

# THE PENINSULA

HONG KONG

## FELIX EXPERIENCE

**Beef Carpaccio with Organic Carrots  
Crispy Anchovies, Honey and Mustard**

*2016 Forrest Estate, Sauvignon Blanc, Marlborough, New Zealand*

\*\*\*

**Warm Smoked Tasmanian Sea Trout with Radishes and Cucumber  
Sweet and Sour Beluga Lentils with Aioli**

*2015 Darioush, Signature Viognier, Napa Valley, USA*

\*\*\*

**Shellfish Bisque with Lobster Raviolo  
Peas with Mint and Amalfi Salt-Lemon**

*2014 Darioush, Signature Merlot, Napa Valley, USA*

\*\*\*

**Slow-Cooked Beef Short Rib with Madagascar Peppercorn Sauce  
Parsley Gnocchi and Blistered Root Vegetables**

*2016 Tenuta Delle Terre Nere, Etna Rosso, Sicily, Italy*

or

**Seared Pike Perch with Lobster Pillows  
Spinach with Red Grapes and Chorizo Gremolata**

*2016 Torbreck, Woodcutter's Semillon, Barossa Valley, Australia*

\*\*\*

**Caramelised Banana Toffee Flan  
Pineapple with Guanaja Chocolate and Vanilla Ice Cream**

*Taylor's Ruby Port, Portugal*

\*\*\*

**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

**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*