

# Felix

## Christmas Eve Gala Dinner 2018

### Organic Salmon Gravadlax

Beetroot, Mentaiko Butter, Bloody Mary Sorbet

香草醃有機三文魚

紅菜頭、明太子牛油、血瑪莉雪葩



### Foie Gras Cappuccino

Ceps, Black Truffle and Puy Lentils

鴨肝泡沫湯

牛肝菌、黑松露及普伊扁豆



### Giant Carabinero Prawn

Sea Urchin Linguini, Chives and Caviar

西班牙大紅蝦

海膽扁意粉、香葱及魚子醬



### Poularde de Bresse

Topinambour, Figs and Champagne

法國布雷斯母雞

菊芋、無花果及香檳



### Poached Dover Sole

Creamy Venere Rice, Fennel and Bergamot Perfume

水煮多芬龍脷魚

香濃意大利黑米飯、茴香及佛手柑

or 或

### Wagyu Beef A5 Marbled

Black Garlic, Red Cabbage, Madeira Wine, Szechuan Pepper Ice Cream

日本A5和牛西冷

黑蒜、紅椰菜、馬德拉酒、川椒雪糕



### Felix Christmas Pudding

Baked Apple, Sultanas, Cinnamon, Calvados

菲力士聖誕布甸

焗蘋果、葡萄乾、肉桂、蘋果白蘭地



### Coffee, Proprietary Peninsula Teas or Herbal Infusions

咖啡、半島精選名茶或香草茶



### Christmas Chocolates

聖誕朱古力

Please advise us of any food allergies or dietary restrictions  
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

## Christmas Eve Gala Dinner 2018 Vegetarian Menu

### Green Pea and Mint Soup

Pear Variations, Poached Quail Egg, Focaccia Croutons

青豆薄荷湯

甜梨、水煮鵪鶉蛋、香草包粒



### Beetroot and Goat Cheese Ravioli

Cold Celery Consommé, Root Chips, Herbs Salad

紅菜頭羊芝士大雲吞

西芹凍清湯、根菜脆片、香草沙律



### Warm Winter Roots Salad

Kale, Red Cabbage, Escabeche Dressing

暖冬日根菜沙律

羽衣甘藍、紅椰菜、醃油醋汁



### Creamy Avocado Rice

Courgette Variations, Micro Tomatoes, Avocado Orly

香滑牛油果飯

西葫蘆瓜、迷你番茄、炸牛油果



### Sweet Onion Ceps and Black Truffle Tart

Black Truffle Shaves, Pumpkin Mash,

Caramelized Plums, Goat Cheese

甜洋葱牛肝菌及黑松露餡餅

黑松露片、南瓜蓉、焦糖煮梨、羊芝士



### Felix Christmas Pudding

Baked Apple, Sultanas, Cinnamon, Calvados

菲力士聖誕布甸

焗蘋果、葡萄乾、肉桂、蘋果白蘭地



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咖啡、半島精選名茶或香草茶



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# Felix

## Christmas Day Early Dinner 2018

### House Smoked Organic Salmon Loin

Sweet-sour Celeriac, Citrus Gel, Caviar

自家煙有機三文魚柳

甜酸西芹頭、柑橘果膠、魚子醬

or 或

### Salt-cured Foie Gras Carpaccio

Figs, Pistachio, Scented Salt Variations

鹽醃鴨肝泡沫湯

無花果、開心果、海鹽

or 或

### Beetroot and Goat Cheese Ravioli

Cold Celery Consommé, Root Chips, Herbs Salad

紅菜頭羊芝士大雲吞

西芹凍清湯、根菜脆片、香草沙律



### Monkfish and Carabinero Suquet

Clams, Cockles, Rouille Toast

鮫鱈魚西班牙紅蝦

蜆、蚶、蒜香醬多士

or 或

### Slow Roast Wagyu Short Rib, Aged Oporto Wine

Chanterelles, Maris Piper and Winter Black Truffle Parmentier,

Winter Roots Ragout

慢煮和牛牛肋肉、陳年鉢酒

雞油菌、黃薯冬黑松露黃薯蓉、冬日什根菜

or 或

### Artichoke Linguine Carbonara, Pecorino Cheese

Poached Organic Egg, Black Truffle, Sun Blush Tomato Lardons

雅枝竹忌廉扁意粉、意大利芝士

水煮有機雞蛋、黑松露、紅番茄



### Felix Christmas Log

Raspberry, Dark Chocolate Sand, Pistachio Sponge and Berries

菲力士聖誕樹頭蛋糕

紅桑子、黑朱古力碎沙、開心果蛋糕、野莓



### Coffee, Proprietary Peninsula Teas or Herbal Infusions

咖啡、半島精選名茶或香草茶



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# Felix

## *Christmas Day Early Dinner 2018* *Vegetarian Menu*

### **Beetroot and Goat Cheese Ravioli**

Cold Celery Consommé, Root Chips, Herbs Salad

紅菜頭羊芝士大雲吞

西芹凍清湯、根菜脆片、香草沙律



### **Artichoke Linguine Carbonara, Pecorino Cheese,**

Poached Organic Egg, Black Truffle, Sun Blush Tomato Lardons

雅枝竹忌廉扁意粉、意大利芝士

水煮有機雞蛋、黑松露、紅番茄



### **Felix Christmas Log**

Raspberry, Dark Chocolate Sand, Pistachio Sponge, Berries

菲力士聖誕樹頭蛋糕

紅桑子、黑朱古力碎沙、開心果蛋糕、野莓



### **Coffee, Proprietary Peninsula Teas or Herbal Infusions**

咖啡、半島精選名茶或香草茶



### **Christmas Chocolates**

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## Christmas Day Dinner 2018

