

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

CHICKEN TONNATO

CAPERS, OLIVE, ARUGULA,
PARMIGIANO REGGIANO

吞拿魚醬雞肉薄片

酸豆、橄欖、火箭菜、巴馬臣芝士

HEIRLOOM TOMATO SALAD

BURRATA CHEESE, PESTO, BASIL
原種番茄沙律

水牛芝士、香草醬、羅勒

CAULIFLOWER VELOUTÉ

PRAWN, PISTACHIO

香濃椰菜花湯、大蝦、開心果

LOBSTER BISQUE, TARRAGON CREAM

龍蝦湯、香草忌廉

SUPPLEMENT 另加 90



PLEASE SELECT ONE MAIN COURSE FROM THE FOLLOWING

請從下列菜譜自選主菜一款

NEW ZEALAND LAMB LOIN

CARAMELIZED ONIONS, CONFIT POTATO,
GREEN PEA PUREE, LAMB JUS

紐西蘭羊柳

焦糖洋蔥、香煎薯仔、青豆蓉、香濃羊肉汁

SEAFOOD PLATTER

海鮮拼盤

(MINIMUM FOR 2 PERSONS 兩位起)

SUPPLEMENT PER PERSON

每位另加 338

PAN-SEARED SPANISH MACKEREL

GREEN VEGETABLES, KOMBU BUTTER SAUCE

香煎西班牙鯖魚

青蔬菜、昆布牛油汁

GRILLED AUSTRALIAN TENDERLOIN

烤澳洲牛柳

SUPPLEMENT 另加 175

GRILLED TOOTHFISH

烤白鱈魚

SUPPLEMENT 另加 148

LEMON RISOTTO

GREEN ASPARAGUS, ZUCCHINI,
PARMIGIANO REGGIANO

檸檬意大利飯

青蘆筍、意大利青瓜、巴馬臣芝士

GRILLED KING PRAWNS

炭燒珍寶大蝦

SUPPLEMENT 另加 190



PLEASE SELECT ONE DESSERT FROM THE FOLLOWING

請從下列菜譜自選甜品一款

CHEESE MOUSSE, MANGO LIME SALAD, CITRUS SAUCE

芝士慕絲、芒果青檸沙律、柑橘汁

70% CHOCOLATE MOUSSE, RASPBERRY CONFIT, CHOCOLATE ALMOND SPONGE

70%朱古力慕絲、紅桑子果醬、朱古力杏仁蛋糕

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.

PLEASE ADVISE OUR ASSOCIATES IF YOU HAVE ANY SPECIAL DIETARY REQUIREMENTS.

價錢以港元計算及另加一服務費，如需要任何特別膳食安排，請向我們的服務員提供有關資料