

BIRTHDAY REWARDS SET MENU

A BOTTLE OF "WINE OF THE MONTH"
配本月精選氣泡酒一枝

SUPPLEMENT 另加 588


A BOTTLE OF "ROSE WINE"
配粉紅葡萄酒一枝

SUPPLEMENT 另加 780

PLEASE SELECT ONE STARTER FROM THE FOLLOWING

請從下列菜譜自選前菜一款

ASIAN VEAL TONGUE SALAD,
GREEN BEANS, HOI SIN DRESSING
亞洲風味牛舌沙律、青豆、海鮮醬

 ROASTED CURRY CAULIFLOWER VELOUTÉ,
ALMOND, CRISPY CROUTON
烤咖喱椰菜花湯、杏仁片、香脆麵包粒

CRAB MEAT COCKTAIL, FENNEL,
GUACAMOLE, MANGO PUREE
鮮蟹肉配雞尾酒汁、茴香、牛油果醬、芒果蓉

LOBSTER BISQUE, TARRAGON CREAM
龍蝦湯、香草忌廉
SUPPLEMENT 另加 100



PLEASE SELECT ONE MAIN COURSE FROM THE FOLLOWING

請從下列菜譜自選主菜一款

CIOPPINO SEAFOOD STEW,
SALMON, SCALLOP, PRAWN, MUSSEL, SQUID,
CHORIZO, FOCACCIA
意式燴海鮮、
三文魚、帶子、大蝦、青口、魷魚、
辣肉腸、意式香草包

SEAFOOD PLATTER
海鮮拼盤
(MINIMUM FOR 2 PERSON 兩位起)
SUPPLEMENT PER PERSON
每位另加 328

SLOW COOKED YELLOW CORN CHICKEN BREAST,
TRUFFLE TURNIP, SHALLOT PICKLED,
POTATO ROSETTE
慢煮法國黃油雞胸、松露蘿蔔、紅酒乾蔥、玫瑰馬鈴薯

GRILLED AUSTRALIAN BEEF FILLET
OR TOOTHFISH
烤澳洲牛柳或白鱈魚
SUPPLEMENT 另加 132

 VEGETABLE LASAGNA,
RICOTTA AND SPINACH, ZUCCHINI,
MINI EGGPLANT
素菜千層麵、
瑞可塔芝士與菠菜、意大利青瓜、迷你茄子

TWO GRILLED KING PRAWNS
加配炭燒珍寶大蝦兩隻
SUPPLEMENT 另加 190



PLEASE SELECT ONE DESSERT FROM THE FOLLOWING

請從下列菜譜自選甜品一款

NOUGAT MOUSSE, APRICOT JELLY, YOGHURT CHANTILLY
果仁糖慕絲、黃梅啫喱、乳酪鮮忌廉

70% GUANAJA CHOCOLAT MOUSSE, MIX BERRIES COMPOTE,
VERBENA WHIPPED CREAM, CHOCOLATE SPONGE
70%黑朱古力慕絲、雜莓醬、馬鞭草輕忌廉、朱古力蛋糕

DAILY ICE CREAM
是日雪糕



COFFEE OR PROPRIETARY PENINSULA TEAS
咖啡或半島精選名茶

PER PERSON 每位 588

Prices are 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，請向我們的服務員提供有關資料