

THE PENINSULA

HONG KONG

## CHEF KAJI'S TASTING MENU

Caviar and Botan Shrimp Tartar with Sake-Argan Oil Dressing  
Crab Salad and Crab-bisque Mousse with Seaweed Cake

NV Laurent Perrier Brut, Reims, Champagne, France

\* \* \*

"Green Apple"

Duck Liver Mousse and Green Apple Sauce

Pan-seared Duck Liver and Green Apple Compote with Green Apple Sorbet

2014 Pouilly Fuisse "Vieilles Vignes", La Truffiere Par Robert Comte, Burgundy, France

\* \* \*

Pan-seared Rock Fish with Tomato-ginger Emulsion  
Poached Squid Dumpling

2012 Cousino-Macul Terrae Blanc, Chardonnay Riesling Viognier, Maipo Valley, Chile

\* \* \*

Slow-cooked French Pigeon with Salmis Sauce  
Mashed Potato, Black Quinoa

2015 Sileni Cellar Selection Merlot, Hawke's Bay, New Zealand

\* \* \*

"Shabu-Shabu"

Grilled Japanese A5 Beef Striploin

and Braised Beef Short Rib with Beef Consommé

2011 Pago del Ama, Adolfo Coleccion Toledo, La Mancha, Spain

\* \* \*

"Felix Wall"

White Chocolate Mousse

and Whisky Chocolate Ganache with Verbena Sorbet

Jim Bean Whiskey

\* \* \*

Coffee or Peninsula Teas

Petits Fours

1,688 per person

2,438 per person pairing with wines

All prices are in Hong Kong \$ and subject to 10% service charge

Please advise our associates if you have any food allergies

28.04.2017

Felix