

Felix

## Christmas Day Dinner 2021

Silky Cauliflower Soup, Quail Egg, Kristal Caviar, Celery and Ricotta "Saltimbocca"  
絲滑椰菜花濃湯  
鵝鶉蛋、特級魚子醬、西芹、乳清芝士

\* \* \*

Poularde Galantine, Black Truffle, Pistachio, Parma Ham, Tarragon  
法式雞肉卷  
黑松露、開心果、帕爾馬火腿、龍蒿

\* \* \*

Pan-seared Hokkaido Scallops  
Pumpkin Gnocchi, Parmesan Foam, Iberian Ham, Sage Butter  
煎北海道帶子  
南瓜馬鈴薯丸子、芝士泡沫、伊比利亞火腿、鼠尾草牛油

\* \* \*

Butter-poached Turbot  
White Vermouth, Caviar, Baked and Spiced Fennel Bulb  
牛油慢煮多寶魚  
白苦艾酒、魚子醬、香料焗茴香

or/或

Black Angus Beef Tenderloin  
Pan-fried Foie Gras, Rigatoni Alfredo, Charred Onion, Port Wine  
黑安格斯牛柳  
香煎鴨肝、芝士通心粉、炭烤洋蔥、砵酒

\* \* \*

The Christmas Deer  
Five Spices Cream, Caramel Toffee, Vanilla Sauce, Thin Chocolate Shell  
聖誕馴鹿特色甜品  
五香忌廉、焦糖拖肥、雲呢拿汁、薄朱古力脆

\* \* \*

Coffee, Proprietary Peninsula Teas or Herbal Infusions  
Christmas Chocolates  
咖啡、半島精選名茶或香草茶  
聖誕朱古力

1,988 per person

Price is in Hong Kong dollars and is subject to 10% service charge  
Please advise our associates if you have any special dietary requirements  
每位 1,988

價錢以港元計算及另加一服務費  
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

THE PENINSULA  
HONG KONG

Felix

## Christmas Day Dinner 2021 Vegetarian Menu

Silky Cauliflower Soup  
Poached Quail Egg, Hazelnut Pearls, Celery, Ricotta Saltimbocca  
絲滑椰菜花濃湯  
鵝鶉蛋、榛子油珠、西芹、乳清芝士

\*\*\*

Slow Cooked Organic Egg Yolk  
Potato Textures, Black Truffle, Green Asparagus Salad  
慢煮有機蛋黃  
薯仔佐料、黑松露、青蘆筍沙律

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Roasted Fennel en Papillote  
Tarragon Chimichurri, Pine Nuts, Charred Onion  
法式紙包烤茴香  
龍蒿香草醬、松子仁、炭烤洋蔥

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Pumpkin Gnocchi  
Sun Blushed Tomatoes, Parmesan Foam, Sage Butter  
南瓜馬鈴薯丸子  
輕烤番茄、芝士泡沫、鼠尾草牛油

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The Christmas Deer  
Five Spices Cream, Caramel Toffee, Vanilla Sauce, Thin Chocolate Shell  
聖誕馴鹿特色甜品  
五香忌廉、焦糖拖肥、雲呢拿汁、薄朱古力脆

\*\*\*

Coffee, Proprietary Peninsula Teas or Herbal Infusions  
Christmas Chocolates  
咖啡、半島精選名茶或香草茶  
聖誕朱古力

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HONG KONG

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## Christmas Day Early Dinner 2021

Poularde Gallantine  
Black Truffle, Pistachio, Parma Ham, Tarragon  
法式雞肉卷

黑松露、開心果、帕爾馬火腿、龍蒿

or/或

Pan-seared Hokkaido Scallops  
Pumpkin Gnocchi, Parmesan Foam, Iberian Ham, Sage Butter  
煎北海道帶子

南瓜馬鈴薯丸子、芝士泡沫、伊比利亞火腿、鼠尾草牛油

or/或



Silky Cauliflower Soup

Poached Quail Egg, Hazelnut Pearls, Celery, Ricotta Saltimbocca

絲滑椰菜花濃湯

鵝鶉蛋、榛子油珠、西芹、乳清芝士

\*\*\*

Butter Poached Turbot

White Vermouth, Caviar, Baked and Spiced Fennel Bulb

牛油慢煮多寶魚

白苦艾酒、魚子醬、香料焗茴香

or/或

Black Angus Beef Tenderloin

Pan-fried Foie Gras, Rigatoni Alfredo, Charred Onion, Port Wine

黑安格斯牛柳

香煎鴨肝、芝士通心粉、炭烤洋蔥、砵酒

or/或



Pumpkin Gnocchi

Sun Blush Tomato, Parmesan Foam, Sage Butter

南瓜馬鈴薯丸子

輕烤番茄、芝士泡沫、鼠尾草牛油

\*\*\*

The Christmas Deer

Five Spices Cream, Caramel Toffee, Vanilla Sauce, Thin Chocolate Shell

聖誕馴鹿特色甜品

五香忌廉、焦糖拖肥、雲呢拿汁、薄朱古力脆

\*\*\*

Coffee, Proprietary Peninsula Teas or Herbal Infusions

Christmas Chocolates

咖啡、半島精選名茶或香草茶

聖誕朱古力

1,488 per person

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## Christmas Eve Gala Dinner 2021

