

THE PENINSULA

HONG KONG

THE FELIX EXPERIENCE

Lobster Vichyssoise and Chicken Consommé Jelly
Australian Lobster and Chicken Confit Brochette with Green Pea Coulis

Wehlener Klosterberg, Markus Molitor, Riesling Spätlese Feinherb, 2014
Mosel Saar Ruwer, Germany

Chilled Capellini Pasta with Tomato Sauce and Soy Beans
Poached Caribbean Lobster and Parma Ham

Moccagatta, Langhe, Chardonnay, 2014, Piedmont, Italy

Pan-seared Boston Lobster and Duck Liver
with Colourful Coulis and Squash Spaghetti

Torbreck Vintners "The Steading", 2015, Barossa Valley, Australia

NP Butter-poached Blue Lobster
and Grilled American Beef Tenderloin with Tarragon Sauce
Variation of Summer Vegetables

Cornas, Domaine Vincent Paris, 2014, Rhone Valley, France

Selection of Cheese (HK\$ 80 supplement charge)

NP Pumpkin Pudding and Vanilla Panna Cotta
with Raspberry Sorbet

Domaine de Coyeux, Muscat de Beaumes de Venise, Rhone Vally, 2006, France

Coffee or Peninsula Teas
Petits Fours

1,188 per person

1,888 per person pairing with wines

NP denotes "Naturally Peninsula" wholesome and gluten-free cuisine, utilising only sustainable products
All prices are in Hong Kong \$ and subject to 10% service charge
Please advise our associates if you have any food allergies

Felix