

Christmas Eve Gala Dinner 2023

To Start...

Celeriac and Truffle Tartinade / Fougasse / Cured Amaebi Tart
根芹菜黑菌醬、法式香草包、醃甜蝦撻

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Kristal Caviar
Hokkaido Sea Urchin / Cauliflower / Dashi

水晶魚子醬
北海道海膽、椰菜花、日式高湯

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Black Winter Truffle
Tofu Royale / Spinach / Smoked Duck

冬季黑松露
豆腐燉蛋、菠菜、煙鴨肉

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New Zealand King Salmon
Confit / Sorrel / Smoked Roe

油浸紐西蘭三文魚
果凍、煙魚子

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Patagonian Toothfish
Cabbage & Parma Ham / Sobrassada Sauce

南極鱗犬牙魚
椰菜巴馬火腿、西班牙腸汁

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Japanese A4 Tenderloin
Grilled / Darphin Potato / Foie Gras Sauce

燒日本 A4 牛柳
多芬薯仔、鵝肝汁

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Reindeer Chocolate
Chestnut / Clementine / Chocolate Sorbet
聖誕朱古力馴鹿、栗子、金橘、朱古力雪葩

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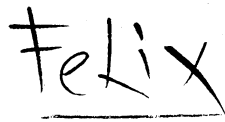
Coffee, Proprietary Peninsula Teas or Herbal Infusions

Signature Felix Lemon Cake
咖啡、半島精選名茶或香草茶
菲力士檸檬蛋糕

3,328 per person
每位 3,328

Price is in Hong Kong dollars and is subject to 10% service charge
Please advise our associates if you have any special dietary requirements

價錢以港元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



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Vegetarian Menu

To Start...

Celeriac and Truffle Tartinade / Fougasse / Onion and Black Olive Tart
根芹菜黑菌醬、法式香草包、洋蔥黑橄欖撻

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Seaweed Caviar
Purple and White Cauliflower / Dashi
海藻魚子醬、椰菜花、日式高湯

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Black Winter Truffle
Tofu Royale / Spinach / Melba Toast
冬季黑松露
豆腐燉蛋、菠菜、香脆多士

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Berlingots
Mascarpone / Sorrel / Olive Oil Pearls
意大利軟芝士、果凍、橄欖珠

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Savoy Cabbage
Stuffed / Winter Vegetables / Roasted Vegetable Jus
法國捲心椰菜包
冬日蔬菜、燒菜汁

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Potato Mille-Feuille
Slow-cooked / Black Truffle / Shallots
慢煮千層薯
黑松露、乾蔥汁

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Reindeer Chocolate
Chestnut / Clementine / Chocolate Sorbet
聖誕朱古力馴鹿、栗子、金橘、朱古力雪葩

* * *

Coffee or Proprietary Peninsula Teas
Signature Felix Lemon Cake
咖啡、半島精選名茶或香草茶
菲力士檸檬蛋糕

3,328 per person
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THE PENINSULA
HONG KONG