Toasted
Brioche

Plat

Slow cooked chicken - Truffle Emulsion - Fava
beans ragout
OR
Roasted barramundi fillet - Turnips puree - Wilted
Spinach

Fromage

Brie with aged balsamic and orange-carrot
marmalade

Dessert

Dark chocolate mousse
Pecan Praline
Banana ice cream
Almond sable

RM150

Price includes 1 starter, 1 cheese course, 1 main & 1
dessert. Subject to 10% service charge & 6% GST

Chef Phillip Murray Dominic
54 & 56 Jalan Doraisamy, Kuala Lumpur
<http://two-ox.com>
603 2692 2233



LE CORDON BLEU

22 MARCH 2018

Entrée

Crème Vichyssoise,
Briochette surprise Vichyssoise cream
(small brioche in surprise)
Noix de Saint Jacques, ragout de ses bardes,
pomme Duchesse, sauce crème

Plat

Onglet de Bœuf grille, sauce Bordelaise,
compression de légumes oubliés et morilles

Fromage

Sélection de fromage : Blue cheese, Goat
cheese, Reblochon

RM380



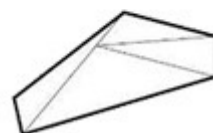
LE CORDON BLEU[®]
MALAYSIA

Chef Onno Rodolphe
No 5, Jalan Universiti, Bandar Sunway
<https://www.cordonbleu.edu/malaysia>
603 5632 1188



21 MARCH 2018
Kuala Lumpur

"Traditional or modern, there is only one cuisine... good cuisine"
Paul Bocuse



DC. RESTAURANT
BY DARREN CHIN

COCOTT'

21 MARCH 2018

Entrée

PAN-ROASTED DUCK FOIE GRAS
parsnip purée, glazed plum, pomegranate,
lettuce

DÉLICAT PARMENTIER-STYLE VELOUTÉ
leek and potato soup; crispy leek, truffle
cream

Plat

PAN-SEARED SCALLOPS
cauliflower espuma and couscous,
Montpellier butter
AUSTRALIAN BEEF RIB-EYE (120gm)
choron sauce (tomato spiked béarnaise)

CONFIT POTATOES
duck fat, thyme, garlic
WARM GREEN ASPARAGUS
mousseline sauce

Fromage

Melted Raclette Cheese

Dessert

Durian Tropicienne Tart
Mango Tarte Tatin

6 dishes RM249 (2-3pax) / 9 dishes RM 349 (3-4pax)

Chef Geoffroi Herin
1-1 Greens Terrace, Jalan Wan Kadir 3, TTDI
<http://www.cocottkl.com>
603 2712 4481

DC RESTAURANT

20 - 25 MARCH 2018

Entrée

FRESH CATCH OF THE DAY
(air flown from Hokkaido)
SIGNATURE

Takao cold somen: bafun uni: truffle celeriac: végétal
LIVE HOKKAIDO SCALLOPS IN SHELL
budu aioli: bianchetto truffle
3S SILKY EGG CUSTARD
sapporo snow crab: argumes
TENTACLES

smoked paprika cream: kale: marjoram: passionfruit
HOMAGE TO M. PAUL
Local "Kerisi" red mullet: potato scales: sauce maitaise
sans beurre: wild flower honey

Plat

Magret de canard with "larb" spice
16hr slow roasted lamb rack (SA Aust)
Japanese Full-Blood A4 Wagyu - 130gm
1/2 Brittany blue lobster tail

Dessert

"Kaki" : Persimmon
Clementine sherbet: Yuzu curd: sesame wafer: almond
crumble
"In depth" Light crunch meringue: black sesame
pannacotta: red cherries : creme fraîche sorbet
5 types of cheese from our cheese trolley

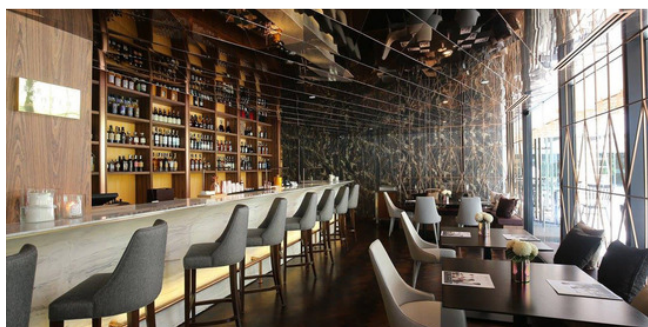
*3 separate menus available from RM328 to RM568

