

Felix

CHEF JUAN'S SIGNATURE FELIX EXPERIENCE
FELIX 餐廳主廚高皓康嗜味晚宴

We respectfully advise that the menu can only be served to all guests at the table
我們建議全枱客人選取此套餐

Chef Juan Signature Tapes
Joselito Ham on the Fork
Blue Cheese Croquette with Foie Gras
Churros with Caviar
Felix 餐廳主廚高皓康小食
西班牙黑毛豬火腿
藍芝士炸丸及鴨肝
西班牙油條及魚子醬

Australian Barramundi "Crudo", Yellow Aji, Sweet Potato, Caviar
澳洲盲鱧、黃辣椒、甜薯、魚子醬

Mechouia Salad, Spanish Carabinero Prawn, Liquid Olive, Quail Egg
突尼西亞特式沙律、西班牙紅蝦、橄欖珠、鵪鶉蛋

Blue Lobster "Caldereta", Saffron Aioli, Cockles, Spanish Potato "Agria"
特色燴藍龍蝦、藏紅花蛋黃醬、蛤蜊、西班牙黃肉薯仔

Monkfish in Sea Urchin Cream, Spiced Polenta, Crispy Leeks, Black Truffle
鮫鱈魚海膽忌廉、香料粟米餅、香脆大蒜、黑松露

or/或

Crispy Suckling Pig, Mango Tatin, Rosemary Sauce
香脆乳豬、芒果撻、迷迭香汁

"Merienda", Olive Oil, Lemon, Chocolate and Bread
餐後甜點、橄欖油、檸檬、朱古力麵包

Coffee or Proprietary Peninsula Teas
Signature Felix Petits Fours
咖啡或半島精選名茶
菲力士美點

1,388 per Person 每位

Chef de Cuisine – Juan Gomez
Prices are in Hong Kong dollars and subject to 10% service charge
價錢以港幣計算及另加一服務費
Please advise our associates if you have any special dietary requirements
如閣下需要任何特別膳食安排，請向我們的服務員提供有關資料

THE PENINSULA
HONG KONG

Felix

APPETISERS

頭盤

Australian Barramundi "Crudo"
Yellow Aji, Sweet Potato, Caviar
澳洲盲鱧、黃辣椒、甜薯、魚子醬
365


King Crab Leg
Macaroni Cheese, Pancetta, Corn Bread
帝皇蟹腳、芝士通心粉、意大利煙肉、粟米包
395

Pan-seared Foie Gras
Walnut and Macadamia Crust, Green Apple Relish, Homemade Brioche
香煎鴨肝、合桃及夏威夷果仁脆、青蘋果醬、手工甜包
385

Hokkaido Scallop
Finger Lime, Mango, Caviar, Asparagus
北海道帶子、手指青檸、芒果、魚子醬、蘆筍
385

Mechouia Salad
Spanish Carabinero Prawn, Liquid Olive, Quail Egg
突尼西亞特式沙律、西班牙紅蝦、橄欖珠、鵝鶉蛋
325

 Buffalo Burratina
Micro and Heirloom Tomatoes, Balsamic, Lime Zest, Basil and Olive Oil Caviar
牛心茄、迷你復古原種番茄、黑醋、青檸、羅勒及欖油魚籽
295

 Vichyssoise
Quail Egg, Rosemary Croutons, Olive Oil Pearls
大蒜薯仔湯、鵝鶉蛋、炸迷迭香麵包、橄欖油珠
195

Seafood Bisque
Lobster and Crab Ravioli, Celery, Fennel Salad
海鮮濃湯、龍蝦及蟹肉雲吞、西芹、茴香沙律
235

 Vegetarian 素菜

Chef de Cuisine – Juan Gomez
Prices are in Hong Kong dollars and subject to 10% service charge
價錢以港幣計算及另加一服務費
Please advise our associates if you have any special dietary requirements
如閣下需要任何特別膳食安排，請向我們的服務員提供有關資料

THE PENINSULA

HONG KONG

Felix

SEASONAL OYSTER SPECIALS 時令生蠔精選

French La Lune Oysters
Sweet, Crispy with a Hint of Nutty Flavour
法國月之戀蠔
清甜、爽脆帶淡淡果仁味

French Gillaudeau Oysters
Firm, Slightly Sweet and with a Prolonged Aftertaste
法國占拉度蠔
結實、輕微帶甜及悠長餘韻

