

# THE PENINSULA

HONG KONG

## FELIX EXPERIENCE BY CHEF JIM REUTEMANN

**Beef Carpaccio with Organic Carrots  
Crispy Anchovies, Honey and Mustard**  
*2016 Tenuta Delle Terre Nere, Etna Rosso, Sicily, Italy*

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**Warm Smoked Tasmanian Sea Trout with Radishes and Cucumber  
Sweet and Sour Beluga Lentils with Aioli**  
*2016 Forrest Estate, Sauvignon Blanc, Marlborough, New Zealand*

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**Shellfish Bisque with Lobster Raviolo  
Peas with Mint and Amalfi Salt-Lemon**  
*2014 Hofflin Weisser Burgunder Löss Lehm, Baden, Germany*

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**Dukkha-Crusted Duck Breast with Barbecue Jus  
Espelette-Spiced Sweet Corn and Caramelised Nectarine**  
*2015 Cornas, Domaine Vincent Paris, Granit 30, Rhone Valley, France*

or

**Seared Pike Perch with Lobster Pillows  
Spinach with Red Grapes and Chorizo Gremolata**  
*2016 Torbreck, Woodcutter's Semillon, Barossa Valley, Australia*

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**Caramelised Banana Toffee Flan  
Pineapple with Guanaja Chocolate and Vanilla Ice Cream**  
*Taylor's Ruby Port, Portugal*

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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

**Menu Created by Chef Jim Reutemann - The Peninsula New York**

Prices are in Hong Kong dollars and subject to 10% service charge  
Please advise our associates if you have any food allergies

*Felix*