

BEVERAGE PACKAGE

Unlimited serving for 2 hours

MINERAL WATER

\$ 48 unlimited per person | \$ 10 for additional hour

NON-ALCOHOLIC

Mineral water, soft drinks, orange juice and apple juice, coffee and tea \$ 148 unlimited per person | \$ 60 for additional hour

ALCOHOLIC

Mineral water, soft drinks, orange juice and apple juice, coffee and tea, beers, selected cocktails and selected mocktails
\$ 198 unlimited per person | \$ 90 for additional hour

CHAMPAGNE AND WINE

Mineral water, soft drinks, orange juice and apple juice, coffee and tea, beers, selected cocktails and selected mocktails, white wine, red wine and champagne \$ 398 unlimited per person | \$ 150 for additional hour Top up \$ 100 to upgrade house champagne to Maison Mumm RSRV Cuvée 4.5 Brut Grand Cru N.V.

BEVERAGE PACKAGE SELCTIONS

WHITE WINES

Fleur de Lotus, Domaine Josmeyer, Alsace, France 2023 Fume Blanc, Dalton Winery, Galilee, Israel 2023 Riesling, Taylors Wakefield Estate Clare Valley, Australia 2024

RED WINES

Shiraz, Pikes Eastside, Clare Valley, Australia 2022 Spätburgunder, Thörle Rheinhessen, Germany 2022 Merlot, Taylors Wakefield Estate, Clare Valley, Australia 2023

COCKTAILS

The Botanical Elixin

Vodka, St. Germain elderflower, pineapple juice, camomile, aquafaba

Bloody Mary

Vodka, lemon juice, tomato juice

MOCKTAILS

Repulse Bay Reviver

Pineapple juice, mango juice, orange juice and fresh pineapple

The Spring Garden

The Peninsula peach ginger oolong tea, orange and pink grapefruit, elderflower



SET LUNCH MENU

APPETISERS

■ BUTTERNUT PUMPKIN CAPPUCCINO

guanciale and onion sofrito

or

■ SPANISH IBERICO HAM BURRATA

smoked eggplant, truffle honey dressing

or

pickled cucumber with pita bread

or

BEEF STEAK TARTARE

aged Rubia Gallega slightly smoked, Bavarian sweet mustard, flatbread Top-up at \$ 40

or

FRENCH DUCK FOIE GRAS TERRINE

fresh figs, pecan nuts, brioche toast Top-up at \$ 40



MAIN COURSES

PUMPKIN AND 18 MONTHS PARMESAN ACQUERELLO RISOTTO

orange scent and pan-seared foie gras

or

✓ SPINACH AND RICOTTA CANELLONI

bechamel and porcini sauce

or

PAN-SEARED DUCK BREAST BAYONNE HAM

Du Puy lentil ragoût

or

FISH OF THE DAY

Top-up at \$40

or

USDA SHORT RIBS AND CAULIFLOWER PURÉE

pickles, glazed figs, pomegranate and beef jus reduction Top-up at \$ 40



DESSERT OF THE DAY COFFEE OR TEA

Weekdays \$ 498 | Saturdays and Public Holidays \$ 598

Chef recommendation Vegetarian dish

Please inform our staff if you have any food allergies or intolerances. All prices are in Hong Kong dollars and subject to 10% service charge.