

THE CLUB BAR

STARTERS

BAKED OYSTERS

with Horseradish-Parsnip Purée and Spinach-Lemon Cream

SPICY BUFFALO-STYLE CHICKEN WINGS

with Blue Cheese Dip

FOIE GRAS-DUCK 'BURGER'

with Dried Apricot Marmalade

THREE PEPPER SAUSAGE PANINI

with Fire Roasted Pepper Mayonnaise

PONZU-MARINATED AHI TUNA AND AVOCADO TARTARE

with Wasabi, Papaya and Sesame Croutons

SHRIMP TACOS

with Charred Tomatillo Salsa, Homemade Pickled Jalapeños

FILET MIGNON AND MUSHROOM "HOAGIES"

Truffle Aioli, Gruyère and Caramelized Onions

BLACK PEPPER CHICKEN LETTUCE

with Scallions, Carrots and Crispy Wontons, Sweet Soy Vinaigrette

CHICKEN & CHEESE QUESADILLA

with Guacamole & Roasted Tomato Salsa

CHILLED JUMBO PRAWNS

with Cocktail Sauce

KAMPACHI CEVICHE

with Pickled Butternut Squash

ONE OUNCE OF PREMIUM CAVIAR

Iranian Osetra or Alverta White Sturgeon Osetra

THE CLUB BAR

SOUPS & SALADS

RASPBERRY AND GORGONZOLA SALAD
with Baby Greens and Candied Pecans

HOME STYLE CHICKEN SOUP
with Orzo Pasta

MIXED YOUNG LETTUCE
with Poppy Seed Vinaigrette

CAESAR SALAD
with Shaved Parmigiano Reggiano and Herbed Croutons.
Chicken or Shrimp available

THICK-SLICED VINE RIPENED TOMATOES
and Fresh Burrata, First Pressed Olive Oil and Aged Balsamic

SOUP OF THE DAY

PASTAS & SANDWICHES

TRUFFLE MACARONI AND CHEESE
Elbow Macaroni with Black Truffles, Hen of the Woods Mushrooms and Parmigiano Reggiano

SHANGHAI SHRIMP NOODLES

GRILLED HALF POUND ANGUS BEEF BURGER
Pinot Noir Braised Onions, Hook's Two Year White Cheddar

HOUSEMADE TUNA SALAD SANDWICH ON WHOLE WHEAT TOAST
served with a choice of French Fries or Mixed Green Salad

THE CLUB BAR

MAIN SELECTIONS

ROASTED BEEF TENDERLOIN

with Fingerling Potato Lyonnaise, Creamed Swiss Chard and a Red Wine Reduction

GRILLED SALMON

with Melted Fennel, Moroccan Couscous and Tomato Essence

NORI-WRAPPED AHI TUNA

with Crispy Bamboo-Scented Rice and Coconut-Red Curry Broth

DIM SUM

Dim Sum is the name of a Chinese Cuisine comprising a wide range of light dishes.

Our authentic Dim Sum is prepared by a native Hong Kong Chef who learned the craft in the same neighborhood as our flagship hotel, The Peninsula Hong Kong.

All choices: 3 pieces per person served with Sambal Oelek, Chinese Mustard and Soy.

GAU

Steamed Shrimp Dumplings in Noodle Wrapper
Steamed Chicken Dumplings in Noodle Wrapper

WOR TIP

Peking Duck Potstickers
Fried Shrimp Balls

BAU

Vegetables in Steamed Dough
Barbecued Pork in Steamed Dough

GYUN

Pan Seared Bean Curd Rolls
Fried Seafood Rolls

CHOCOLATE DIM SUM (Our Innovation)

White and Dark Chocolate with Three Sauces and Green Tea Ice Cream