

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 QUINOA SALAD

KALE, AVOCADO AND TOMATO DRESSING
雞胸藜麥沙律、羽衣甘藍、牛油果、蕃茄沙律汁



PUMPKIN VELOUTÉ

PARMESAN CREAM AND NUTMEG
香濃南瓜湯、巴馬臣芝士忌廉及肉豆蔻

HAMACHI TARTARE

CELTUCE AND YUZU DASHI DRESSING
油甘魚他他、萵筍、柚子木魚沙律汁

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

IBERICO PORK LOIN

GRILLED ROMAINE LETTUCE,
POTATO MOUSSELINE AND GRAVY
西班牙黑毛豬柳、香烤羅文生菜、香滑薯蓉及燒汁

SEAFOOD PLATTER

海鮮拼盤
(MINIMUM FOR 2 PERSONS 兩位起)
SUPPLEMENT PER PERSON
每位另加 338

PAN-SEARED SALMON

GREEN ASPARAGUS,
EDAMAME AND PIPERADE SAUCE
香煎三文魚、青蘆筍、枝豆、甜椒汁

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



WILD MUSHROOM PUNTALETTE

BABY SPINACH, PARMESAN REGGIANO
米型意粉配野菌、菠菜苗、巴馬臣芝士



PLEASE SELECT ONE DESSERT FROM THE FOLLOWING

請從下列菜譜自選甜品一款

WHITE CHOCOLATE MOUSSE, CITRUS COULIS, LIME CAKE

白朱古力慕絲、橘子醬、青檸蛋糕

ROSE AND RASPBERRY MOUSSE, LYCHEE CONFIT, VANILLA SPONGE

玫瑰紅桑子慕絲、荔枝果醬、雲尼拿蛋糕

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

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