

## 凍頭盤 COLD APPETISERS

- 風乾雜肉薄片  
Thinly sliced air-dried meat delicacies from Grisons
- 樺木煙燻鱒魚配法式酸忌廉及酸豆牛油汁  
Beech wood smoked trout, crème fraîche and grenobloise garnish
- 瑞士香腸及芝士沙律  
(可選配自家制香滑沙律醬或油醋汁)  
Swiss cervelat sausage salad with Gruyère and assorted salads  
(please chose either creamy Peninsula dressing or vinaigrette)
- 田園沙律伴鵪鶉蛋  
Garden fresh tossed mixed salad with hard-boiled quail egg
- 安格斯牛肉他他配蛋黃伴迷你羅馬生菜和炸薯仔條  
Black angus beef tartare with confit egg yolk, baby gem salad and straw potatoes

## 熱頭盤 HOT APPETISERS

- 鮮蟹肉班戟伴龍蝦拔蘭地酒汁  
Crab meat pancake with lobster sauce cappuccino and Armagnac
- 蒜茸香草焗田螺  
Escargots baked in garlic and herb butter and grilled sourdough bread
- 牛尾雲吞配脆洋蔥及青豆蓉伴紅酒汁  
Oxtail raviolo with crispy onions on green pea mash and red wine sauce
- 瑞士煙肉火腿芝士薯餅配煎蛋  
Swiss mountain rösti with bacon, ham raclette cheese and a fried egg

## 湯 SOUPS

- 傳統薏米忌廉湯配風乾牛肉及雜菜粒  
Traditional barley cream soup from Grisons with air-dried beef and vegetables
- 洋蔥濃湯配香草芝士丸  
Sweet onion broth with cheese and herb dumplings
- 酥皮牛肉清湯配鴨肝伴黑松露牛骨髓及雜菜  
Beef consommé with foie gras, black truffle and bone marrow, winter vegetables and puff pastry crust

## 瑞樵閣特式芝士 CHESA'S CHEESE SPECIALITIES

- 瑞士芝士火鍋配法式麵包  
Gruyère and Vacherin Fribourgeois  
Served with baguette
- 特式煙肉芝士火鍋配通心粉及馬鈴薯  
Emmental, Appenzeller and Gruyère, Parmesan and smoked mountain bacon  
Served with macaroni and boiled potatoes
- 蘋果酒芝士火鍋配法式麵包  
Tilsiter, Appenzeller, Gruyère with apple cider and green apple  
Served with baguette
- 雜菌芝士火鍋配法式麵包  
Porcini and morels mushrooms, Gruyère Emmental and fresh herbs  
Served with baguette
- 烘焗瑞士芝士配新薯及醃酸珍珠洋蔥及青瓜  
Hot-melted cheese with new potatoes, pickled onions and gherkins



- 維也納炸肉排配沙律及薯條  
經典原味 | 黑松露 | 雜菌  
Classic | Black truffle | Forestière  
Wiener schnitzel served with green salad and French fries
- 458 | 688 | 468
- 維也納炸肉排瑞士芝士漢堡配沙律及薯條  
Chesa schnitzel signature burger with onion relish, raclette cheese, cucumber pickled served with green salad and French fries
- 488

## 魚類及海鮮 FISH AND SHELLFISH

- 香煎原條法國龍刺魚配香草檸檬焦牛油汁  
伴炒西蘭花苗及蝦夷蔥馬鈴薯  
Whole pan-fried dover sole, « meunière style » with sautéed broccolini, buttered chive potatoes
- 348
- 388
- 低溫烹調三文魚配三文魚子伴檸檬牛油汁  
Slow-cooked salmon, leek fondue with lemon butter sauce, salmon roe and dill
- 318
- 488
- 燒大蝦配紅花意大利飯及貝殼海鮮濃汁  
Roasted king prawns with saffron risotto and crustacean sauce
- 268
- 418
- 燒鱈魚配甘荀柑橘慕斯伴淡蒜汁  
Roasted toothfish with creamy carrot mousseline and citrus, ginger foam
- 348
- 438

## 肉類及家禽 MEAT AND POULTRY

- 白菌炒牛仔薄片伴淡忌廉汁  
Sliced veal with mushrooms in a light cream sauce with rösti
- 418
- 瑞士牛仔或豬肉腸伴洋蔥汁  
Swiss veal or pork sausage served with creamy polenta, glazed vegetables and onion sauce
- 298
- 358
- 香草燒有骨牛仔扒配黑松露薯蓉及露荀伴羊肚菌汁  
Roasted veal chop with truffle mash potato, green asparagus and morel cream sauce
- 318
- 688
- 328
- 588
- 燒羊架配燒香蒜, 邊豆, 甘荀及芝士忌廉焗薯仔  
Rack of lamb with roasted garlic, fine beans, carrots and gratinated potato
- 218
- 488
- 馬爹那酒汁炒牛仔肝薄片配煙肉條及德國麵糰  
Sliced sautéed calf's liver in Madeira sauce with bacon lardons and spätzli
- 208
- 458
- 燒法國鴨胸配鴨肝伴扁豆及砵酒燒汁  
Roasted challans duck breast, green lentils ragoût with foie gras, Port wine sauce
- 488
- 528
- 香草燒春雞  
Whole roasted spring chicken with mixed herbs and natural jus
- 528
- 炸火腿芝士釀豬薄片配芥末醬及炸薯條  
Pork "Cordon Bleu" with french fries and pommery mustard sauce
- 368
- 458

## 分享 A PARTAGER – TO SHARE

- 澳洲西冷配巴黎香草牛油及炸薯條  
Black market Australian beef cooked in salted crust, Sauce "Café de Paris" and unlimited service of thin cut French fries and seasonal vegetables  
適合 2 位客人享用
- 388
- 1,888

## 配菜 SIDE DISHES

- 芝士焗風乾牛肉及洋蔥炒麵糰  
Spätzli with air dried beef and onions, gratinated with cheese
- 198
- 幼滑忌廉菠菜  
Finely-chopped cream spinach
- 148
- 芝士白汁焗椰菜花  
Cauliflower gratinated with Mornay sauce and cheese
- 148
- 炸洋葱圈  
Fried onion rings
- 138
- 炸薯條  
French fries
- 128



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 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