

Birthday Rewards Set Menu

Iberico pork terrine, orange condiment and pistachio
西班牙黑毛豬凍批、香橙調味料及開心果

or/ 或

Prawn cocktail, guacamole and crunchy vegetables
鮮蝦沙律、牛油果醬及鮮脆蔬菜

or / 或

Pumpkin-ginger soup, pumpkin royal and spices
薑味南瓜湯、南瓜及香料燉蛋



Please select one main course from the following

請從下列菜譜自選主菜一款

Beef cheek confit,
creamy polenta and seasonal vegetables
油封牛面頰肉、忌廉玉米蓉及時令蔬菜

Baked cod with an herb crust,
smoked eggplant siphon and
mixed mushrooms
烤焗鱈魚配香草包糠、煙燻茄子泡沫及雜菌

Impossible parmentier,
Cajun spices and mashed potatoes
素肉馬鈴薯、混合香料及薯蓉

Seafood platter,
Served with condiments:
lemon, cocktail sauce, shallot vinegar
海鮮拼盤配鮮檸檬、雞尾酒醬及乾蔥醋
(minimum for 2 persons 兩位起)

Add 308 per person 每位另加 308

Grill Australian beef fillet
炭燒澳洲牛柳

Add 108 另加 108

Grill Scottish salmon
炭燒蘇格蘭三文魚柳

Add 108 另加 108



Red velvet, cream cheese mousse,
white chocolate crunch and yoghurt sorbet
紅絲絨、忌廉芝士慕絲、白朱古力脆脆及乳酪雪葩

or/ 或

Chocolate tart, hazelnut and sea salt caramel
with vanilla chantilly and cocoa crisp
朱古力撻、海鹽焦糖榛子配輕盈雲呢拿忌廉及可可脆片



Coffee or Proprietary Peninsula teas
咖啡或半島精選名茶

468 per person 每位 468 元

Supplement charge of 180 to Include A Bottle of
Premium Saicho sparkling Darjeeling tea or sparkling Jasmine tea
可另外以 180 元加配一枝氣泡大吉嶺茶或氣泡香片茶

Supplement charge of 388 to include A Bottle of Prosecco or
288 to include A Bottle of Sparkling grape juice
可另外以 388 元加配一枝意大利氣泡酒，或以 288 元加配一枝有氣葡萄汁

Prices is 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，請與我們的服務員提供有關資料