Irish Giant Razor Clam Salad  
Blood Orange, Kristal Caviar, Chlorophyll Herbs, Ginger  
愛爾蘭蜆子沙律  
血橙、特級魚子醬、雜香草、薑

\*\*\*

Foie Gras Mi-cuit, Hazelnut, Quince Jelly, Figs, Thin Brioche  
鴨肝凍批  
榛子、木梨啫喱、無花果、牛油麵包

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King Crab Leg, Sea Urchin, Orzo Pasta, Crab Cloud  
帝王蟹腳  
海膽、米形粉、蟹湯泡沫

\*\*\*

Poularde de Bresse, Champagne, Sweet Potato, Ricotta, Black Truffle  
法國布雷斯雞  
香檳、甜薯、乳清芝士、黑松露

\*\*\*

Halibut and Red Prawn, Bouillabaisse Extract, Potato Confit, Rouille Toast  
比目魚及紅蝦  
海鮮湯、油封馬鈴薯、藏紅花醬多士

or/或

Kagoshima Beef, Buckwheat, Egg Yolk, Pumpkin, Matsutake Mushroom  
鹿兒島和牛  
蕎麥、蛋黃、南瓜、松茸

\*\*\*

Santa Sleigh  
Candied Fruits, Nuts, Dark Chocolate, Bailey's  
聖誕鹿車特色甜品  
糖漬水果、果仁、黑朱古力、百利甜酒

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Coffee, Proprietary Peninsula Teas or Herbal Infusions  
Christmas Chocolates  
咖啡、半島精選名茶或香草茶  
聖誕朱古力

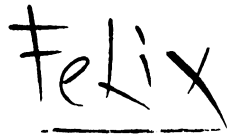
2,988 per person

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每位 2,988

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HONG KONG



## Christmas Eve Gala Dinner 2021 Vegetarian Menu

Lactose Free Pumpkin and Coconut Soup  
Pear Variation, Poached Quail Egg, Saffron  
無乳糖南瓜及椰子湯  
香梨佐料、鵝鶉蛋、藏紅花

\* \* \*

Semi Cooked Matsutake Mushroom  
Harry's Bar Dressing, Capers, Wild Rocket  
松茸片沙律  
英式醬汁、小酸豆、火箭菜

\* \* \*

Warm Winter Roots Salad  
Kale, Red Cabbage, Escabeche Dressing  
冬日根菜暖沙律  
羽衣甘藍、紅椰菜、西班牙醃醬

\* \* \*

Fennel Bulb "en Papillote"  
Braised Buckwheat, Miso, Marinated Egg Yolk  
法式紙包烤茴香  
燴蕎麥、麵豉、醃蛋黃

\* \* \*

Black Truffle Risotto  
黑松露意大利飯

\* \* \*

Santa Sleigh  
Candied Fruits, Nuts, Dark Chocolate, Bailey's  
聖誕鹿車特色甜品  
糖漬水果、果仁、黑朱古力、百利甜酒

\* \* \*

Coffee, Proprietary Peninsula Teas or Herbal Infusions  
Christmas Chocolates  
咖啡、半島精選名茶或香草茶  
聖誕朱古力

2,988 per person

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每位 2,988

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**THE PENINSULA**  
HONG KONG

Felix

## Festive Set Dinner 2021

Poularde de Bresse and Black Truffle Velouté  
Salsifis, Shallots, Slow Cooked Egg Yolk  
法國布雷斯雞黑松露濃湯  
婆羅門參、乾蔥、慢煮蛋黃

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Foie Gras en Torchon  
Potato Crisps, Orange Compote, Apple Relish, Balsamic Vinegar  
鴨肝凍批  
馬鈴薯脆片、香橙醬、蘋果醬、黑醋

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Felix-style Rock Lobster Cardinale  
Felix 特色石龍蝦

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Turbot Pan-roasted on the Bone  
Grilled Tomato Tartar, Salmoriglio Sauce, Olive Oil Variations  
燒多寶魚  
烤番茄他他、意大利南部特色醬汁、橄欖油佐料

or/或

Dry-aged, Rubia Gallega Sirloin  
Piquillo Pepper, "Piparra", Black Garlic, Potato Fondant  
西班牙熟成牛肉  
甜椒西班牙、巴斯克小辣椒、黑蒜、方旦馬鈴薯

\*\*\*

Champagne Pavlova  
Candied Grapes, French Meringue, Sauternes Wine Jelly  
香檳蛋白脆  
蜜餞提子、法式蛋白脆、甜酒啫喱

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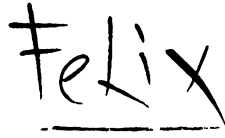
Coffee or Proprietary Peninsula Teas  
Petits Fours  
咖啡或半島精選名茶  
菲力士美點

1,688 per person

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## Festive Set Early Dinner 2021

