

Felix

Felix on The Festive Side

TO SHARE ...

Lobster Soup

Mushroom Chawanmushi / Black Truffle

龍蝦湯/香菇茶碗蒸/黑松露菌

Scottish Smoked Salmon

Crème Fraîche / Blinis

蘇格蘭煙三文魚/法國鹹忌廉法國迷你班戟

Foie Gras Terrine

Toasted Country Bread / Mulled Wine Jelly

鵝肝批/法國農村麵包/香料酒啫喱

Italian Burrata

Roasted Beetroot / Pinenuts / Aged Balsamic

意大利芝士/燒紅菜頭/松子仁/意大利黑醋汁

FELIX SIGNATURE SEAFOOD

Served with Cocktail Sauce, Tartare Sauce, Lemon & Shallot Vinegar

配雞尾酒醬、塔塔醬、檸檬和乾蔥醋

Poached Boston Lobster 浸煮波士頓龍蝦

Lightly Steamed David Herve BB Boudeuse Oysters 輕煮大衛顯赫迷你生蠔

Braised Abalones 汁煮鮑魚

Steamed Green Mussels 蒸青口

Boiled King Crab Leg 浸煮皇帝蟹腳

Boiled Whelks 浸煮翡翠螺

TO CHOOSE ...

Winter Black Truffle

Turkey Cappelletti / Foie Gras / Broth

冬季黑松露菌 / 火雞 / 意大利手工麵 / 鵝肝 / 濃湯

Add 另加 \$198

Local Grey Snapper

A la Plancha / Pissaladière Onion / Grapefruit Vierge Sauce

香煎本地灰笛鯛 / 尼斯洋蔥塔 / 西柚汁

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King Prawns

Grilled / Japanese Rice / Saffron Emulsion

烤大蝦 / 日本飯 / 紅花泡沫

A4 Kagoshima Tenderloin

Grilled in Mild Spices / Crispy Potato / Black Truffle Gravy

香料燒 A4 鹿兒島牛柳 / 香脆薯仔 / 黑松露菌燒汁

Add 另加 \$298

Snake River Farm Kurobuta Pork

Like a Saltimbocca / Tokyo Turnips / Parma Ham & Sage Gravy

美國黑毛豬 / 日本蘿蔔 / 巴馬火腿及鼠尾草燒汁

SWEET ENDING ...

Served with Coffee or Proprietary Peninsula Teas

配半島精選茗茶、咖啡

Your Choice of Dessert from Our Festive Selection

自選節日甜品

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