THE PENINSULA

HONG KONG

Chesa

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

Profiterole aux escargots et artichauts, beurre aux arômes
Sautéed snails and artichoke with herbs butter filled in profiterole

Escalope de foie gras poêlée, raisins et céleri, sauce au Xérès
Pan-fried goose liver with golden raisins, celery and Sherry sauce

SOUPS

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

Soupe d'oignons et champignons, quenelles de porc
Onion and mushroom broth with pork dumplings

** 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 6693 Fax: (852) 2696 6755 Email:diningphk@peninsula.com

Chesa

MAIN MENU

FISH AND SHELLFISH

Filet de mérou et moules braisées dans un jus de crustacés, asperges et pommes de terre au safran
Garoupa fillet and mussels braised in crustacean sauce, asparagus and saffron potatoes

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

Quenelles de petoncles et scampi, courgettes et sauce à l'estragon
Scallop dumplings and scampi with zucchini ribbons and tarragon cream

Filet de cabillaud rôti, légumes grillés, lardons fumés et sauce au Fendant
Roasted cod fillet with grilled vegetables, smoked bacon lardon and Fendant sauce

CHESA'S CHEESE SPECIALITIES

Fondue moitié-moitié
Gruyère and Vacherin Fribourgeois cheese fondue 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
Hot melted cheese with new potatoes, pickled onions and gherkins

Ravioli de veau cuit lentement, épinards gratinés au Parmesan, beurre à la sauge
Slow-cooked veal ravioli on sautéed baby spinach leaves and gratinated with Parmesan, sage butter

** 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 6693 Fax: (852) 2696 6755 Email:diningphk@peninsula.com

Chesa

MAIN MENU

MEAT AND POULTRY

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

Foie de veau et oignons sautés, sauce à la moutarde et fettuccine maison
Sautéed calf's liver and onion in light mustard sauce with homemade fettuccini

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

Carré de porc en croûte de fruits séchés, Gruyère, chou farci et sauce au Calvados
Pork loin baked in dried fruit-Gruyère crust with cabbage roll and Calvados sauce

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

Suprême de canard rôti et sa cuisse braisée, haricots coco et jus naturel
Roasted duck breast with braised duck leg, cannellini beans and natural jus

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

** 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 6693 Fax: (852) 2696 6755 Email:diningphk@peninsula.com