Japanese Hokkaido Akke Oysters
Sweet, Plump and Meaty
北海道岩蠔
鮮甜飽滿多肉

Tasmanian Oysters
Firm Fresh, a Unique Sweet and Savory Flavor with Herbal Notes
塔斯曼尼亞生蠔
口感結實、獨特的香甜清新氣味
3 pieces 235 / 6 pieces 455 / 12 pieces 885

Oyster Tasting Platter 生蠔品嚐拼盤

Two Pieces of Each Oyster from Above
以上每款生蠔各兩隻
8 pieces 565

Oysters are served with Lemon, Shallot Vinegar and Cocktail Sauce
所有生蠔配檸檬、乾葱醋及雞尾醬

CAVIAR 魚子醬

Kristal Caviar – A Hybrid Dauricus-schrenkii Caviar Sustainably Farmed in China
中國人工培養混種鱈魚魚子醬

30 grams 1,188
50 grams 1,988

Caviar is served with Blinis, Sour Cream and Hard-boiled Quail Egg
所有魚子醬配薄餅、酸忌廉及焗鵪鶉蛋

Chef de Cuisine – Juan Gomez
Prices are in Hong Kong dollars and subject to 10% service charge
價錢以港幣計算及另加一服務費
Please advise our associates if you have any special dietary requirements
如閣下需要任何特別膳食安排，請向我們的服務員提供有關資料

THE PENINSULA
HONG KONG

Felix

MAIN COURSES

主菜

Patagonian Toothfish
Cauliflower Variations, Caviar, White Wine Sauce
香煎智利鱸魚、椰菜花、魚子醬, 白酒汁
485

Blue Lobster "Caldereta"
Saffron Aioli, Cockles, Spanish Potato "Agria"
特色燴藍龍蝦、藏紅花蛋黃醬、蛤蜊、西班牙黃肉薯仔
685

Monkfish in Sea Urchin Cream
Spiced Polenta, Crispy Leeks, Black Truffle
鮫鱈魚海膽忌廉、香料粟米餅、香脆大蒜、黑松露
555

Challans Duck Magret
Lentils, Foie Gras, Coffee
法國慢煮鴨胸、扁豆、鴨肝、咖啡
415

Crispy Suckling Pig
Mango Tatin, Rosemary Sauce
香脆乳豬、芒果撻、迷迭香汁
425

Dry-aged Rubia Gallega Beef Fillet
Iberian Ham Joselito Infused, Potato Mille-feuilles, Broccolini
熟成西班牙牛柳、伊比利亞火腿、千層脆薯、西蘭花苗
475

 Roast Pumpkin and Black Truffle Ravioli
Parmesan Shaves, Roasted Heirloom Tomato, Basil Sprouts
燒南瓜及黑松露雲吞、帕爾馬芝士、燒原種番茄、羅勒苗
325

Signature Sides 配菜
Truffle Mashed Potato Truffle Frites Seasonal Vegetables Baby Spinach
松露薯蓉 松露薯條 時令蔬菜 嫩菠菜
155

 Vegetarian 素菜

Chef de Cuisine – Juan Gomez
Prices are in Hong Kong dollars and subject to 10% service charge
價錢以港幣計算及另加一服務費
Please advise our associates if you have any special dietary requirements
如閣下需要任何特別膳食安排，請向我們的服務員提供有關資料

THE PENINSULA

HONG KONG

Felix

DESSERTS AND CHEESE
芝士和甜品

Felix Catalan Cream
Raspberries, Grapefruit, Almond
Felix 加泰羅尼亞忌廉
紅莓、西柚、杏仁
190

“Merienda”
Olive Oil, Lemon, Chocolate and Bread
餐後甜點
橄欖油、檸檬、朱古力麵包
190

“Carajillo”
Chocolate Mousse, Salted Crumble, Coffee, Bailey's Cream
西班牙特色咖啡甜品
朱古力慕絲、海鹽脆、咖啡、咖啡甜酒
190

Assortment of Tarts
Lemon Meringue, Chocolate and Hazelnut, Raspberry and Yuzu
甜品撻拼盤
檸檬蛋白、朱古力及榛子、紅莓及柚子
190

Selection of Cheese
Pecorino, Comté, Brie, Manchego Idiazabal, Cambazola
精選芝士碟
意大利綿羊芝士、康提硬芝士、布里芝士、曼徹格羊奶芝士、德國藍芝士
190

Chef de Cuisine – Juan Gomez
Prices are in Hong Kong dollars and subject to 10% service charge
價錢以港幣計算及另加一服務費
Please advise our associates if you have any special dietary requirements
如閣下需要任何特別膳食安排，請向我們的服務員提供有關資料

THE PENINSULA
HONG KONG