



嘉麟樓  
SPRING MOON

## Festive Set Menu

廚師三式拼盤

Chef's appetiser trio

椒鹽鮮鮑魚  
Deep-fried fresh abalone  
with garlic and pepper

話梅冰花蓮霧  
Chilled wax apple  
with plum wine jelly

鵝肝金錢雞  
Roasted foie gras  
with barbecued pork  
and eryngii mushroom



姬松茸響螺燉珍珠肉

Double-boiled dried pearl meat soup with blaze mushroom and sea conch



千絲炸松葉蟹鉗

Crispy snow crab claw with minced shrimps and bread



醬燒乳鴿脾拼香煎鴿甫流心蛋

Roasted pigeon leg with pan-fried fillet and soft-boiled egg



冬林羅漢映上素

Braised winter melon with assorted mushrooms and fungus



翡翠花膠煨稻庭烏冬麵

Inaniwa udon with fish maw, shredded chicken and vegetables in supreme soup



咖啡布甸配芒果忌廉卷

Chilled coffee pudding  
Glutinous rice rolls with mango and cream

HK\$1,388.00+ 10% service charge per person

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

THE PENINSULA  
HONG KONG



## New Year's Eve Gala Dinner

### 廚 師 三 式 拼 盤

Chef's appetiser trio

薑蓉蜆子皇  
Chilled razor clam  
with minced ginger

果木煙燻匈牙利  
鬃毛豬叉燒  
Smoked barbecued Hungarian  
mangalica pork with honey

法國蔥酒香凍鵝肝  
Chilled foie gras  
with Chinese yellow wine  
and French onion



### 松 茸 竹 筴 燉 花 膠 螺 頭

Double-boiled fish maw soup with bamboo pith, matsutake mushroom and sea conch



### 蛋 白 黑 魚 籽 西 西 里 紅 蝦

Steamed Sicilian shrimp with egg white and caviar



### 鮑 汁 脆 皮 海 參 扣 中 東 25 頭 乾 鮑

Braised crispy sea cucumber with whole 25-head Middle Eastern abalone in abalone sauce



### 羊 肚 菌 菲 菜 鹿 兒 島 和 牛 卷

Pan-fried Kagoshima Wagyu beef rolls with chive and morels



### 蔥 燒 東 星 斑 球 配 煎 米 粉

Pan-fried vermicelli with spotted garoupa and spring onion sauce



### 七 色 燕 窩

Sweetened bird's nest with ginger, coconut, red dates,  
sesame, papaya, kiwi and butterfly pea juice



### 美 點 雙 輝 映

鮮奶莎窩繡球酥，香糯士多啤梨卷

Chinese petits fours

Deep-fried milk and egg white puffs

Glutinous rice rolls with strawberries and cream

HK\$2,988.00+10% service charge per person

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

**THE PENINSULA**  
HONG KONG



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

### 廚師三式拼盤

Chef's appetiser trio

香荔芋盒  
Golden mashed taro with  
assorted vegetables

素叉燒  
Roasted gluten with honey

話梅小蕃茄  
Chilled cherry tomato  
with plum powder

  
松茸竹笙燉菜膽  
Double-boiled matsutake mushrooms soup with bamboo pith and Chinese cabbage

  
素蟹黃水晶卷  
Steamed green bean sheet rolls with carrot,  
asparagus and tea tree mushrooms

  
千張影上素  
Braised eryngii mushroom with assorted fungus

  
如意藏珍寶配窩巴  
Deep-fried bean curd stuffed with assorted fungus and rice crackers

  
黑松露雜菜煎米粉  
Pan-fried vermicelli with assorted vegetables and black truffle

  
七色官燕  
Sweetened Imperial bird's nest with ginger, coconut, red dates,  
sesame, papaya, kiwi and butterfly pea juice

  
美點雙輝映  
鮮奶莎窩繡球酥, 香糯士多啤梨卷  
Chinese petits fours  
Deep-fried milk and egg white puffs  
Glutinous rice rolls with strawberries and cream

HK\$2,988.00+ 10% service charge per person

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

**THE PENINSULA**  
HONG KONG