Felix

Felix Early Dining
Available daily from 6:00pm to 8:00pm

Red Tuna Tartar with Caramelised Onion Mousse
Mimosa Sauce, Crispy Capers, Sliced Cucumber

or

Almond-crusted Canadian Scallops with Mustard Cream, Poached Root Vegetables

* * *

Mushroom Cream Soup
Grilled Hen of Wood Mushroom, Bacon Crumble, Chicken Leg Mushroom Salad

2 Fresh Oysters, Shallot Vinegar, Lemon, Cocktail Sauce

(Both optional with supplement)

* * *

Pan-seared Cod with Barley Butter Sauce, Shimonita Leek and Spinach Tart

or

Stuffed Japanese Chicken Leg
Braised Carrot Confit, Fig Chutney, Parma Ham, Wasabi Leaf Salad

* * *

"Citrus + Almonds"
Lemon Mousse, Orange Chips, Fresh Citrus Fruit, Lemon Cream
Lemon-almond Crumble, Almond Joconde, Almond-milk Ice Cream

* * *

Coffee or Peninsula Teas
Petits Fours

** This menu is for reference only, as individual dishes may change from time to time* *Jan 2014*

Salisbury Road, Kowloon, Hong Kong
Tel: (852) 2696 6778 Fax: (852) 2696 6755 Email:diningphk@peninsula.com

Felix

THE FELIX EXPERIENCE

"Sun Flower"
Red Snapper Carpaccio, Pink Pepper-Yuzu Dressing,
Poached Butternut Squash, Celery Salad, Black Olives

* * *

"Preserved"
Duck Leg and Potato Croquette, Ravigote Sauce, Green Asparagus Risotto
with Parmesan Water

* * *

Grilled Red Tuna, Bell Pepper Sauce, Deep-fried Shrimp Wonton, Chorizo and Grapefruit Salad

* * *

Pan-seared Sea Bass, Mascarpone Sauce, Mushroom Duxelles, Lasagne, Poached

or

"Skewers"
Grilled American Beef Tenderloin with Celeriac Purée, Roasted Vegetables, White Miso Powder

* * *

Selection of Cheese
(Optional with supplement)

* * *

"Purple Haze"
Vanilla-pistachio Cream, Cassis and Black Currant Comport, Pistachio Financier

* * *

Coffee or Peninsula Tea
Petits Fours

** This menu is for reference only, as individual dishes may change from time to time* *Feb 2014*

Salisbury Road, Kowloon, Hong Kong
Tel: (852) 2696 6778 Fax: (852) 2696 6755 Email:diningphk@peninsula.com

Felix

Chef Kaji's Tasting Menu

"Cocktail"
Poached Taraba Crab Leg, Sea Urchin, Caviar,
Sea Consommé, Orzo Pasta Salad, Yellow Endive Bavaroise

* * *

"Breakfast"
Pan-seared Duck Liver and Mousse, Warm Potato Cream Soup, Potato Cereal, Onion Jam

* * *

Pan-seared Scorpion Fish with Bouillabaisse, Sautéed Spinach, Poached Scallop and Shrimp

* * *

"Pizza Box"
Anchovy Crusted Japanese Kirishima Pork, Caper Sauce, Parmesan Water, Basil, Mozzarella

* * *

"BBQ"
Grilled A5-Japanese Beef Tenderloin with Green Pepper Sauce,
Pickled Red Onions, Marinated Lycium, Deep-fried Potato

* * *

Green Tea Crème Brûlée,
Wild Strawberry Sherbet, Red Berry Salad, Light-lemon cream

* * *

Coffee or Peninsula Tea
Petits Fours

** This menu is for reference only, as individual dishes may change from time to time* *Feb 2014*

Salisbury Road, Kowloon, Hong Kong
Tel: (852) 2696 6778 Fax: (852) 2696 6755 Email:diningphk@peninsula.com

Felix

APPETISERS

Crab Meat Salad with Red Onion Dressing,
Sliced Parma Ham, Mango and Cilantro, Watermelon Radish

Chilled Confit of Tasmanian Salmon with Vanilla-maple Syrup,
Lime-goat cheese Cream, Crispy White Celery Salad

"Tomato Farm"
Sweet Shrimp Tartar with Chili Bean Sauce,
Tomato Air Mousse, Cherry Tomato, Micro Tomato, Tomato Jelly

"Breakfast"
Pan-seared Duck Liver & Mousse, Warm Potato Cream Soup, Potato Cereal, Onion Jam

Caramelised French Bresse Pigeon Breast with Chicken Consommé,
Red Wine-braised Pigeon Leg, Poached Pink and White Radishes

Mushroom Cream Soup
Grilled Hen of Wood, Bacon Crumble, Chicken Leg-mushroom Salad

Lobster Consommé with Herb Croquette, Poached Lobster and Barley Risotto

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

Feb 2014

Salisbury Road, Kowloon, Hong Kong
Tel: (852) 2696 6778 Fax: (852) 2696 6755 Email:diningphk@peninsula.com

Felix

MAIN COURSES

Grilled Red Tuna, Braised Bell Pepper and Tomato, Caramelised Pineapple, Soy Vinaigrette

"Othello"
Slow-cooked Sea Bass with Black Shrimp Mousse,
Parsley-ginger Sauce, Black Yoghurt Jelly, Spinach-barley Risotto

Lightly-braised Boston Lobster
with Citrus Lobster Stock, Orange-braised Endive and Sautéed Spinach

"Skyscraper"
Roasted Challans Duck Breast with Leg Confit,
Passionfruit Moussline, Chickpea Cake, Confit of Garlic and Mini Onions

"Laundry"
Roasted Shamo Rock Chicken Breast, Sautéed Bacon and Spinach,
Poached Watermelon Radish, Bacon Foam, Sliced Parma Ham

"Mushrooms"
Yuzu-crusted Australian Lamb, Chestnut Purée, Sautéed Kyoto Shimeji Mushroom, Ice Plant Leaf

"Skewers"
Grilled American Beef Tenderloin, Celeriac Purée,
Roasted Vegetables, White Miso Powder

"BBQ"
Grilled Japanese A5 Beef Tenderloin with Green Pepper Sauce,
Pickled Red Onion, Marinated Lycium, Deep-fried Potato

** This menu is for reference only, as individual dishes may change from time to time* *Feb 2014*

Salisbury Road, Kowloon, Hong Kong
Tel: (852) 2696 6778 Fax: (852) 2696 6755 Email:diningphk@peninsula.com

Felix

CHEESES

Selection of Cheeses
Apple Salad, Fig Chutney, Ginger Bread Powder, Plum Liqueur Jam

DESSERTS

Guanaja Chocolate and Madagascar Vanilla Cream Ball,
Lavender Ice Cream, Chocolate Biscuits, Madeleine

"Purple Haze"
Vanilla-pistachio Cream, Cassis and Black Currant Compote, Pistachio Financier

"Citrus and Almonds"
Lemon Mousse, Orange Chips, Fresh Citrus Fruit, Lemon Cream,
Lemon-almond Crumble, Almond Joconde, Almond Milk Ice Cream

Apri-pot
Pot au Crème, Apricot Jam, Caramelised Hazelnuts,
Chocolate-apricot Sherbet, Apricot Espuma Mousse

Green Tea Crème Brûlée
Wild Strawberry Sorbet, Red Berry Salad, Light-lemon cream

* *This menu is for reference only, as individual dishes may change from time to time* *Feb 2014*

Salisbury Road, Kowloon, Hong Kong
Tel: (852) 2696 6778 Fax: (852) 2696 6755 Email:diningphk@peninsula.com