



## THE FELIX OCEAN TO TABLE EXPERIENCE MENU

### FELIX 餐廳海鮮嗜味晚宴

We respectfully advise that the menu can only be served to all guests at the table  
我們建議全枱客人選取此套餐

Chef Juan's Tapas Selection  
Seaweed Cracker with Togarashi  
Salmon and Sea Urchin Cone  
"Vegan Oyster" with Caviar  
Felix 餐廳主廚高皓康小食

七味海苔  
三文魚及海膽脆筒  
素生蠔魚子醬

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Gillardeau Oyster in Ceviche, Coriander Granite, Sweet Potato Pearls, Corn  
酸醃占拉度生蠔、芫荽、甜薯、粟米

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Silky Lobster Bisque, Blue Lobster Ravioli, Saffron Rouille  
香滑龍蝦湯、藍龍蝦雲吞、藏紅花醬

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King Crab Leg, Pumpkin Gnocchi, Parmesan, Sun Blush Tomato  
帝王蟹腳、南瓜丸子、帕爾瑪芝士、燒番茄

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Butter-poached Halibut, Plankton Creamy Rice, Crispy Chicharrón, White Vermouth  
牛油煮比目魚、香濃微藻飯、脆豬皮、白苦艾酒

or/或

Organic Rhug Estate Lamb Saddle  
Spinach, Dates, Heirloom Carrots, Infused Mint Gravy  
魯格莊園有機羊鞍  
新鮮菠菜、蜜棗、祖傳甘筍、薄荷燒汁

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Find the Pearl - Salted Caramel, Lemon Yuzu, White Chocolate  
尋珍珠、海鹽焦糖、檸檬柚子、白朱古力

Coffee or Proprietary Peninsula Teas  
Signature Felix Petits Fours  
咖啡或半島精選名茶  
菲力士美點

1,388 per Person 每位

Chef de Cuisine – Juan Gomez

Prices are in Hong Kong dollars and subject to 10% service charge  
價錢以港幣計算及另加一服務費

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