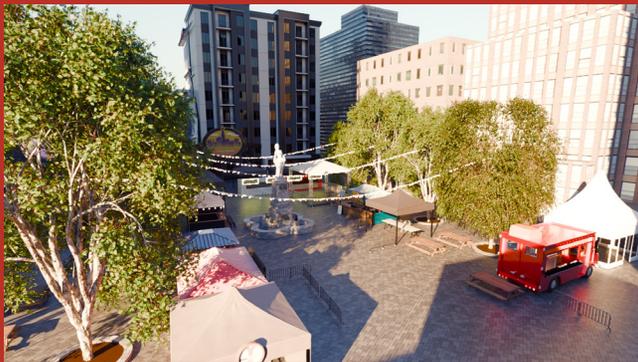


# OUR LOCATION



**July 7 – July 14**

**Le GRAND  
GO!  +  
montreal**

**Rue Notre Dame &  
Place D'Armes**

**1:00 PM to 8:00 PM**

Presented to you by



**Discover and share a meal with us!**

# A WEEK-LONG EVENT YOU CAN'T MISS!

Le Grand Gout is a week-long multicultural food festival that celebrates international cuisines and diverse cultures. Through collaboration with local chefs and restaurants, we aim to share a taste of various palates from around the world.

Discover the culinary wonders of **India, China, Japan, and South Korea** in a casual, laid-back and authentic atmosphere.

## CHINA



**Egg Custard Puff Pastries** \$8

Golden, glossy tops (egg wash), super flaky laminated dough, filled with a lightly sweet, creamy custard



**Sichuan-style spicy boiled fish** \$10

Chunky cross-cut fish steaks, deep red chili oil broth, bits of fresh chili and scallion floating, usually very numbing + spicy (chili + Sichuan peppercorn)

## JAPAN



**Salmon Poke Bowl** \$10

Cubed raw salmon, topped with sesame seeds and seaweed, sliced avocado, watermelon radish, sushi rice



**Oreo Style Cake** \$8

Whipped cream piped around the top, chocolate sandwich cookies, simple smiley face made with chocolate

## KOREA



**Korean Corndog** \$6

A hot dog sausage, mozzarella cheese, rice cake, panko breadcrumbs, diced potatoes, crunchy ramen bits



**Korean BBQ** \$10

Thick slices of pork belly, grilled until crispy and dipped in sesame oil + salt

## INDIA



**Butterchicken** \$10

Boneless chicken marinated in yogurt, garlic, ginger, lemon juice, spiced with garam masala, cumin, chili powder, turmeric, cooked in a tandoor or grilled before going into the sauce