

# Lunch Menu

## Raclette du Valais

Raclette cheese with new potatoes, pickled onions and gherkins

## Poireaux à la vinaigrette et sauce gribiche

Cooked leeks salade with air dried beef and gribiche sauce

## Soupe de Tomate à la Valaisanne

Tomato soup with rye bread croûtons

## Crêpe au crabe

Crab meat pancake served with lobster sauce infused with tarragon

*[Supplement 160]*

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## Pavé de Saumon

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

## Risotto aux Moule Morisseau

Saffron risotto with Morisseau mussels and marinière foam

## Suprême de Volaille Farci aux Champignons

Yellow corn-fed chicken breast stuffed with mushrooms and ham served with creamy polenta and chicken jus

## Faux-filet de Bœuf Angus Australien grillé

Grilled Black Angus striploin with green pepper sauce, spätzli with bacon and onion

*[Supplement 220]*

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## Crème Brulée

Crème brulée with apricot, dry fruit ice cream

## Charlotte aux Fraises et sorbet à la framboise

Strawberry Charlotte cake with raspberry sorbet

## Gâteau Opera

Classic opera cake

## Mont Blanc au cassis

Mont Blanc with blackcurrant compote, Madagascar vanilla ice-cream

*[Supplement 60]*

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## Coffee or Proprietary Peninsula Teas and Petit Fours

Two Courses ~ 390 / Three Courses ~ 450

**House Wine** 168 | **Cocktail** 128 | **Mocktail** 108

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

慢煮大蒜沙律 配 風乾牛肉及格里比什醬  
Cooked leeks salade with air dried beef and gribiche sauce

番茄濃湯 配 脆黑麥麵包粒  
Tomato soup with rye bread croûtons

鮮蟹肉班戟伴龍蒿及龍蝦醬汁  
Crab meat pancake served with lobster sauce infused with tarragon  
*[Supplement 160]*

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

藏紅花意大利飯 配 法國藍青口及海鮮泡沫汁  
Saffron risotto with Morisseau mussels and marinière foam

粟飼黃油雞胸 釀 白菌火腿 伴 香滑粟米蓉及雞汁  
Yellow corn-fed chicken breast stuffed with mushrooms and ham, served with creamy polenta, chicken jus

香烤安格斯西冷扒 配 青胡椒汁及煙肉洋蔥炒德式麵糰  
Grilled Black Angus striploin with green pepper sauce, spätzli with bacon and onion  
*[Supplement 另加 220]*

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焦糖燉蛋 配 杏桃及乾果雪糕  
Crème brulee with apricot, dry fruit ice cream

士多啤梨夏洛特蛋糕 配 紅莓雪葩  
Strawberry Charlotte with raspberry sorbet

歌劇院蛋糕  
Classic Opera cake

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 60]*

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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 128 | 無酒精雞尾酒 108

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