

THE FELIX OCEAN TO TABLE EXPERIENCE MENU

FELIX 餐廳海鮮嚐味晚宴

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 Tapas Selection 主廚高皓康餐前小食
Seaweed Cracker with Togarashi 七味海苔
Salmon and Sea Urchin Cone 三文魚及海膽脆筒
"Vegan Oyster" with Caviar 素生蠔魚子醬

Gillardeau Oyster in Ceviche, Coriander Granite, Sweet Potato Pearls, Corn
酸醃占拉度生蠔、芫荽、甜薯、粟米

Silky Lobster Bisque, Blue Lobster Ravioli, Saffron Rouille
香滑龍蝦湯、藍龍蝦雲吞、藏紅花醬

Sweet Shrimp Sauteed with Garlic, Pumpkin Gnocchi, Parmesan, Sun Blush Tomato
蒜蓉牛油炒甜蝦、南瓜麵團、巴瑪臣芝士、燒番茄

Butter-poached Halibut, Plankton Creamy Rice, Crispy Chicharrón, White Vermouth
牛油煮比目魚、香濃微藻飯、脆豬皮、白苦艾酒
or/或

Chargrilled Lamb Loin, Fresh Spinach, Dates, Heirloom Carrots, Infused Mint Gravy
炭燒羊柳、新鮮菠菜、蜜棗、祖傳甘筍、薄荷、燒汁

Find the Pearl - Salted Caramel, Lemon Yuzu, White Chocolate
尋珍珠、海鹽焦糖、檸檬柚子、白朱古力

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

1,388 per Person 每位

Our Sommelier are available for bespoke recommendations for wine pairing 品酒師可提供葡萄酒搭配
3 Glasses 配三杯 - 505 6 Glasses 配六杯 - 705

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
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APPETISERS

頭盤



Buffalo Burratina, Pomegranate, Mizuna and Grapefruit Salad

水牛軟芝士、石榴子、水菓、西柚沙津

310

Australian Barramundi "Crudo", Yellow Aji, Sweet Potato, Oyster Leave, Kristal Caviar

澳洲盲鱸、黃辣椒、甜薯、生蠔葉、魚子醬

380

Goose Foie Gras en Torchon, Pumpnickel, Orange Compote, Balsamic Pearls

鵝肝凍批、黑麥包、香橙醬、黑醋珍珠

380

Hokkaido Scallop Semi-Carpaccio, Finger Lime, Mango, Caviar, Asparagus

北海道帶子、手指青檸、芒果、魚子醬、蘆筍

385

Sweet Shrimp Sautéed with Garlic, Pumpkin Gnocchi, Parmesan, Sun Blush Tomato

蒜蓉牛油炒甜蝦、南瓜麵團、巴瑪臣芝士、燒番茄

380

Char-grilled Octopus, Ceps, Green Asparagus, Poached Free-range Egg

燒八爪魚、牛肝菌、青蘆筍、慢煮散養雞蛋

350



Vichyssoise, Quail Egg, Rosemary Croutons, Olive Oil Pearls

大蒜薯仔湯、鵪鶉蛋、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

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SEASONAL OYSTER SPECIAL

時令生蠔精選

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

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

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

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

3 pieces 三隻 235 / 6 pieces 六隻 455 / 12 pieces 十二隻 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 八隻 565

Oysters are Served with Lemon, Shallot Vinegar and Cocktail Sauce 所有生蠔配檸檬、乾葱醋和雞尾醬

CAVIAR 魚子醬

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

30 grams 三十克 1,188 / 50 grams 五十克 1,988

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

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MAIN COURSES

主菜

Butter-poached Halibut, Plankton Creamy Rice, Crispy Chicharrón, White Vermouth
牛油煮比目魚、香濃微藻飯、脆豬皮、白苦艾酒
480


Blue Lobster Linguini, Marinara Sauce, Caviar, Sea Urchin, Saffron Tuille
藍龍蝦配扁意粉、香濃番茄汁、魚子醬、海膽、藏紅花脆片
980

Monkfish in Sea Urchin Cream, Spiced Polenta, Spinach, Roasted Cauliflower
鮫鱈魚海膽忌廉、香料粟米餅、菠菜、燒椰菜花
558

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

Chargrilled Lamb Loin, Fresh Spinach, Dates, Heirloom Carrots, Infused Mint Gravy
炭燒羊柳、新鮮菠菜、蜜棗、祖傳甘筍、薄荷、燒汁
390

Kagoshima Beef Sirloin A5, Crispy Potato Layer Cake, Matsutake Mushroom, Black Garlic, Charred Onion
日本 A5 和牛西冷、脆千層薯仔餅、松茸、黑蒜、燒洋蔥
850

 Truffled Goat Cheese Tartiflette, Impossible Ragout, Roast Pumpkin, Soubise Sauce
法式焗黑松露羊芝士薯仔、純素肉醬、燒南瓜、洋蔥白汁
325

Signature Sides 配菜

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

 Vegetarian 素菜

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CHEESE AND DESSERTS

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

Pineapple Upside-down Cake
Coconut, Macadamia, Maraschino Cherries

特色菠蘿蛋糕

椰子、夏威夷果仁、甜酒醃車厘子

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

Classic Chocolate Tart

Raw Cocoa, Chantilly Cream, Caramelised Hazelnuts, Raspberries

經典朱古力撻

可可、香滑忌廉、焦糖榛子、紅莓

190

Selection of Cheese

Pecorino, Comté, Camembert, Hard Buffalo Cheese, Cambazola

精選芝士碟

意大利綿羊芝士、康堤硬芝士、金文畢芝士、硬水牛芝士、德國藍芝士

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THE PENINSULA TEA COLLECTION

半島精選名茶

The Peninsula's Peach Ice Tea 半島冰凍香桃茶

A blend of high-grown teas from Darjeeling, Assam and South India with natural peach flavour
由高品質大吉嶺茶、阿薩姆茶及南印度茶調配而成、並加入天然蜜桃味

115

Classic Selection 傳統茶

Assam, Darjeeling, Earl Grey, Peninsula Breakfast, Peninsula Afternoon
阿薩姆茶、大吉嶺茶、伯爵茶、半島午餐茶、半島早餐茶

Spiced – Vanilla, Caramel, Cloves, Cinnamon, Orange Petals
異國香料 – 雲喱拿、焦糖、丁香、肉桂、橙花花瓣

Flowers – Passion Fruit, Hibiscus Flowers, Marigold Petals
花香 – 熱情果、芙蓉花、萬壽菊花瓣

Cardamom and Saffron Black Tea, Peach and Ginger Oolong Tea, Citrus Oolong Tea
小荳蔻藏紅花紅、茶蜜桃生薑烏龍茶、柑橘烏龍茶

Peninsula Blend 半島名茶

Refreshing, stimulating and a rich source of antioxidants 清新、豐富具抗氧化作用

78

ORGANIC HERBAL INFUSIONS

有機香草茶

Moroccan Mint - Invigorating, refreshing with minty sweetness
摩洛哥薄荷茶 - 有助提神、感覺清新帶薄荷怡人的甜味

Camomile Orange Blossom - Calming with a touch of fragrant orange florals
甘菊橙花茶 - 具鎮靜功效及帶橙花的淡香

Verbena - Relaxing with an enlivening burst of lemon
馬鞭草茶 - 可安定情緒及帶清新的檸檬味

Rooibos Tangerine - Soothing with a zesty hint of tangerine
南非國寶柑橘茶 - 具舒緩作用及帶柑橘的香氣

Swiss Herbs - Energising with comforting herbal notes
瑞士香草茶 - 增強體力及帶舒適的香草味

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