Chef Darren Chin
44, Persiaran Zaaba, Taman Tun Dr. Ismail,
<http://www.restaurant-dc.com/>
6012 223 2991



21 MARCH 2018
Kuala Lumpur

"A well-filled plate is no longer enough. If you want people to have a good time, there needs to be other parameters, from the décor and the atmosphere to the people and the relationships that they create. There is no magic formula. Alchemy is personal."
Guy Savoy



ENFIN BY JAMES WON

1 - 31st MARCH 2018

four courses RM483 / five courses RM528

Entrée

Daikon cake, oyster leave, ice plant, apple sorrel, greens, petals and blossoms, shallot rings, pickled carrot, fermented kaffir lime and honey emulsion

Caviar (10g), pommes soufflé, egg yolk and whites, chives, pickled shallots, wild lemon butter and sago crackers with vegetable essence from Farm Enfin

Sea urchin, chives, chives blossoms and leeks from Farm Enfin, Ikura, fermented beetroot, dehydrated coconut meringue, Belle rose, charred carrot in chicken fat and honey

Hokkaido scallop, prawn noodles, salted fish, mushroom gelée, compressed cucumber, brine cauliflower, almond, sea eel cuisson blanc and laksa oil

Abalone, oyster, osmanthus & chrysanthemum, charred onion and chicken broth, mushrooms, verjus lily bulb, chervil oil and fennel blossom

Prawn ravioli, pea tendrils, bean sprout, charred leek and spring onion, Nantua creme and wild celery oil

Krug Grand Cuvée, Reims, France (Edition 166th)

Plat

Fish of the day (air-flown) crowned with baby carrots, crispy skin, carrot gelée, Szechuan and Sarawak peppercorn, fermented cabbage and house fermented Tapai beurre blanc

Organic Broga Poulet (chicken), brown meat drumstick, house fermented wild Bario red wine, seasonal mushrooms, crispy skin, chestnut and truffle fondant

Kyushu Japanese Beef (MB6), roasted peppers, black garlic, parsley, garlic chips, wholegrain mustard, cape berry and basil oil

Lobster tail, crab, burnt coconut risotto, truffle egg nest, parsley, nasturtium powder, brassica flowers

Dessert

Mango and cape berry soufflé, Sarawak peppercorn and pandan sorbet

Le petit-Gâteau a la Enfin (small cake)

Le petit-Antoine a la Enfin (chocolate layer slice)

Hennessy Baba, roasted pineapple, capeberry and 70% cocoa chantilly

Chef James Won
Level 2, Menara Hap Seng, Jalan P.Ramlee
www.enfinrestaurants.com
60102887920



21 MARCH 2018
Kuala Lumpur

"When a dish works, it works for everyone, whether you're Asian,
European, African, American or anybody else"
Joel Robuchon



FRENCH FEAST

21 MARCH 2018

Entrée

The south west salad, duck crackling, smoked duck, gizzard confit and shaved foie gras terrine

Plat

Castelnaudary-style cassoulet of duck confit boxing, Smoked pork sausage, lardons and coco beans

Fromage

Gourmet artisan cheese platter, country bread and jam

Dessert

Apple and prunes croustade scented with Armagnac liquor

RM 95+ (starter, mains, desert)
RM 120+ (4 dishes)

French Feast
RESTAURANT & WINE BAR

Chef Mickael Cornutrait
20 Jalan Tengkat Tongshin
<http://www.frenchfeast.com.my/>
603 2110 6283



L'ORANGERIE

21 MARCH 2018

Entrée

Zucchini and Tomato Verrines /
Bouillabaisse

Plat

Côtelette d'Agneau Provencale / Chicken
gruyere with sautéed Mushrooms

Fromage

Saint Maure & Crottin Chavignol

Dessert

Tartes Aux Fruits, Classic French
Napoleons / Paris Brest, Cherry Clafouti

RM65

 **HELP**
College of Arts
and Technology
college of achievers

Chef Mohammed Razif Haron
Kompleks Metro Pudu, 1 Jalan Metro Pudu 2,
Fraser Business Park
www.helpcat.edu.my
603 2788 2000



21 MARCH 2018
Kuala Lumpur

We always say savory things are for eating and sweet things are for enjoying”
Pierre Hermé



MAISON FRANÇAISE

21 MARCH 2018

Entrée

French "Lanaurdie" duck foie gras custard,
smoked eel, Barigoule artichoke

Plat

Slow cooked rump of lamb, broad bean and
anchovy crumb

Fromage

Curated cheeses selection by MOF
Christophe le Meunier
Comte 18 months, crèmeux des Citeaux
w/truffles, Mont d'or, Bourbonnais, Roquefort,
Epoisses, St Maure de Tourraine

