

THE PENINSULA

HONG KONG

TASTING MENU

Botan Shrimp Tartar with Sake-Argan Oil Dressing and Caviar

Crab Salad and Crab Bisque Mousse with Seaweed Cake

NV AR Lenoble Grand Cru Blanc de Blancs, Chouilly, France

Duck Liver Mousse and Green Apple Sauce

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

2006 Château Pajzos, Tokaji Aszu, 5 Puttonyos, Hungary

Roasted Red Tilefish Fillet with Ratatouille and Tomato Foam

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

French Chicken Breast Ballotine with Blanquette Sauce

Hen of the Woods Mushroom and Salsify Chips

2015 Moccagatta, Langhe, Chardonnay, Piedmont, Italy

Grilled A5 Japanese Beef Striploin with Red Wine Sauce

Black Truffle Potato Mousseline and Tomato Jam

2014 Vasse Felix, Cabernet Sauvignon, Margaret River, Australia

"Felix Wall"

White Chocolate Mousse and Whiskey Chocolate Ganache

with Verbena Sorbet

Nikka Taketsuru Pure Malt Whiskey

Coffee or Proprietary Peninsula Teas

Petits Fours

1,688 per person

2,188 per person pairing with 3 glasses of wine

2,438 per person pairing with 6 glasses of wine

Enjoy Rosé and Sparkling Wine for 2 Hours During Your Dining Experience

270 per person

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

Please advise our associates if you have any food allergies

Felix