# 瑞樵閣套餐

### CHESA LUNCH MENU

# □ 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

#### 黃油雞肉凍批配香草沙律及無花果醬

Yellow corn-fed chicken pâté en croute with pistachio, figs chutney and herbs salad with citrus dressing

#### 黃菜頭石榴沙律配煙燻比目魚伴法式忌廉醬

Beetroot and pomegranate salad with smoked halibut and crème fraîche bavaroise

#### 薏米忌廉湯配風乾牛肉及雜菜粒

Barley soup with air-dried beef and root vegetables

#### 香煎鴨肝配溫泉蛋及燴蘑菇伴燒雞汁

Slow cooked egg with pan seared foie gras and mushrooms fricassee, chicken jus 另加 188



#### 牛油麵包烤鱒魚配忌廉大蒜伴檸檬牛酒汁及鱒魚籽

Trout filet cooked on brioche toast, leek fondue, lemon beurre blanc with smoked trout roes

### 香煎澳洲帶子配藏紅花意大利飯及露荀

Pan seared scallops, saffron risotto and green asparagus

### 瑞士芝士煙肉雞卷配青豆蓉伴燒雞汁

Chicken ballotine with Swiss Gruyère and smoked bacon, green pea mousseline and chicken jus

### 烤芭芭鴨胸及油封鴨腿配燴酸椰菜伴砵酒燒汁

Roasted Barbary duck breast and confit leg with sauerkraut and fondant potatoes, port wine sauce

### 維也納黑松露炸肉排配松露沙律及薯條

Black truffle Wiener schnitzel served with truffle mayonnaise, truffle green salad and French fries 另加 198



### 焗蘋果肉桂酥伴法式酸忌廉

Baked cinnamon apple puff pastry, crème fraîche

### 檸檬三重奏

Lemon in three different ways

### 瑞士朱古力慕絲伴鮮忌廉

Swiss chocolate mousse, whipped cream

#### 栗子蒙布朗配黑加侖子醬及馬達加斯加雲呢拿雪糕

Mont Blanc with blackcurrant compote, Madagascar vanilla ice-cream 另加 118



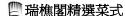
### 咖啡或半島精選名茶及法式小點

Coffee or Proprietary Peninsula Teas and Petit Fours

三道菜 Three courses 568

## 配一杯葡萄酒或瑞士雞尾酒 736

with a glass of house wine or with Swiss signature cocktail 736



Chesa Classics from our à la Carte

#### 價錢以港幣計算及另加一服務費

Prices are in Hong Kong dollars and subject to 10% service charge 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

Please advise our associates if you have any special dietary requirements



