

Felix



Indulge in breathtaking views of Victoria Harbour and skyline alongside Contemporary Mediterranean cuisine, meticulously curated by Chef de Cuisine Aurélie Altemaire.

沉醉於維多利亞港及宏偉壯觀的天際線，享用由 Felix 餐廳主廚歐麗娜悉心設計的新派地中海菜。



Follow us on Instagram to discover new and exciting flavours.
Share your memorable #penmoment by tagging @felix.hongkong



FELIX EXPERIENCE

6 Courses – 1,580 4 Courses – 1,180

Menu to be enjoyed by the whole table.

Sommelier's Pairings:

6 Glasses – 795 | 4 Glasses – 595

To Start...

Muhammara / Fougasse / David Hervé “Bébé Boudeuse” Oyster

Siberian Amur – Royal Caviar Club

King Crab / Artichoke / Tomato Coulis

Australian Black Truffle *Felix*

Potato Gnocchi / Smoked Pancetta / Parmesan Emulsion

Seared Duck Foie Gras *Felix*

Scampi / Green Apple / Lobster Sauce

Local White Snapper

Crispy Skin / Japanese Rice / Peppers / Saffron

Snake River Farm Kurobuta Pork

Like a Saltimbocca / Tokyo Turnips / Parma Ham & Sage Gravy

Or

A4 Kagoshima Tenderloin

Grilled in Mild Spices / Local Eggplant Zaalouk / Beef Jus

Add \$188

Strawberry Gaspacho

Olive Oil Cake / Strawberry Salsa / Herbs Sorbet

Coffee or Proprietary Peninsula Teas & Sweets

Marennes-Oléron Special N°1 Oyster - David Hervé

Served with Lemon, Shallots, Vinegar & Cocktail Sauce

12 pieces – 1,176 | 6 pieces – 588 | 4 pieces – 392

Oceanic Delicacies

Boston Lobster, Oysters, Prawns, Abalones, Whelks, King Crab, Hokkaido Scallops

Served with Lemon, Shallots Vinegar, Cocktail, Marie Rose & Tartare Sauce

Sharing For Two – 1,280

Caviar Selection

Served with Pancakes & Crème Fraîche

Siberian Amur – Royal Caviar Club

50 grams – 1,080

French Premium Baerii – Royal Caviar Club

50 grams – 1,480

Premium Oscietra Caviar N°4 – Perseus

50 grams – 1,580

INTRODUCTION...

CRUDO

Japanese Akami Tuna

Tataki / Reinvented Niçoise Salad

260

Sicilian Gamberro Ros ^{felix}

Tartare / Burrata / Alexis Muñoz Olive Oil

390

(Add 15g Caviar 350)

Milk-Fed Italian Veal Tenderloin

Carpaccio / Capers & Cucumber / Aged Parmesan

240

OPENING ACT

Alaskan King Crab

Salad / Artichoke / Tomato Coulis

320

Mediterranean Octopus

Grilled / Grapes / Ajo Blanco

250

Seared Duck Foie Gras

Scampi / Green Apple / Duck Jus

330

^{felix} Signature Silky Lobster Soup

Hokkaido Scallop Bread / Sea Urchin Tarama / Mushroom Shavings

280

^{felix} *Chef's Recommended Dishes*

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

MAIN CHORUS...

MARINE MELODIES

Hokkaido Scallops

Grilled / Polenta / Corn & Peach Vierge Sauce
480

Boston Lobster

Grilled / Japanese Rice / Peppers / Saffron
650

Local Grouper

“À la Plancha” / Zucchini Flower / Romesco
450

EARTHY GROOVES

Australian Black Truffle

Potato Gnocchi / Veal Sweetbread / Parmesan Emulsion
510

Snake River Farm Kurobuta Pork

Like a Saltimbocca / Tokyo Turnips / Parma Ham & Sage Gravy
480

Whole Ping Yuen Chicken

Roasted with Lemon / Crispy Potatoes / Tarragon Infused Jus
Sharing For Two – 1,080

Felix A4 Kagoshima Tenderloin

Grilled in Mild Spices / Local Eggplant Zaalouk / Beef Jus
790

Felix *Chef's Recommended Dishes.*

FINAL NOTES...

