

BIRTHDAY REWARDS SET MENU

OUR SOMMELIER'S CELEBRATORY RECOMMENDATION

A BOTTLE OF FERRARI, BRUT, TRENTO,
ITALIAN, SPARKLING WINE
配精選意大利氣泡酒一枝

SUPPLEMENT 另加 628

A BOTTLE OF FRENCH BLOOM
NON-ALCOHOLIC, SPARKLING WINE
配精選法國無酒精氣泡酒一枝

SUPPLEMENT 另加 750

PLEASE SELECT ONE STARTER FROM THE FOLLOWING

請從下列菜譜自選前菜一款

KING PRAWN SALAD
AVOCADO, CLEMENTINE,
FETA CHEESE AND LEMON DRESSING
大蝦沙律配牛油果、蜜柑、菲達芝士、檸檬沙律汁

SWEET CORN VELOUTÉ
CRISPY BACON AND CHIVE
香濃粟米湯、香脆煙肉、法式香蔥

PARMA HAM MELON
COTTAGE CHEESE AND
LEMON VERBENA BOUILLON
巴拿馬火腿、蜜瓜、茅屋芝士、檸檬馬鞭草汁

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

FIVE SPICE ROASTED DUCK BREAST
CARROT PURÉE, ORANGE AND DUCK JUS
五香鴨胸
甘筍蓉、橙柳、香濃鴨汁

SEAFOOD PLATTER
海鮮拼盤
(MINIMUM FOR 2 PERSONS 兩位起)
SUPPLEMENT PER PERSON
每位另加 338

PAN-SEARED SEABASS
GREEN PEA PURÉE, BROWN MUSHROOM
AND MUSHROOM FOAM
香煎鱸魚
青豆蓉、啡蘑菇、蘑菇泡沫

GRILLED AUSTRALIAN TENDERLOIN
烤澳洲牛柳
SUPPLEMENT 另加 175

GRILLED TOOTHFISH
烤白鱈魚
SUPPLEMENT 另加 148

 **AUBERGINE STROZZAPRETI**
BURRATA CHEESE, TOMATO SAUCE AND BASIL
茄子短捲義大利麵
布拉塔芝士、番茄醬汁、羅勒葉

GRILLED KING PRAWNS
炭燒珍寶大蝦
SUPPLEMENT 另加 190



PLEASE SELECT ONE DESSERT FROM THE FOLLOWING

請從下列菜譜自選甜品一款

ORANGE CARROT POUND CAKE, YOGURT MOUSSE, ORANGE CARROT COMPOTE
香橙甘筍蛋糕、乳酪慕絲、香橙甘筍果醬

MASCARPONE MOUSSE, STRAWBERRY CRÈMEUX, ALMOND SPONGE
意大利芝士慕絲、士多啤梨奶醬、杏仁蛋糕

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

 *NATURALLY PENINSULA CUISINE IS PREPARED WITH NATURAL, NUTRITIOUS
PLANT-BASED INGREDIENTS, DESIGNED TO SUPPORT A WELLNESS LIFESTYLE*
NATURALLY PENINSULA 美食採用天然、營養豐富的植物性食材烹製而成，是專為支持您的健康生活方式而設

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