

THE PENINSULA

HONG KONG

TAPAS MENU 小食菜單

Crispy Foie Gras Sandwich
Figs, Quince Jelly and Hawaiian Salt
香脆鴨肝三文治，無花果，檸檬果凍，夏威夷海鹽
200

Salted Cod "Brandada"
Cristal Bread and Honey
鹽漬鱈魚醬，脆多士及蜜糖
150


Smoked Sardine
Green Lime, Yuzu, Ginger Air & Red Basil
煙沙甸魚，青檸，柚子，薑泡沫及紅紫蘇
160

Iberico de Bellota
"Cristal Bread" Tomato Purée, Crushed Green Olives and Fried Almonds
黑毛豬火腿，脆多士，蕃茄茸，青橄欖及炸杏仁
250

"Rubia Gallega" Roast Beef
Organic Cherries in Plum Wine and Mojo Picon Sauce
西班牙燒牛肉，有機車厘子浸梅及青辣椒汁
190

Felix Wagyu Katsu
Savora Mustard, Crispy Onion, Peas Sprout and Fries
菲力士和牛三文治，芥末，脆洋蔥，青豆苗及炸薯條
550

Szechuan Infused Pineapple
Iberian Ham and Rosemary Perfume
川辣醃菠蘿，伊比利火腿及迷迭香
180

 Blue Cheese and Walnut Croquettes
Green Apple Salad, Plum Liquor Jam
藍芝士及合桃炸薯，青蘋果沙律梅酒果醬
200

 Vegetarian
素菜

Prices are in Hong Kong dollars and subject to 10% service charge 價錢以港幣計算及另加一服務費
Please advise our associates if you have any food allergies 如閣下對任何食物有過敏反應，請向我們的服務員提供有關資料

Felix

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SEASONAL OYSTER SPECIALS 時令生蠔精選

French La Lune Oysters

月之戀蠔

3 pieces

三隻

225

6 pieces

六隻

430

12 pieces

十二隻

850

Oysters are Served with Lemon, Shallot Vinegar and Cocktail Sauce 所有生蠔配檸檬，乾葱醋和雞尾醬

CAVIAR 魚子醬

50 grams Kristal Caviar

A Hybrid Dauricus-schrenki Caviar Sustainably Farmed in China

50 克中國人工培養混種鱒魚魚子醬

2,000

Caviar is Served with Blinis
Sour Cream and Hard-boiled Quail Egg

所有魚子醬配薄餅，酸忌廉和焗鵪鶉蛋

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SUPPER 夜宵

Available from 10:30pm to 12:00am 每晚由十時半至凌晨十二時



Buffalo Burratina

Heirloom Tomatoes, Tomato Jelly, Confit and Micro
水牛布拉塔軟芝士，祖傳蕃茄，蕃茄果凍，油浸及迷你蕃茄
250

A5 Wagyu Beef, Felix Roast Beef
Cornichons, Fried Capers, Savora Mustard
日本 A5 和牛，燒西冷，醃黃瓜，炸水瓜豆芥末
420

Sea Urchin Linguini
Caviar, Sundried Tomato, Poached Quail Egg
海膽扁意粉，魚子醬，乾蕃茄，水煮鵪鶉蛋
560

Thin Slices of In-house Aged Beef
Risotto-style Celery Root, Madeira Jelly
西芹頭和熟成牛肉，意大利飯式西芹頭，薄切熟成牛肉，馬德拉果凍
460



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DESSERT 甜品

Selection of Cheese

Smoked Idiazabal Cheese, Camembert, Bleu D'Auvergne, Comté, Munster
Apple Salad, Fig Chutney, Gingerbread Powder, Plum Liqueur Jam
精選芝士碟

煙羊奶芝士，金文畢芝士，藍芝士，康提硬芝士，芒斯特半軟硬芝士
蘋果沙律，無花果醬，薑餅粉末，梅酒果醬

210

White Chocolate Texture

Whiskey Chocolate Ganache, Verbena Sorbet

白朱古力慕絲，威士忌凍

香檳軟糖，榛子朱古力，馬鞭草雪葩

165

Raspberry Lava Cheese Cake

Dark Chocolate Textures, Verbena Ice Cream, Black Pepper Red Fruits Ragout

紅桑子流心芝士蛋糕，黑朱古力

馬鞭草雪糕，黑椒燴紅色水果

165

Selection of Tarts and Sorbets, Rhubarb and Coconut

Lemon Meringue and Raspberry, Chocolate and Hazelnut

精選餡餅及雪葩，大黃及椰子

檸檬蛋白及紅桑子，朱古力及榛子

165

Churros with Cinnamon Sugar

Chocolate Sauce and Whipped Cream

炸西班牙油條配肉桂糖

朱古力汁及鮮忌廉

165

Chef Juan's Dessert Tasting Plate

Recommended to Share for 2 People

Felix 餐廳主廚高皓康甜品拼盤

建議二人享用

300

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