SAVORY WHEELS & WEDGES

Selection of 4 Artisanal Cheeses

Condiments & Breads

240

SWEET SYMPHONY

Felix Hong Kong Milk Tea

Panna Cotta / Cookie Crumble / Milk Foam

130

Pistachio Mille Feuille

White Chocolate Whipped Ganache / Raspberries / Gelato

190

Warm Chocolate Mousse

Heart of Guanaja / Peanuts Praliné / Peanuts Ice-Cream

130

Arroz Con Leche

Vanilla / Caramelized Pop Corn / Corn Ice-Cream

130

Strawberry Gaspacho

Olive Oil Cake / Strawberry Salsa / Herbs Sorbet

170

Felix Chef's Recommended Dishes.

WINE BY THE GLASS...

CHAMPAGNE & SPARKLING

		(15cl)	(75cl)
THE PENINSULA BY <i>Deutz</i>	NV	298	1,400
CHARDONNAY, PINOT NOIR & PINOT MEUNIER			
BRUT NATURE BY PHILIPPE STARCK- <i>Louis Roederer</i>	2015	398	1,950
CHARDONNAY, PINOT NOIR & PINOT MEUNIER			
PLENITUDE - <i>Dom Pérignon</i>	2015	698	3,300
CHARDONNAY & PINOT NOIR			
ROSE - <i>Delamotte</i>	NV	398	1,880
PINOT NOIR & CHARDONNAY			

NON-ALCOHONIC SPARKLING

LE BLANC - <i>French Bloom</i>	NV	198	980
CHARDONNAY			
LE ROSÉ - <i>French Bloom</i>	NV	198	980
PINOT NOIR, CHARDONNAY			

SWEET WINE

		(10cl)	(50cl)
ALTO-ADIGE, MOSCATO ROSA - ITALY	2021	290	1,100
MOSCATO ROSA - <i>Franz Haas</i>			
SANTORINI, VINSANTO, CYCLADES ISLANDS - GREECE	2016	328	1,500
ASSYRTIKO & AIDANI - <i>Sigalas</i>			
DOURO, PORT COLHEITA - PORTUGAL	2000	258	1,200
TOURIGA NACIONAL – <i>Niepoort</i>			

WINE BY THE GLASS

WHITE WINE

(15cl)

(75cl)

CAMPANIA, GRECO DI TUFO, GIALLO D'ARLES - ITALY
GRECO – *Quintodecimo*

2022

260

1,200

DOURO, DUAS QUINTAS - PORTUGAL
RABIGATO BLEND - *Ramos Pinto*

2020

190

780

RIAS BAIXAS, LIAS FINAS, GALICIA - SPAIN
ALBARINO - *Attis*

2023

190

800

CHASSAGNE MONTRACHET V. V, BURGUNDY - FRANCE
CHARDONNAY - *Domaine Guy Amiot & Fils*

2020

395

1,980

CORAVIN SELECTION

MEURSAULT 1^{ER} CRU, LES CHARMES DESSUS, BURGUNDY - FRANCE
CHARDONNAY - *Château de Meursault*

2022

588

2,880

CHABLIS GRAND CRU, GRENOUILLES, BURGUNDY - FRANCE
CHARDONNAY - *Benoît Droin*

2022

698

3,600

ROSÉ WINE

COTES DE PROVENCE, ABSOLU, PROVENCE - FRANCE
ROSÉ BLEND - *Château D'Astros*

2023

180

800

WINE BY THE GLASS

RED WINE

(15cl) (75cl)

VOOR PAARDEBERG, KASTEEL NEEF - SOUTH AFRICA GRENACHE, CARIGNAN & SYRAH - <i>The Ahrens Family</i>	2019	220	980
BARBARESCO, PIEDMONT - ITALY NEBBIOLO - <i>Bruno Rocca</i>	2021	268	1,300
RIBERA DEL DUERO, CORIMBO I, CASTILLA Y LEON - SPAIN TEMPRANILLO - <i>Bodegas La Horra</i>	2017	395	1,500
MOREY ST DENIS I ^{ER} CRU, BURGUNDY - FRANCE PINOT NOIR - <i>Domaine Stephane Magnien</i>	2022	495	2,300
PYRENEES, SHAY'S FLAT VINEYARD - AUSTRALIA CABERNET SAUVIGNON - <i>Joshua Cooper</i>	2022	280	1,400

CORAVIN SELECTION

RIBERA DEL DUERO, VALBUENA 5°, CASTILLA Y LEON - SPAIN TEMPRANILLO - <i>Bodegas Vega Sicilia</i>	2019	628	2,980
BAROLO, ARBORINA, PIEDMONT - ITALY NEBBIOLO - <i>Elio Altare</i>	2019	458	2,100