Foie Gras en Torchon  
Potato Crisps, Orange Compote, Apple Relish, Balsamic Vinegar  
鴨肝凍批  
薯仔脆片、香橙醬、蘋果醬、黑醋

or/或

Felix-style Rock Lobster Cardinale  
Felix 特色石龍蝦

or/或

Poached Organic Egg  
Potato Textures, Black Truffle  
慢煮有機雞蛋  
馬鈴薯佐料、黑松露

\*\*\*

Turbot Pan-roasted on the Bone  
Grilled Tomato Tartar, Salmoriglio Sauce, Olive Oil Variations  
燒多寶魚  
烤番茄他他、意大利南部特色醬汁、橄欖油佐料

or/或

Dry-aged, Rubia Gallega Sirloin  
Piquillo Peppers, "Piparra", Black Garlic, Potato Fondant  
西班牙熟成牛肉  
甜椒西班牙、巴斯克小辣椒、黑蒜、方旦馬鈴薯

or/或

Pumpkin Gnocchi  
Sun Blushed Tomatoes, Parmesan Foam, Sage Butter  
南瓜馬鈴薯丸子  
輕烤番茄、芝士泡沫、鼠尾草牛油

\*\*\*

Champagne Pavlova  
Candied Grapes, French Meringue, Sauternes Wine Jelly  
香檳蛋白脆  
蜜餞提子、法式蛋白脆、甜酒啫喱

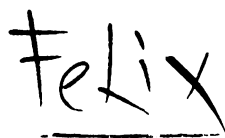
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Coffee or Proprietary Peninsula Teas  
Petits Fours  
咖啡或半島精選名茶  
菲力士美點

888 per person

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每位 888

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## New Year's Eve Gala Dinner 2021

Kristal Caviar, Light Wasabi Curd, Avocado, Dill, Potato Crisp

特級魚子醬  
輕盈芥辣凝露、牛油果、蒔蘿、馬鈴薯脆片

\*\*\*

Langoustine Crudo, Mizuna, Coconut, Lime Dressing, Chili Pearls

醃海螯蝦  
水菜、椰子、青檸醬、辣椒油珠

\*\*\*

Poached Organic Egg Yolk  
Potato Textures, Foie Gras, Black Truffle

慢煮有機蛋黃  
馬鈴薯佐料、鴨肝、黑松露

\*\*\*

Blue Lobster Stew, Caviar, Sea Urchin, Fennel

燴藍龍蝦  
魚子醬、海膽、茴香

\*\*\*

Red Garoupa Fillet, Plankton Creamy Rice, Black Garlic, Roasted Cauliflower

紅石斑魚柳  
香濃微藻飯、黑蒜、烤椰菜花

\*\*\*

Baby Lamb Loin  
Liquorice, Salt Baked Beetroot, Cumin Heirloom Carrots

乳羊羊柳  
甘草、鹽焗紅菜頭、孜然甘筍

\*\*\*

Blood Orange and Grand Marnier Sorbet, Cinnamon Cloud

血橙及干邑橙酒雪葩  
肉桂泡沫

\*\*\*

Felix New Year's Eve Celebration Dessert

Felix 除夕特色甜品

\*\*\*

Coffee, Proprietary Peninsula Teas or Herbal Infusions

Felix Chocolates  
咖啡、半島精選名茶或香草茶  
菲力士朱古力

4,388 per person

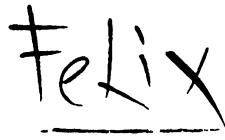
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每位 4,388

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**THE PENINSULA**  
HONG KONG





## New Year's Eve Gala Dinner 2021 Vegetarian Menu

Potato and Truffle Soup, Mature Buffalo Cheese, Hazelnut Pearls  
馬鈴薯黑松露湯  
熟成水牛芝士、榛子油珠

\*\*\*

Winter Roots Salad, Coconut, Lime Dressing, Avocado, Mizuna  
冬日根菜沙律  
椰子、青檸醬、牛油果、水菜

\*\*\*

Poached Organic Egg  
Potato Textures, Black Truffle  
慢煮有機雞蛋  
馬鈴薯佐料、黑松露

\*\*\*

Sweet Potato Risotto, Ricotta, Black Garlic, Purple Shiso  
意式甜薯意大利飯  
乳清芝士、黑蒜、紫蘇葉

\*\*\*

Baked Cauliflower, Tomato Confit, Chili, Basil, Pine Nuts, Black Olives  
焗椰菜花  
油封番茄、辣椒、羅勒、松子仁、黑橄欖

\*\*\*

Sweet Onion Cep and Black Truffle Tart  
Roasted Pumpkin, Caramelised Plums, Goat Cheese  
甜洋蔥牛肝菌黑松露撻  
烤南瓜、焦糖李子、羊奶芝士

\*\*\*

Blood Orange and Grand Marnier Sorbet, Cinnamon Cloud  
血橙及干邑橙酒雪葩  
肉桂泡沫

\*\*\*

Felix New Year's Eve Celebration Dessert  
Felix 除夕特色甜品

\*\*\*

Coffee, Proprietary Peninsula Teas or Herbal Infusions  
Felix Chocolates  
咖啡、半島精選名茶或香草茶  
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