

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 100



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

 **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 TOOTHFISH
烤白鱈魚
SUPPLEMENT 另加 148

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

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