

# THE PENINSULA

HONG KONG

## THE CRABALICIOUS FELIX EXPERIENCE

**Snow Crab Meat Salad with Beetroot**

**Crab Consommé Jelly Caviar**

*NV Veuve Clicquot, Brut Yellow Label, Reims, France*

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**Crab Ravioli with Chestnut Coulis**

**Deep-fried Crab Claw and Roasted Black Trumpet Mushrooms**

*2014 Pomino Bianco, Benefizio, Marchesi de' Frescobaldi, Tuscany, Italy*

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**Filo Pastry-wrapped Crab and Shrimp Cake**

**Pumpkin-lime Purée**

*2015 Darioush Signature Viognier, Napa Valley, USA*

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**Roasted Canadian Cod**

**with Crab Chowder and Spinach Pancakes**

*2016 Domaine Laporte, Pouilly-Fumé les Duchesses Blanc, Loire Valley, France*

or

**King Crab Leg**

**with Hokkaido Pork Tenderloin, Herb-garlic Oil**

*2013 Rosso di Montalcino, Casanova di Neri, Tuscany, Italy*

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**Ginger and Carrot Cake with Honey Ice Cream**

**Lemon-ginger Mousse**

*2007 Domaine de Coyeux, Muscat de Beaumes de Venise, Rhône Valley, France*

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**Coffee or Proprietary Peninsula Teas**

**Petits Fours**

1,228 per person

1,728 per person pairing with 3 glasses of wine

1,948 per person pairing with 5 glasses of wine

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

Please advise our associates if you have any food allergies

*Felix*