

The Lobby

Package Set Menu

Please select one starter from the following

請從下列菜譜自選前菜一款

Hokkaido Scallops with Kyuri,
Celtuce, Granny Smith Dressing
北海道帶子配日本青瓜、萵苣、青蘋果汁

Serrano Ham Salad with
Arugula, Manchego Cheese,
Smoked Paprika Crouton
西班牙白毛豬火腿沙律配芝麻菜
曼徹格羊奶芝士、煙紅甜椒脆包粒

Puy Lentil Soup with
Chive Cream, Pane Carasau
扁豆湯配香葱忌廉、薩丁尼亞薄餅

Lobster Bisque, Tarragon Cream
龍蝦湯、香草忌廉
Supplement 另加 100



Please select one main course from the following

請從下列菜譜自選主菜一款

Halibut with Paimpol Bean Stew
Shrimp, Chorizo, Tomato, Potato
比目魚配燴殼豆、蝦、辣肉腸、番茄、馬鈴薯

Seafood Platter
海鮮拼盤
(Minimum for 2 persons 兩位起)
Supplement per person 每位另加 308

Slow-Cooked Yellow Chicken,
Roasted Broccolini, Pomelo Jus
慢煮黃油雞、烤西蘭花苗、柚子汁

Grilled Australian Beef Fillet
烤澳洲牛柳
Supplement 另加 132

Grilled Toothfish
烤白鱈魚
Supplement 另加 132

Soba Noodles with Artichokes,
Daikoku Mushrooms
蕎麥麵配雅枝竹、大黑本菇

Two Grilled King Prawns
加配炭燒珍寶大蝦兩隻
Supplement 另加 185



Please select one dessert from the following

請從下列菜譜自選甜品一款

Raspberry & Lychee Mousse Cake
with Almond Crunch, Yoghurt Gelato
紅桑子荔枝慕絲、杏仁脆脆、乳酪雪糕

Honey Lemon, 32% Dulcey Milk Chocolate Honey Mousse,
Lemon Cream, Olive Oil Sponge
蜜糖檸檬、32%牛奶朱古力蜜糖慕絲、檸檬忌廉、橄欖油蛋糕



Coffee Or Proprietary Peninsula Teas
咖啡或半島精選名茶

Supplement charge of 98 to Include A Bottle of
Premium Saicho sparkling Darjeeling tea or sparkling Jasmine tea
可另外以 98 元加配一枝氣泡大吉嶺茶或氣泡香片茶



Naturally Peninsula Cuisine is prepared with natural, nutritious
Plant-based ingredients, designed to support a wellness lifestyle
Naturally Peninsula 美食採用天然、營養豐富的植物性食材烹製而成，是專為支持您的健康生活方式而設

Prices are in Hong Kong dollars and subject to 10% service charge
以上價格均為港幣及須另加一服務費

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



Spring Moon Dinner Menu

蜜味叉燒 拼 川辣口水雞
Honey-glazed barbecued pork
Chilled chicken with Sichuan spicy sauce



千絲花膠魚肚羹
Braised shredded bean curd soup with shredded fish maw and dried fish maw



蔥燒大蝦球
Sautéed prawn with spring onion and butter sauce



艇皇浸元貝皇菜苗
Coddled seasonal vegetables with Hokkaido scallop
and dried shrimps in fish broth



頭抽和牛崧藜麥炒飯
Fried rice with minced Wagyu beef, quinoa and soy



生磨蛋白杏仁露
Sweetened almond cream with egg white

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
Please advise our associates if you have any special dietary requirement

Felix

STAYCATION EXPERIENCE

Available from 5:30pm to 7:00pm
(Last Order at 6:00pm)

Sommelier Recommendation:

Tement Sauvignon Blanc Spatfullung 'Zeitspiel 2' 2017

Leeuwin Estate Siblings Shiraz 2017

\$120 / glass

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



Fermented Mushroom Soup

Mushroom Salad, Hanaho, Argan Oil

熟成蘑菇湯、沙律、紫蘇花穗、堅果油

or/或

Foie Gras

Pan-fried and Flan, Rhubarb Compote, Pistachio

香煎鴨肝

鴨肝焦糖蛋，蜜餞大黃，開心果

or/或

Boston Lobster Caesar Salad

Garlic Butter Croutons, Parmesan Cloud

波士頓龍蝦凱撒沙律、蒜蓉牛油麵包脆粒、巴馬臣芝士泡沫

(Supplement of:/ 另加: \$180)

* * *

Pan-Seared Black Cod

Fingerling Potatoes, Clam-Tomato Stew

香煎銀鱈魚、手指薯仔、蜆肉蕃茄燉菜湯

or/或

Chargrilled Rib Eye

Roasted Shimeji, Gratin Dauphinois, Mustard Gravy

烤肉眼、燒鴻喜菇、忌廉千層薯、芥末燒汁

(Supplement of:/ 另加: \$150)

or/或



Morel

Paccheri Pasta, Cheese Fondue, Black Truffle, Pedro Ximenez

羊肚菌、意式圓管麵、芝士醬、黑松露、西班牙甜酒

* * *

Chestnut

Cream, Cassis, Rum Ice Cream

栗子、忌廉、黑加侖子甜酒、秣酒雪糕



Vegetarian 素菜