

The Pool

St. Valentine's Dinner 2024

Blue lobster salad, pomegranate, kombu dressing
法國藍龍蝦沙律、神石榴、昆布汁



Cauliflower velouté with confit duck ravioli, Kristal caviar
椰菜花忌廉湯配油浸鴨肉雲吞、頂級魚子醬



Hokkaido scallops, chantarelle, pea shoots seaweed butter sauce
北海道帶子、雞油菌、豆苗、紫菜牛油汁



Braised Wagyu beef cheek with creamy potato purée, red wine sauce
燴和牛面頰配薯蓉、紅酒汁

or/或

Pan-seared leopard coral trout with black mussel ragoût, Champagne cream
香煎東星斑配黑青口、香檳忌廉



Lime white chocolate mousse, mint and raspberry compote, hazelnut crumble
青檸白朱古力慕絲、薄荷及紅莓果醬、榛子牛油曲奇粒



Coffee or proprietary Peninsula teas
Valentine's chocolates and petits fours
咖啡或半島精選名茶
情人節朱古力及精美小甜點

Wine Pairing
4 Glasses - 888 per person

5,188 per couple
Price is in Hong Kong dollars and subject to 10% service charge
港幣 5,188 元兩位
價錢以港幣計算及另加一服務費
(including two glasses of Champagne during dessert)
(另配香檳兩杯伴甜品)

Please advise our associates if you have any special dietary requirements
如閣下需要任何特別膳食安排，請向我們的服務員提供有關資料

THE PENINSULA
HONG KONG

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St. Valentine's Dinner 2024 Vegetarian Menu

Salt-baked beetroot carpaccio, caramelised walnuts, burrata with pickled radish
薄片鹽焗紅菜頭、焦糖合桃、水牛芝士伴醋漬蘿蔔



Matsutake consommé, mushroom timbale, tonburi caviar
松茸清湯、蘑菇燉蛋、地肤子醬



Roasted celeriac fondant, pea, parmesan foam
烤焗西芹頭、蜜豆仁、巴馬芝士泡沫



Truffled Pearl barley risotto with butternut squash, poivrade artichoke,
roasted vegetable jus
黑松露南瓜燴薏米、法國雅枝竹、燒焗蔬菜醬汁



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