



Fondue Menu

[For 2 persons]

Appetizers

Salade Jurassienne

Jura salad, AOP Gruyère cheese, bone ham, French green beans balsamic dressing

Et/And

Raclette du Valais

Hot-melted cheese with new potatoes, pickled onions and gherkins

Soups

[One Choice Per Person]

Soupe à l'Oignon

Classic onion soup with aged Gruyère cheese

Ou/Or

Bisque de Homard Ravioli à la Ricotta

Lobster bisque infused with tarragon, ricotta ravioli

Supplement 50

Fondue

[One Choice To Share]

Moitié-Moitié

Gruyère, Vacherin Fribourgeois served with baguette

Ou/Or

Montagnarde

Emmental, Appenzeller, Gruyère, Parmesan, smoked mountain bacon served with macaroni and boiled potatoes

Supplement 30

Main Course

[One Choice To Share]

Filet d'Omble Chevalier Poêlé

Pan seared Arctic Char with creamy polenta, green olives and Vierge sauce

Ou/Or

Emincé de Veau Zurichois

Sliced veal with mushrooms in light cream sauce with Rösti

Supplement 50

Dessert

Mousse au Chocolat

Swiss chocolate Mousse served with whipped cream



Coffee or Proprietary Peninsula Teas and Petit Fours

With A Bottle Of House Wine 900

1,820.-

Prices are in Hong Kong Dollars and subject to 10 % service charge. Please advise our associates if you have any special dietary requirements.



Fondue Menu

兩位用 [For 2 persons]

Appetizers 頭盤

汝拉沙律 伴 格呂耶爾芝士、熟火腿、法邊豆及意大利陳醋汁
Jura salad, AOP Gruyère cheese, bone ham, French green beans balsamic dressing

及/And

瑞士烘焗芝士 配 新薯、醃珍珠洋蔥及青瓜
Hot-melted cheese with new potatoes, pickled onions and gherkins

Soups 湯

每人可選一項 [One Choice Per Person]

傳統洋蔥濃湯 配 格呂耶爾芝士
Classic onion soup with aged Gruyère cheese

或/Or

傳統龍蝦湯
Lobster bisque infused with tarragon, ricotta ravioli
另加 Supplement 50

Fondue 芝士火鍋

共選一項 [One Choice To Share]

傳統瑞士芝士火鍋 配 法式麵包
Gruyère, Vacherin Fribourgeois served with baguette

或/Or

阿爾卑斯山風味煙肉芝士火鍋 配 通心粉及馬鈴薯
Emmental, Appenzeller, Gruyère, Parmesan, smoked mountain bacon served with macaroni and boiled potatoes
另加 Supplement 30

Main Course 主菜

共選一項 [One Choice To Share]

香煎紅點鮭魚 配 香滑粟米蓉伴青橄欖及橄欖油醬
Pan seared Arctic Char with creamy polenta, green olives and Vierge sauce

或/Or

白菌炒牛仔薄片 伴 淡忌廉汁
Sliced veal with mushrooms in light cream sauce with Rösti
另加 Supplement 50

Dessert 甜點

瑞士朱古力慕絲配鮮忌廉
Swiss chocolate Mousse served with whipped cream

咖啡或半島精選名茶及法式小點
Coffee or Proprietary Peninsula Teas and Petit Fours

配一支葡萄酒 With A Bottle Of House Wine 900

1,820.-

價錢以港元計算及另加一服務費。如需要任何特別膳食安排、請向我們的服務員提供有關資料

