

BIRTHDAY REWARDS SET MENU

OUR SOMMELIER'S CELEBRATORY RECOMMENDATION

A BOTTLE OF FERRARI, BRUT, TRENTO,
ITALIAN, SPARKLING WINE

配精選意大利氣泡酒一枝

SUPPLEMENT 另加 628

A BOTTLE OF FRENCH BLOOM
NON-ALCOHOLIC, SPARKLING WINE

配精選法國無酒精氣泡酒一枝

SUPPLEMENT 另加 750

PLEASE SELECT ONE STARTER FROM THE FOLLOWING

請從下列菜譜自選前菜一款

KING PRAWN SALAD

AVOCADO, CLEMENTINE, PISTACHIO
FETA CHEESE AND LEMON DRESSING

大蝦沙律配牛油果、蜜柑、開心果

菲達芝士、檸檬沙律汁

PARMA HAM MELON

COTTAGE CHEESE AND

LEMON VERBENA BOUILLON

巴馬火腿、蜜瓜、茅屋芝士、檸檬馬鞭草汁

SWEET CORN VELOUTÉ

CRISPY BACON AND CHIVE

香濃粟米湯、香脆煙肉、法式香蔥

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

FIVE SPICE ROASTED DUCK BREAST

CARROT PURÉE, ORANGE AND DUCK JUS

五香鴨胸

甘筍蓉、橙柳、香濃鴨汁

SEAFOOD PLATTER

海鮮拼盤

(MINIMUM FOR 2 PERSONS 兩位起)

SUPPLEMENT PER PERSON

每位另加 338

PAN-SEARED SEABASS

GREEN PEA PURÉE, BROWN MUSHROOM
AND MUSHROOM FOAM

香煎鱸魚

青豆蓉、啡蘑菇、蘑菇泡沫

GRILLED AUSTRALIAN TENDERLOIN

烤澳洲牛柳

SUPPLEMENT 另加 175

GRILLED TOOTHFISH

烤白鱈魚

SUPPLEMENT 另加 148

GRILLED KING PRAWNS

炭燒珍寶大蝦

SUPPLEMENT 另加 190



AUBERGINE STROZZAPRETI

BURRATA CHEESE, BLACK OLIVE

TOMATO SAUCE AND BASIL

茄子短捲義大利麵

布拉塔芝士、黑橄欖、番茄醬汁、羅勒葉



PLEASE SELECT ONE DESSERT FROM THE FOLLOWING

請從下列菜譜自選甜品一款

HOJICHA MOUSSE, YUZU CURD, CHOCOLATE SABLE

焙茶慕絲、柚子蛋黃醬、朱古力酥餅

MASCARPONE MOUSSE, STRAWBERRY CRÈMEUX, ALMOND SPONGE

意大利芝士慕絲、士多啤梨奶醬、杏仁蛋糕

DAILY ICE CREAM

是日雪糕



COFFEE OR PROPRIETARY PENINSULA TEAS

咖啡或半島精選名茶

PER PERSON 每位 588



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