



Voyage Dans Le Terroir – Valais

Thursday, 4 June 2026

Terrine de Truite Fumée

Smoked trout terrine, white asparagus, dill cream and herbs salad
煙燻鱒魚凍批伴白蘆筍配蒔羅忌廉及香草沙律

Caroline Frey « Quintessence » Petite Arvine



Omble Chevalier Mariné

Marinated Arctic char, absinthe, fennel, saffron and tomato vierge sauce
北極紅點鮭魚配苦艾酒，藏紅花，茴香伴番茄橄欖油醬

Marie-Thérèse Chappaz Assemblage Blanc



Magret de Canard

Roasted duck breast with cherry, rosti with duck egg and air-dried bacon
香烤鴨胸伴櫻桃，瑞士薯餅配鴨蛋及風乾煙肉

*Valentina Andrei Gamay Vieilles Vignes
Caroline Frey « Quintessence » Cornalin*



Ile Flottante

Madagascar floating island with apricot coulis and almond crumble
馬達加斯加雲呢拿蛋白浮島配杏桃果醬及杏仁脆餅

Morand « Douce De » Abricot

Coffee or Proprietary Peninsula Teas and Petit Fours

咖啡或半島精選名茶

HK\$1,900 plus 10% service charge

Please advise our associates if you have any special dietary requirements