

# 瑞樵閣套餐

## CHESA LUNCH MENU

 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

 瑞樵閣精選菜式

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