Dessert

White chocolate and Bourbon vanilla creme
brulee, torched citrus and cardamon sherbet

RM320++

Price not including GST



Chef Florent Lescouezec
N.5 Changkat Kia Peng
<http://www.maisonfrancaise.com.my>
603 2144 1474

NATHALIE GOURMET STUDIO

Entrée

Foie Gras in two ways, Cantaloupe Jelly, Duck
Prosciutto, Duck and Port wine Reduction /
Baby Spinach and Italian Parsley Tortellinis
Concentrated Italian Parsley Emulsion

Plat

Hokkaido Scallop in Snail Butter Cremolata
Snail Ragout Tartar / Slowly Cooked Organic
Chicken with Vin Jaune and Morels Potatoes
in three Textures

Fromage

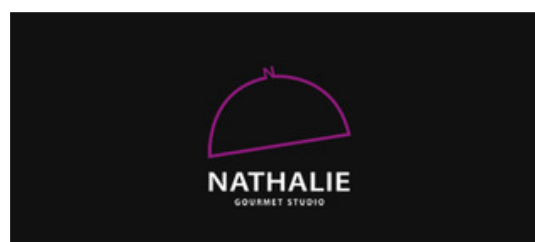
Truffled Brie in Espuma Puff Finger

Dessert

White Sphere Lemony with Passion

RM280++

+ Services Taxes (10%) + GST (6%)



Chef Nathalie Arbefeuille
Solaris Dutamas, Unit A4-1-05, Jalan Dutamas 1
<http://www.nathaliegourmetstudio.com/>
6017 963 2010



21 MARCH 2018
Kuala Lumpur

"We are selling dreams. We are merchants of happiness."
Bernard Loiseau



NOOK

19 - 25 MARCH 2018

Entrée

Foie Gras Torchon, Mango Gel,
Fig Marmalade & Onion Brioche
Tomato Consomme, Terrine of Tomato
with Crispy Tuile

Plat

Deconstructed Classic
Beef Bourguignon,
Saffron Boulangere Potato,
Baby Vegetables

Dessert

Galette des Rois

RM180 nett



Chef Arfizan Abdul Rahim
Aloft Kuala Lumpur Sentral
<http://aloftkualalumpursentral.com>
603 2723 1188



SOLEIL

21 - 24 MARCH 2018

Entrée

RAZOR CLAM, Marinated shallot, Vine ripened
tomato salsa, Garlic confit vinaigrette / BRITTANY
BLUE LOBSTER, Spring vegetables, Lemon balm
emulsion, Pickled turnip

Plat

DRY AGED BLACK ANGUS BEEF RIBEYE, Braised
chard, Pommies fondant, Cevenne onion

Fromage

BORDIER ARTISAN CHEESE PLATTER, Sourdough,
Dried fruits

Dessert

YUZU SOUFFLE, Creme brulee espuma, Red fruits
feuilletage

RM 320++

Additional RM 120++ for wine pairing

SOLEIL

Chef Evert Onderbeke
LOT 13A& 15, 2nd Floor, DC Mall, Plaza DC,
Damansara City, 6 Jalan Damanlela
<http://www.soleil.my>
603 2011 8261



21 MARCH 2018
Kuala Lumpur

**"The only time to eat diet food is while you're waiting for the steak to cook."
Julia Child**



SUPPERCLUB

Entrée

Pan seared Hokkaido scallops, celeriac purée, glazed chestnut and lobster bisque
Pan seared foie gras, Apple trio, balsamic reduction

Plat

Roasted lamb rack, black pepper sauce, mashed potatoes

Fromage

St Maure de Tourraine, Langres, Chaource, Comte

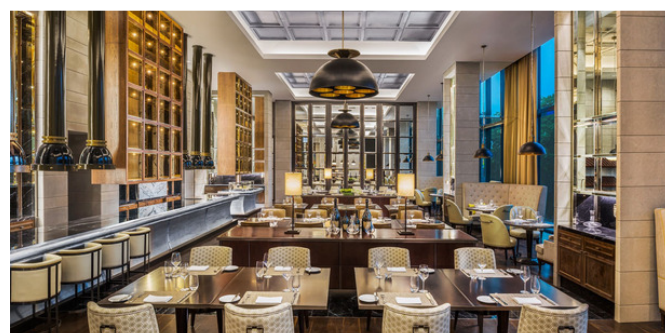
Dessert

Tarte Tatin

RM288



Chef Romain Fabre
Electric boulevard , TREC , Jalan Tun Razak
<http://www.supperclubkl.com>
603 2110 0866



