

Lunch Menu 午市套餐

Burrata Panna Cotta

布拉塔奶凍

Broccoli, octopus, brioche
西蘭花、八爪魚、牛油軟包

Japanese Mackerel

日本鯖魚

Hass avocado, tapioca chips, enoki mushroom
牛油果、木薯脆片、金針菇

Brittany Langoustine

歐洲海螯蝦

Spinach, wasabi, lemongrass
菠菜、山葵、香茅
(Supplement 130)

Green Pea Velouté

青豆濃湯

Sweetbread, confit egg yolk, girolle mushroom
小牛胸腺、油封蛋黃、雞油菌



Hokkaido Scallops

北海道帶子

Green asparagus, spelt risotto, grelot onions
青蘆筍、意大利飯、珍珠洋蔥

Scottish Salmon

蘇格蘭三文魚

Pepper sauce, mango, sea herbs
胡椒汁、芒果、海草

Kurobuta Pork

極黑豚

Yellow peach, fennel, lavender honey
黃肉桃、茴香、薰衣草蜜糖

Onyx Beef Tenderloin

黑安格斯牛柳

Baby carrots, pine nuts, red wine sauce
迷你甘筍、松子仁、紅酒汁
(Supplement 230)



The Corn

粟米

Coconut mousse, Malibu jelly, corn ice cream
椰子慕絲、瑪利寶啫喱、粟米雪糕

The Honeycomb

蜂巢

Lime and ginger mousse, banana sponge, honey ice cream
青檸薑汁慕絲、香蕉蛋糕、蜜糖雪糕

The Coffee

咖啡

Light tea cream, chocolate crumble, salted praline
輕軟茶忌廉、朱古力脆餅、鹽味果仁

Selection of French Cheeses

精選法國芝士



Coffee or Proprietary Peninsula Teas

咖啡或半島精選名茶

Petits Fours

精選法國小糕點

Two courses 自選兩道菜 508

Three courses 自選三道菜 608

Four courses 自選四道菜 708



Chef de Cuisine – Albin Gobil

吉地主廚 – 郭毅彬

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

For any meal purchased (including lunch and dinner) at any of the hotel's restaurants, The Peninsula Hong Kong will make a one-for-one meal donation to the communities in need through a partnership with local charities, Impact HK, Feeding Hong Kong and Food Angel. Thank you for your support.
於香港半島酒店任何一間餐廳享用一份餐點(包括午餐及晚餐)，酒店將配對捐贈一份餐膳與本地非牟利慈善機構 ImpactHK、樂餉社及惜食堂，支持有需要的人士。感謝 閣下支持

Saturday Lunch 週六套餐

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蜂巢

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青檸薑汁慕絲、香蕉蛋糕、蜜糖雪糕

The Coffee

咖啡

Light tea cream, chocolate crumble, salted praline
輕軟茶忌廉、朱古力脆餅、鹽味果仁



Coffee or Proprietary Peninsula Teas

咖啡或半島精選名茶

Petits Fours

精選法國小糕點

Four courses 自選四道菜 708

Treat yourself to 2 hours of unlimited Perrier Jouët Champagne 488
另加 488 可享兩小時無限暢飲 Perrier Jouët 香檳

Last order of unlimited Perrier Jouët Champagne will be at 1:30 pm
最後加選無限暢飲 Perrier Jouët 香檳時間為下午一時三十分



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