

THE PENINSULA

HONG KONG



MAIN MENU

COLD APPETISERS

Assiette Chesa

Thinly sliced air-dried meat delicacies from Grisons

Tartare de saumon d'Ecosse sur crème fraîche au raifort, pousses et confetti

Scottish salmon tartar on horseradish crème fraîche with micro greens and confetti

Salade de cervelas à l'Appenzelloise

Swiss sausage salad with Appenzeller

Salade Chesa

Garden fresh tossed mixed salad with hard-boiled quail eggs

HOT APPETISERS

Crêpe au crabe, cappuccino à l'homardine et Armagnac

Crab meat pancake with lobster-Armagnac cappuccino

Vol-au-vent aux escargots sautés au beurre de Cognac et herbes

Sautéed snails with Cognac-herb butter in a golden puff pastry case

Escalope de foie gras poêlé aux figues glacées, sauce au Cassis

Pan-fried goose liver escalope with glazed fig and Cassis sauce

SOUPS

Schoppa da jotta

Traditional barley cream soup from Grisons with vegetables and air-dried beef

Consommé de champignons au carpaccio de poularde

Wild mushroom consommé with chicken carpaccio

** This menu is for reference only, as individual dishes may change from time to time*

Apr 2010

Salisbury Road, Kowloon, Hong Kong
Tel: (852) 2315 3169 Fax: (852) 2315 3140 Email: diningphk@peninsula.com



MAIN MENU

FISH AND SHELLFISH

Pièce de mérrou braisé aux cèpes et herbes,
pommes de terre nouvelles et asperges
Braised garoupa fillet with ceps and herbs, new potatoes and asparagus

Saumon citronné cuit lentement sur carottes, sauce au citron
Slow-cooked citrus-flavoured salmon on sliced carrots with lemon butter sauce

Crevettes géantes et pétoncles gratinés,
légumes et sabayon aux crustacés
Gratinated prawns and scallop with vegetables, shellfish sabayon

Pièce de cabillaud cuit au four, crêpe aux champignons et épinards, jus aux carottes
Baked cod fillet with mushroom-spinach pancake and carrot jus

CHESA'S CHEESE SPECIALITIES

Fondue Vaudoise
Traditional Swiss fondue with Gruyère and Emmental, served with baguette

Fondue au Gorgonzola aux champignons
Fondue prepared with Gorgonzola and sautéed mushrooms,
served with rye bread cubes

Raclette du Valais
Hot melted cheese with new potatoes, pickled onions and gherkins

Rösti façon Valaisanne au bœuf confit, tomate, Raclette et à l'œuf frit
Rösti with corn beef and tomato, gratinated with Raclette and topped with a fried egg



MAIN MENU

MEAT AND POULTRY

Emincé de veau Zurichois

Sliced veal with mushrooms in light cream sauce

Foie de veau en aiguillettes sautés, sauce Madère au thym

Sautéed slices of calf's liver in Madeira-thyme sauce

Saucisse de veau ou de porc, sauce à l'oignon

Swiss veal or pork sausage with onion sauce

Jarret de porc salé et poché sur choucroute, pommes de terre au beurre et ciboulette

Farmer-style poached salted pork knuckle on sauerkraut
with buttered chive fingerling potatoes

Carré d'agneau rôti à l'ail, haricots fins, carottes et petit gratin dauphinois

Rack of lamb with roasted garlic, fine beans, carrots and gratinated potato

Côtes de bœuf désossées et braisées à la bière, frisettes au beurre

Boneless beef spare rib braised in beer with spätzli

Pot-au-feu au joue de bœuf, légumes racines et raifort

Beef cheek pot-au-feu with root vegetables and hint of horseradish

Canard en trois façons, suprême, saucisse et confit, sauce Madère

Duck prepared three ways with Madeira sauce

Poussin de ferme aux fines herbes

Whole roasted spring chicken with mixed herbs