

Felix

Klook Menu Promotion

TO START WITH ...

Olives Fougasse 普羅旺斯香草包

TO SHARE ... FELIX SIGNATURE SEAFOOD

Served with Lemon, Marie Rose Sauce & Tartare Sauce.

配以檸檬、瑪麗羅斯醬及他他醬

Japanese Scallop 日本帶子

Boston Lobster 波士頓龍蝦

Tiger Prawns 虎蝦

Braised Abalone 汁煮鮑魚

Boiled Whelks 浸煮螺

Green Mussels 青口

TO ADD ...

Mushroom Soup

Mushroom Custard / Crouton / Parmesan Emulsion

蘑菇湯 / 蘑菇燉蛋 / 麵包粒 / 巴馬臣芝士泡沫

Add 另加 \$90 每位

Octopus

Grilled / Riviera Vegetable / Puttanesca Sauce

香烤八爪魚 / 地中海雜菜 / 意式蕃茄橄欖蒜蓉醬

Add 另加 \$140 每位

TO CHOOSE ...

Local Grouper

À la Plancha / Confit Fennel / Bouillabaisse Sauce

香煎本地石斑 / 油封茴香 / 馬賽魚湯醬

Or

Dry Aged Duck Breast

Piperade / Spices Barbecue Sauce

烤乾式熟成鴨胸 / 法式燉菜 / 香辣甜酸汁

Or

Australian Beef Tenderloin

Grilled in Mild Spices / Pesto / Creamy Polenta

Add \$288

香料燒澳洲牛柳 / 香草松子醬 / 綿滑粟米糊 +\$288 每位

TO END ...

Hong Kong Milk Tea

Tapioca Pearl / Cookie Crumble / Milk Foam

香港奶茶奶凍 / 曲奇脆脆 / 牛奶泡沫

Or

Dame Blanche

Vanilla Ice Cream / Almond Tuile / Hot Chocolate Sauce

雲呢拿雪糕 / 杏仁薄脆 / 熱朱古力醬

Coffee or Proprietary Peninsula Teas

半島精選茗茶、咖啡

Please advise our associates if you have any special dietary requirements.

THE PENINSULA
HONG KONG