



CHEZ PATRICK

# Five Star Fare with Home Made Passion

We challenge you to find more wholesome, authentic French cuisine in Hong Kong than the fantastic fare you find at Chez Patrick Restaurant, 26 Peel Street, Central.



PATRICK GOUBIER serving up homely yet elegant cuisine that's becoming the talk of the town.







**P**eel street, Central isn't known for restaurants serving up nouvelle cuisine. Yet, it is home to a homely little restaurant named Chez Patrick. It makes this year's prestigious Top 50 Restaurants' list and we went along to meet the man behind the flavour.

Patrick Goubier is an artist and comes from a small village near Lyon in France where people take their food very seriously.

"Food is an experience. It's that simple," says Goubier. "Each dish is a reflection of our ability to create not only a mouthwatering feast for the guest, but also a memorable experience complete with fine wines, ambience, friendly service and personal visit from the chef," explains Goubier.

### Art of Service

Every dish is a true work of art. Cooked to perfection, our course begins with an assortment of wines to accompany each tantalizing morsel. For starters we try the delicious tuna fish and capers tartare and move on to the New Zealand venison fillet, pork knuckle with green

lentils, pan-fried sea bass and finish off with a selection of fine cheeses and dessert wine.

Each dish is a taste explosion creatively presented to amaze even the most discerning diner. "We offer quite a different set up at our Deli says Goubier. "There you can have a nice sit down meal in a



more casual setting and you can even buy from our range of meats and cheeses, desserts and of course our range of jams, honeys etc. "Much of what we sell or use at our restaurants come from places in France that I personally source from. This is why we say, when you dine with us, it is five star food that is served with home made passion." ■



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