



CHESA'S 55TH ANNIVERSARY MENU



La Suisse Romande en Fête

Salade de pommes de terre à la saucisse de porc, lard et Gruyère, vinaigrette aux herbes

Fribourg-style salad with potatoes, pork sausage, bacon and Gruyère, herb vinaigrette
2016 Fendant, Primus Classicus, Caves Orsat, Valais, Switzerland

ou / or

Filets de poularde sautées au Marc du Valais et beurre aux herbes

Sautéed chicken fillets with Marc du Valais and herb butter
2016 Domaine des Muses, Tradition Petite Arvine, Valais, Switzerland



Soupe Escalade

Clear vegetable broth with bacon, potatoes, rice and herbs
2017 Chesa Chardonnay, Cave Les Deux Cretes, Gérald Clavien, Valais, Switzerland



Filet d'omble chevalier aux raisins verts, timbale d'épinards et pommes nature

Poached char fillet with green grapes and spinach timbale, boiled potatoes
2016 Dézaley Chemin de Terre, Luc Massy, Lavaux, Vaud, Switzerland

ou / or

«Carbonnade» de bœuf Beaugard, pommes mousseline aux champignons

Beef mignon with beer and onion sauce, served with mousseline potatoes with mushrooms
2015 The Peninsula Saint-Estèphe, by Calon Ségur, Bordeaux, France



Meringue aux framboises, sorbet de framboises et crème double

Meringue with raspberries, raspberry sorbet and double cream
2007 Domaine Huët, "Clos De Bourg", Moelleux, Vouvray, Loire Valley, France



Moka ou thé de la sélection Peninsula

Mocha or proprietary Peninsula teas



Petits fours

780 per person

Wine pairing is available with additional cost at 480

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



Grüess us de Dütsche Schweiz

Ochsemulsalat met böle ond gornischo

Farmer-style marinated beef head salad with onions and pickles
2016 Domaine des Muses, Tradition Petite Arvine, Valais, Switzerland

ou / or

Ämmitauer Chäässchnitte mit emene Chabissalaat

Fried ham and cheese toast with coleslaw
2018 Schloss Johannisberg, Rotlack Riesling Kabinett, Rheingau, Germany



Rüebli Soppe met Basilikum und Kwarkchnöpfli

Carrot soup with basil and quark dumplings
2014 Twanner Gutedel, Schott, Bielersee, Bern, Switzerland



Lachs Schnitte nach Birsfelder Art

Salmon slice pan-fried in brown butter with onions and chive potatoes, cream spinach
2015 Litwan Wein - Tom Litwan, Schinznach Wanne Chardonnay, Aargau, Switzerland

ou / or

Ratsherretopf

Assorted grilled meats on a light and flavourful potato-vegetable pot-pourry, served with a creamy mustard sauce
2016 Biaocco, Merlot, Tinico, Switzerland



Zürcher Pfarrhuus Torte

Freshly-baked apple tart with almonds and hazelnuts
2011 Mont D'Or Saint Martin, Johannisberg, Doux Du Valais, Switzerland



Kafi oder The vo de Peninsula Selektion

Mocha or proprietary Peninsula teas



Schoggi und Chrömli

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Saluti della Svizzera Italiana

Carpaccio di bue, semi di pino, bacche di capperi e formaggio di montagna

Beef carpaccio with pine seed, caper berries and mountain cheese

NV Feudi di San Gregorio Dubl Falanghina, Campania, Italy

ou / or

Gnocchi con burro di noci e prosciutto crudo

Gnocchi tossed in walnut butter with cured ham

2016 Domaine des Muses, Tradition Petite Arvine, Valais, Switzerland



Minestra alla contadina

Farmer-style potato and pancetta soup with garlic bruschetta

2018 Conte d'Attimis-Maniago, Pinot Grigio, Colli Orientali del Friuli DOC, Italy



Scaloppini di merluzzo con porcini é risotto al zafferano

Pan-fried cod escalopes with sautéed porcini on saffron risotto

2014 Humagne Blanche, Gerald Clavier, Valais, Switzerland

ou / or

Osscbuco alla casalinga con polenta

Osso buco with lemon zest and creamy polenta

2016 Biaocco, Merlot, Tinico, Switzerland



Zabaione al Marsala

Freshly-whipped Marsala sabayon

2009 Guerrieri Rizzardi, Recioto Soave DOCG Classico, Italy



Cafè o tè della selezione Peninsula

Mocha or proprietary Peninsula teas



Biscotti e cioccolato

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Or'd La Swizzra Romontscha

Bündnerfleisch und Rohschingga

Air-dried beef and cured ham with pickles
NV Ruinart, Brut Rosé, Reims, Champagne, France

ou / or

Schlanser Capuns

Dumplings with bacon and air-dried beef wrapped in Swiss chard and poached in milk, a speciality from Surselva
2017 Weingut Fromm, Malanser Pinot Gris, Graubünden, Switzerland



Khurer Risotto Suppa

A lightly-creamy risotto soup with morels
2016 Domaine des Muses, Tradition Petite Arvine, Valais, Switzerland



Grillierti Krebsli mit Schpegg und Öpfelwii Sossa

Yabbies wrapped in smoked bacon and grilled,
apple sauce, caramelised apples and pan-fried soft polenta
2015 Gérald Clavien, Cave Les Deux Cretes, Chardonnay, Valais, Switzerland

ou / or

Carré da Tschut cun ina Crusta da Jarvas, jus da Tschut, Lentinas e Plain in Pigna

Roasted lamb loin with an herb crust, red wine lamb jus, lentils and a potato tart
2015 The Peninsula Saint-Estèphe, by Calon Ségur, Bordeaux, France



Luzeiner Teig Täscha gfüllt mit Dörrfrücht, Zwetschga Sossa

Deep-fried sweet ravioli filled with dried fruit, prune sauce
2007 Domaine Huët, "Clos De Bourg", Moelleux, Vouvray, Loire Valley, France



Kaffi oder Thee vo dr Peninsula Selektion

Mocha or proprietary Peninsula teas



Schoggi und Guatsli

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