

THE PENINSULA

HONG KONG



MAIN MENU

COLD APPETISERS

Assiette Chesa

Thinly sliced air-dried meat delicacies from Grisons

Tartare de saumon d'Ecosse à la 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 d'escargots sautés au beurre de Cognac et herbes
Sautéed snails with Cognac-herb butter in a golden puff pastry case

Escalope de foie gras poêlée 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 bœuf de votre choix: julienne de légumes,
œufs de caille pochés ou moelle sur toast
Beef consommé with your choice of either vegetable julienne,
poached quail eggs or bone marrow toast

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

June 2011

Salisbury Road, Kowloon, Hong Kong
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FISH AND SHELLFISH

Pièce de mérou cuite au four en croûte de Gruyère,
ragoût au céleri et sauce Chardonnay
Oven-baked groupa in Gruyère crust with celery stew and sparkling Chardonnay sauce

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

Ecrevisses et pétoncles enveloppes au jambon cru et grillé,
bisque de crustacés et feuilles de romaine
Crayfish and scallop wrapped in cured ham and grilled
with its own bisque and wilted romaine

Filet de sandre poêlé, endives caramélisées,
tomates confites et sauce Fendant
Pan-fried pike perch fillet with caramelised endives,
and tomato confit, Fendant sauce

CHESA'S CHEESE SPECIALITIES

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

Fondue Montagnarde
Emmentaler, Appenzeller and Gruyère finished with Sprinz
and smoked mountain bacon, served with macaroni and boiled potatoes

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

Rösti aux courgettes façon «pizza»
jambon de Parme et mozzarella
Rösti and zucchini "pizza" topped with Parma ham and mozzarella

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MAIN MENU

MEAT AND POULTRY

Emincé de veau Zurichois
Sliced veal with mushrooms in light cream sauce

Rognons de veau sautés,
sauce à la moutarde Pommery et polenta crémée
Sautéed veal kidney in Pommery mustard sauce with soft polenta

Saucisse de veau ou de porc, sauce à l'oignon
Swiss veal or pork sausage with onion sauce

Côtelette de porc rôtie au beurre d'herbes,
courgettes grillées et jus naturel
Butter and herb-roasted pork chop with grilled zucchini and natural pan gravy

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

Côte de bœuf désossée et braisée à la bière, frisettes au beurre
Boneless beef spare rib braised in beer with spätzli

Pot-au-feu à la joue de bœuf, légumes racines et raifort
Beef cheek pot-au-feu with root vegetables and hint of horseradish

Caille farcie au foie gras et rôtie au four,
tarte aux oignons et pistache, sauce au Porto
Roasted stuffed quail with goose liver, served with onion-pistachio tart and Port sauce

Coquelet fermier rôti aux fines herbes
Whole roasted spring chicken with mixed herbs