THE BRASSERIE

21 - 24 MARCH 2018

Entrée

Truffle chicken consommé

Plat

SWEETBREAT

macaroni, stuffed with veal sweet bread

ZANDER

zander fish, shallots puree, red wine sauce

FOIE GRAS "POT AU FEU"

poached duck liver foie gras

Dessert

La rose des sable, coulis d'orange, sorbet au chocolat

RM288

Food only. Does not include drinks



Chef Alain Rion
The St. Regis Kuala Lumpur, 6 Jalan Stesen
Sentral 2
<http://www.stregiskualalumpur.com/thebrasserie>
603 2727 6666



21 MARCH 2018
Kuala Lumpur / Ipoh

"The thing I never use is the microwave. I have one at home, but it's a very old thing and we never use it."
Hélène Darroze



YEAST BISTRONOMY

21 - 24 MARCH 2018

DINNER MENU

Appetizer

Gazpacho de Tomato
Fresh Crab Meat Salad, Avruga Caviar & Avocado Ice Cream

First Course

Risotto aux Escargots au jus de Cresson
Carnaroli Risotto with Water Cress & Parsley juice, topped with snails,
Tomato Concassé & Shaved Comté Cheese

Main Course

Cotriade De Poissons Breton
Brittany Fish Stew with Monk Fish, Hake, Sardine, Mussels & Potato
Petit Cassoulet de Canard
Slow Cooked Casserole of White Haricot Beans with Smoke Duck,
Gizzard & Duck Leg Confit

Dessert

Vacherin a la fraise
Marinade Strawberry, Vanilla Ice Cream, Meringue & Flavored Cream

lunch menu RM56++ / dinner menu RM128++
Lunch and Dinner menus are available at
bit.ly/goodfrance2018

Chef Frank Ruidavet
24, Jalan Telawi 2
<http://www.yeastbistronomy.com>
603 2282 0118



GARVY'S FRENCH DINING

14 MARCH - 13 APRIL 2018

Entrée

Blue Abalone Meunière, Ipoh's Pomelo foam, chicken skin and green apple
Escargots with parsley barley risotto

Plat

Confit salmon with grilled pineapple, dill oil and frozen lemon vodka mousse
Roasted lamb, honey vinegar purée and seasonal vegetables

Dessert

Pineapple cheesecake, peanut crumble, coconut ice cream and whisky vanilla passion fruit sauce

RM188

Garvy's
IN THE PARK
French Dining

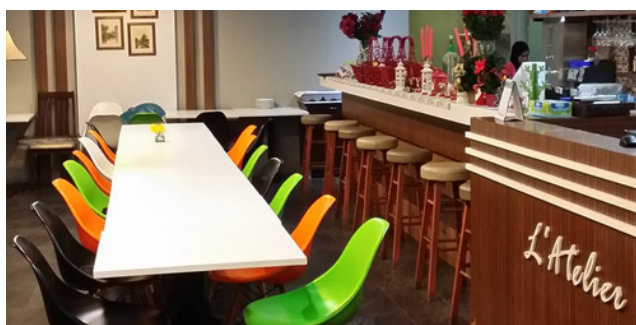
Chef Yann Raimbault
275 Kampar Road, Ipoh
<http://www.garvysmy.com>
6(05) 255 8082



21 MARCH 2018

Kota Kinabalu / Penang

"I have met and conversed with, many intellectuals, sophisticates, and I have always been mindful of who I am"
Eugénie Brazier



L'ATELIER

21 MARCH 2018

Entrée

Duck mango salad

Plat

Red snapper with mini seafood

Fromage

Brie and parmesans

Dessert

Chocolate gateau cake

RM120



ARTE

Entrée

Torch Hokkaido scallop
Farm to table (8 kinds of vegetable)

Plat

Tamarind Poach (catch of the day)
Australia Lamb loin with coffee sauce

Fromage

Comte & Roquefort

Dessert

Paris - Brest

RM388++

Excluded GST & Service Charge



Chef Kit

Metro Town, Kota Kinabalu

[https://www.facebook.com/LAtelier-French-](https://www.facebook.com/LAtelier-French-Restaurant-276902065728237/)

[Restaurant-276902065728237/](https://www.facebook.com/LAtelier-French-Restaurant-276902065728237/)

6016 585 0896



Chef Tey Chun Keat

25, Jalan Argyll, Georgetown, Penang

www.artepenang.com

604 251 9718