

Lunch Menu

Raclette du Valais

Raclette cheese with new potatoes, pickled onions and gherkins

Rillette d'Omble Chevalier Fumée

Smoked Arctic char rillette, chicory and crispy baguette melba

Soupe de Tomate à la Valaisienne

Tomato soup with rye bread croûtons

Pâté en Croûte de Veau à la Pistache

Veal Pâté en Croûte with pistachio and Foie Gras, Pedro Ximenez sherry vinegar gel with raspberry
[Supplement 90]

Pavé de Saumon Cuit à la Vapeur Anisée

Steamed salmon filet with star anise, fennel, orange and saffron sauce

Brandade de Perches aux Algues

Pike fish brandade with seaweed butter and confit shallots

Joue de Porc Braisée au Cidre

Braised pork cheeks in apple cider, red cabbage fondue and pickled mustard seeds

Faux-Filet de Bœuf Angus Australien Grillé

Grilled Black Angus striploin with green pepper sauce and spätzli with bacon and onion
[Supplement 180]

Gâteau opéra

Classic Opera cake

Crumble à la Rhubarbe et aux Fraises, Glace à la Fraise

Strawberry and rhubarb crumble with strawberry ice cream

Gâteau de Soleure

Solothurner Torte with hazelnut sponge and hazelnut crunch

Mont Blanc

Mont Blanc with blackcurrant compote, Madagascar vanilla ice-cream
[Supplement 30]

Coffee or Proprietary Peninsula Teas and Petit Fours

Two Courses ~ 390 / Three Courses ~ 450

House Wine 168 | **Cocktail** 120 | **Mocktail** 90

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

Lunch Menu

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

煙燻紅點鮭魚醬 配 菊苣沙律及法包脆片
Smoked Arctic char rilette, chicory and crispy baguette melba

番茄濃湯 配 黑麥麵包脆粒
Tomato soup with rye bread croutons

酥皮牛仔肉批 配 雪梨醋及紅莓
Veal Pâté en Croûte with pistachio and Foie Gras, Pedro Ximenez sherry vinegar gel with raspberry
[Supplement 另加 90]

蒸三文魚柳 配 八角茴香及香橙藏紅花汁
Steamed salmon filet with star anise, fennel, orange and saffron sauce

法式梭子魚薯蓉 配 海藻牛油及油封乾蔥
Pike fish brandade with seaweed butter and confit shallots

蘋果酒燴豬面頰肉 配 忌廉紅椰菜及醋醃芥末籽
Braised pork cheeks in apple cider, red cabbage fondue and pickled mustard seeds

香烤安格斯西冷扒 配 青胡椒汁及煙肉洋蔥炒麵糰
Grilled Black Angus striploin with green pepper sauce and spätzli with bacon and onion
[Supplement 另加 180]

歌劇院蛋糕
Classic Opera cake

大黃士多啤梨脆脆 配 士多啤梨雪糕
Rhubarb and strawberry crumble with strawberry ice cream

傳統瑞士榛子蛋糕 配 烤榛子碎
Solothurner torte with hazelnut sponge and hazelnut crunchy

栗子蒙布朗 配 黑加侖子醬、馬達加斯加雲呢拿雪糕
Mont Blanc with blackcurrant compote and Madagascar vanilla ice-cream
[Supplement 另加 30]

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

兩道菜 Two courses - 390 / 三道菜 Three courses - 450

葡萄酒 168 | 雞尾酒 120 | 無酒精雞尾酒 90

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