

BIRTHDAY REWARDS SET MENU

OUR SOMMELIER'S CELEBRATORY RECOMMENDATION

請從下列菜譜自選前菜一款

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

SMOKED DUCK BREAST,
WALNUT, FIGS SALAD, YUZU DRESSING
煙鴨胸、合桃無花果沙律、柚子汁

 CREAMY MUSHROOM CAPPUCINO,
CHIVE, MATSUTAKE
香滑泡沫蘑菇湯、法式香蔥、松茸

YELLOW FIN TUNA TARTARE,
AVOCADO SALAD, PARSLEY OIL
黃鱔吞拿魚他他牛油果沙律、番茜油

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

SEABASS FILLET,
SPICED CAULIFLOWER "STEAK",
TROUT ROE, CHAMPAGNE SAUCE
鱸魚
香料椰菜花扒、鱒魚籽、香檳汁

SEAFOOD PLATTER
海鮮拼盤
(MINIMUM FOR 2 PERSON 兩位起)
SUPPLEMENT PER PERSON
每位另加 328

SLOW-COOKED CHICKEN ROULADE,
WITH SWEET CORN AND CELERIAC FONDANT,
RED WINE SAUCE
慢煮雞卷
甜粟米、西芹頭、紅酒汁

GRILLED U.S. BEEF STRIPLOIN
烤美國西冷
SUPPLEMENT 另加 168

GRILLED TOOTHFISH
烤白鱈魚
SUPPLEMENT 另加 132

 PUMPKIN RISOTTO,
WITH MATSUMOTO MUSHROOM
南瓜意大利飯配烤大黑本菇

TWO GRILLED KING PRAWNS
加配炭燒珍寶大蝦兩隻
SUPPLEMENT 另加 190



PLEASE SELECT ONE DESSERT FROM THE FOLLOWING

請從下列菜譜自選甜品一款

VANILLA MADELEINE, TROPICAL FRUIT COMPOTE, MALIBU CREAM
香草蛋糕、熱情果菠蘿醬、椰子酒輕忌廉

PECAN BROWNIES, COFFEE AND 35% DULCEY CHOCOLATE CREAM
山核桃布朗尼、咖啡及35%焦糖朱古力忌廉

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