

## 凍頭盤

### COLD APPETISERS

- 風乾雜肉薄片 348  
Thinly sliced air-dried meat delicacies from Grisons
- 頂級煙三文魚及新鮮三文魚他他配橘子忌廉及紅菜頭薄片 388  
Smoked salmon supreme and fresh salmon tartar with citrus cream on beetroot carpaccio
- 瑞士香腸及芝士沙律 318  
(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)
- 田園沙律伴焗鵪鶉蛋 268  
Garden fresh tossed mixed salad with hard-boiled quail egg
- 海鮮拼盤 - 龍蝦, 生蠔, 青口, 海螺, 蟹腳及配料 (兩位起) 1,288  
Fresh seafood on ice - lobster, oysters, mussels, sea whelks, crab legs and condiments

## 熱頭盤

### HOT APPETISERS

- 鮮蟹肉班戟伴龍蝦拔蘭地酒汁 418  
Crab meat pancake with lobster-Armagnac cappuccino
- 蒜茸香草焗田螺 298  
Escargots baked in garlic and herb butter
- 牛尾雲吞配脆洋蔥及青豆蓉伴紅酒汁 318  
Oxtail raviolo with crispy onions on green pea mash, red wine sauce

## 湯

### SOUPS

- 傳統薏米忌廉湯配風乾牛肉及雜菜粒 218  
Traditional barley cream soup from Grisons with vegetables and air-dried beef
- 洋蔥濃湯配香草芝士丸 208  
Sweet onion broth with cheese and herb dumplings

## 瑞樵閣特式芝士

### CHESA'S CHEESE SPECIALITIES

- 黑松露瑞士芝士火鍋伴法式麵包 868  
Gruyère and Vacherin Fribourgeoise cheese fondue with Australian black truffle, served with baguette
- 瑞士芝士火鍋伴法式麵包 368  
Gruyère and Vacherin Fribourgeois cheese fondue served with baguette
- 特式煙肉芝士火鍋配通心粉及馬鈴薯 388  
Emmental, Appenzeller and Gruyère finished with Parmesan and smoked mountain bacon, served with macaroni and boiled potatoes
- 焗爛瑞士芝士配新薯, 醃酸珍珠洋蔥及青瓜 (每碟) 268  
Hot melted cheese with new potatoes, pickled onions and gherkins (Per plate)
- 瑞士煙肉火腿芝士薯餅配煎蛋 328  
Swiss mountain rösti with bacon, ham raclette cheese and a fried egg

## 魚類及海鮮

### FISH AND SHELLFISH

- 香煎原條法國龍脷魚配香草檸檬焦香牛油汁 638  
伴炒菠菜及蝦夷葱馬鈴薯  
Pan-fried whole Dover sole, meunière sauce, sautéed spinach and buttered chive potatoes
- 低溫烹調橘子味三文魚配甘筍片伴檸檬牛油汁 488  
Slow-cooked citrus-flavoured salmon on sliced carrots with lemon butter sauce
- 燒大蝦配紅花意大利飯及貝殼海鮮濃汁 418  
Roasted king prawns with saffron risotto and crustacean sauce
- 燒銀鱈魚配茄汁燴素菜及露笋伴淡蒜香羅勒汁 438  
Roasted cod fillet on ratatouille with asparagus and a mild garlic-basil sauce

## 肉類及家禽

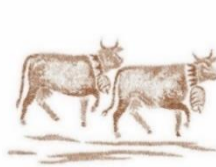
### MEAT AND POULTRY

- 白菌炒牛仔薄片伴淡忌廉汁 528  
Sliced veal with mushrooms in light cream sauce
- 瑞士牛仔或豬肉腸伴洋蔥汁 358  
Swiss veal or pork sausage with onion sauce
- 香草燒 10 安士有骨牛仔扒及牛肝菌 508  
配燴馬鈴薯及青邊豆伴羊肚菌汁  
Herb and butter-roasted 10-oz veal chop with ceps, fondant potato and French beans, morel cream sauce
- 燒羊架配燒香蒜, 邊豆, 甘筍及芝士忌廉焗薯仔 588  
Rack of lamb with roasted garlic, fine beans, carrots and gratinated potato
- 馬嘜那酒汁炒牛仔肝薄片配煙肉條及德國麵糰 488  
Sliced sautéed calf's liver in Madeira sauce with bacon lardons and spätzli
- 燒法國鴨胸及油封鴨腿配燴酸椰菜及砵酒燒汁 458  
Roasted Barbary duck breast and leg confit with sauerkraut and Port gravy
- 香草燒春雞 528  
Whole roasted spring chicken with mixed herbs
- 炸火腿芝士釀豬薄片配芥末醬及炸薯條 458  
Pork cordon bleu with French fries and mustard sauce

## 配菜

### SIDE DISHES

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



Prices are in Hong Kong Dollars and subject to 10 % service charge.  
Please advise our associates if you have any special dietary requirements  
價錢以港幣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