### House Smoked Organic Salmon Loin

Sweet-sour Celeriac, Citrus Gel, Caviar

自家煙有機三文魚柳

甜酸西芹頭、柑橘果膠、魚子醬



### Salt-cured Foie Gras Carpaccio

Figs, Pistachio, Scented Salt Variations

鹽醃鴨肝泡沫湯

無花果、開心果、海鹽



### Scallops and Jabugo

Almond Crust, Sweet Corn and Saffron, Bitter Olives

帶子及西班牙火腿

杏仁脆、甜粟藏紅花、苦水欖



### Monkfish and Carabinero Suquet

Clams, Cockles, Rouille Toast

鮫鱈魚西班牙紅蝦

蜆、蚶、蒜香醬多士

or 或

### Slow Roast Wagyu Short Rib, Aged Oporto Wine

Chanterelles, Maris Piper and Winter Black Truffle Parmentier,

Winter Roots Ragout

慢煮和牛牛肋肉、陳年罈酒

雞油菌、黃薯冬黑松露黃薯蓉、冬日什根菜



### Felix Christmas Log

Raspberry, Dark Chocolate Sand, Pistachio Sponge, Berries

菲力士聖誕樹頭蛋糕

紅桑子、黑朱古力碎沙、開心果蛋糕、野莓



### Coffee, Proprietary Peninsula Teas or Herbal Infusions

咖啡、半島精選名茶或香草茶



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## Christmas Day Dinner 2018 Vegetarian Menu

### Vegetarian Ceviche

Espelette Foam, Tomato Tartare, Coriander Salad  
秘魯式醃什菜  
辣椒泡沫、番茄他他、芫茜沙律



### Beetroot and Goat Cheese Ravioli

Cold Celery Consommé, Root Chips, Herbs Salad  
紅菜頭羊芝士大雲吞  
西芹凍清湯、根菜脆片、香草沙律



### Artichoke Linguine Carbonara, Pecorino Cheese

Poached Organic Egg, Black Truffle, Sun Blush Tomato Lardons  
雅枝竹忌廉扁意粉、意大利芝士  
水煮有機雞蛋、黑松露、紅番茄



### Creamy Avocado Rice

Courgette Variations, Micro Tomatoes, Avocado Orly  
香滑牛油果飯  
西葫蘆瓜、迷你番茄、炸牛油果



### Felix Christmas Log

Raspberry, Dark Chocolate Sand, Pistachio Sponge, Berries  
菲力士聖誕樹頭蛋糕  
紅桑子、黑朱古力碎沙、開心果蛋糕、野莓



### Coffee, Proprietary Peninsula Teas or Herbal Infusions

咖啡、半島精選名茶或香草茶



### Christmas Chocolates

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# Felix

## New Year's Eve Gala Dinner 2018

### King Crab Leg

Oyster Leaves, Avocado, Hazelnut Pearls

皇帝蟹腳

蠔葉、牛油果、榛子



### Scallop Carpaccio

White Asparagus, Mango, Caviar, Finger Lime

生帶子薄片

白露筍、芒果、魚子醬、手指青檸



### Foie Gras and Grape Tatin

Sherry Wine Variations

鴨肝及葡萄撻

雪莉酒



### Giant Scarlet Shrimp in Three Servings

Celeriac, Green Apple, Thermidor Sour Cream

西班牙大紅蝦三食

西芹頭、青蘋果、米多酸忌廉



### Grilled John Dory Loin

Jerusalem Artichoke, Black Salsify, Beurre Blanc

烤魴魚柳

耶路撒冷雅枝竹、黑婆羅門參、白酒忌廉汁



### A5 Wagyu Beef Tenderloin

Potato and Foie Gras Cappuccino, Black Truffle, Wild Chanterelles

日本A5和牛牛柳

薯仔鴨肝泡沫湯、黑松露、野生雞油菌



### Blood Orange and Rose Sorbet

血橙及玫瑰雪葩



### Felix Welcomes 2019 Celebration Dessert

菲力士迎新年節日甜品



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### Christmas Chocolates

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## *New Year's Eve Gala Dinner 2018* *Vegetarian Menu*

### **Vegetarian Ceviche**

Espelette Foam, Tomato Tartare, Coriander Salad

秘魯式醃什菜

辣椒泡沫、番茄他他、芫茜沙律



### **Beetroot and Goat Cheese Ravioli**

Cold Celery Consommé, Root Chips, Herb Salad

紅菜頭羊芝士大雲吞

西芹凍清湯、根菜脆片、香草沙律



### **Warm Winter Roots Salad**

Kale, Red Cabbage, Escabeche Dressing

暖冬日根菜沙律

羽衣甘藍、紅椰菜、醃油醋汁



### **Slow Poached Organic Egg**

Ceps, Chanterelles, Black Truffle

慢煮有機雞蛋

牛肝菌、雞油菌、黑松露



### **Creamy Avocado Rice**

Courgette Variations, Micro Tomatoes, Avocado Orly

香滑牛油果飯

西葫蘆瓜、迷你番茄、炸牛油果



### **Sweet Onion Ceps and Black Truffle Tart**

Black Truffle Shaves, Pumpkin Mash, Caramelized Plums, Goat Cheese

甜洋蔥牛肝菌及黑松露餡餅

黑松露片、南瓜蓉、焦糖煮梨、羊芝士



### **Blood Orange and Rose Sorbet**

血橙及玫瑰雪葩



### **Felix Welcomes 2019 Celebration Dessert**

菲力士迎新年節日甜品



### **Coffee, Proprietary Peninsula Teas or Herbal Infusions**

咖啡、半島精選名茶或香草茶



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