


Peninsula Seafood Restaurant's
Executive Chef Yao Wei Guang & Dim Sum Chef Wong Keong x
MasterChef Canada Season 5 finalist Chef Eugene Cheng


DINING
by the AWARDS
鄉食宴

Spherified Kunlun Snow Chrysanthemum Tea
崑崙雪菊琉璃球

BC Geoduck & Spot Prawn Crudo
with Crispy Stuffed Prawn Head, Fruits, Ikura & Cold Pressed Juice 
卑斯雙鮮

Tenderloin Tartare with Cilantro Scallion Mayo, Cassava Chips
韃靼牛里脊

BC Geoduck Consommé 
象拔蚌 功夫茶

Steamed Red Snow Crab and  BC Dungeness Crab Dumpling with Ginger Scallions
薑蔥二重蟹

2013 Casetta Mumplin Roero Arneis

Twice Cooked Cantonese Style Squab with Brine Glaze & Ashed Chives
微醺鴿

Braised Pork Belly with Cantonese Egg Noodles, Dried Shrimp, Egg Drop Sauce
紅燒肉伴蝦米撈麵

2014 Los Vascos

Low Temp 24hr Braised Wagyu Beef with Wok-Hei Pea Shoots & Celeriac Purée
翡翠和牛

2001 Château Haut-Mazeris Canon-Fraonsac

DESSERTS

Traditional Steamed Bun with Mung Bean & Duck Yolk Filling 奶黃綠蓉包
Collaboration with Mister Artisan Ice Cream - Fresh Roasted Chestnut 糖炒栗子手工雪糕

PRESENTED BY



GRYPHON