

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

Prawns 蝦

Braised Abalone 汁煮鮑魚

Boiled Whelks 浸煮螺

Green Mussels 青口

Special N°2 Oyster - David Hervé 法國大衛赫維生蠔

Add 另加\$80 per piece 每隻

TO ADD ...

Minestrone

Black Truffle / Borlotti Beans / Fresh Mint

雜菜湯 / 新鮮黑松露菌 / 羅馬豆 / 薄荷葉

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 ...

Iberian Salmon Bass

À la Plancha / Bomba Rice / Peppers / Saffron

香煎白姑魚 / 西班牙米 / 甜椒 / 紅花

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

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

THE PENINSULA
HONG KONG

Felix

TO END ...

Hong Kong Milk Tea

Milk Tea Panna Cotta / Tapioca Pearl / Cheese Foam

香港奶茶奶凍 / 珍珠 / 芝士奶蓋

Or

Floating Island

Almonds / Dried Passion Fruit / Chocolate / Passion Fruit & Vanilla Sauce

杏仁 / 熱情果乾 / 朱古力 / 熱情果雲呢拿汁

Coffee or Proprietary Peninsula Teas

半島精選茗茶、咖啡

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THE PENINSULA
H O N G K O N G