



A Taste of the Mediterranean

Chef Juan Tapas Selection 主廚高皓康餐前小食精選

Cantaloup Melon and Serrano Ham 哈密瓜西班牙火腿

Hummus and Avocado, Black Olive Grissini 鷹嘴豆醬及牛油果、黑橄欖包條

"Sobrasada" and Honey Tart 西班牙辣肉腸及蜜糖撻

Vichyssoise 大蒜薯仔湯

Quail Eggs, Rosemary Croutons, Olive Oil Caviar 鵪鶉蛋、炸迷迭香麵包、橄欖油珠

or/ 或

Beetroot and Gin Cured Salmon 紅菜頭及龍酒醃三文魚

Mediterranean Tzatziki, Pickled Cucumber, Anise Herbs 地中海青瓜乳酪、醃青瓜、香草沙律

or/ 或

Foie Gras and Chicken Liver Pate 鴨肝及雞肝凍批

Toasted Brioche, Port Wine Variations, Green Apple Relish 烤牛油麵包、雜錦砵酒、青蘋果醬

Marbled Sea Perch 海鱸魚

Orzo Pasta "al limone", Fennel, Spring Vegetables 檸檬米型粉、茴香、春日時菜

or/ 或

Iberian Pork Pluma 伊比利亞豬上肩

Spiced Polenta, Piquillo Pepper Tartar, Sage Infused Gravy Sauce 五香粟米餅、甜椒醬、鼠尾草燒汁

or/ 或

Roasted Pumpkin and Black Truffle Ravioli 燒南瓜及黑松露雲吞

Parmesan Shaves, Roasted Heirloom Tomato, Basil Sprouts 帕爾馬芝士、燒原種番茄、羅勒苗

Assortment of Desserts 甜品拼盤

Olive Oil Madeleine with Lemon Cream 橄欖油瑪德琳蛋糕配檸檬忌廉

Red Wine Marinated Strawberries Tart, Golden Meringue 紅酒醃士多啤梨撻、金黃蛋白脆

Felix Macchiato (Praline, Chocolate, Coffee Cream) Felix 餐廳特色咖啡甜品 (果仁糖、朱古力、咖啡忌廉)

Grapefruit Macarons 西柚馬卡龍

Almond and Amaretto Bonbon 杏仁及杏仁酒朱古力

Pistachio and Rose Financier 開心果玫瑰杏仁蛋糕

Coffee or Proprietary Peninsula Teas 咖啡或半島精選名茶

Please advise our associates if you have any special dietary requirement

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