

*The Lobby*

**BREAKFAST MENU**

**The Peninsula Spa Fitness Breakfast**

organic low-fat yogurt, seasonal berries  
carrot-pineapple muffin  
whole-wheat pancakes, fresh berries or egg white frittata, tomato, basil, mozzarella  
choice of freshly squeezed fruit juices  
choice of peninsula teas

**Continental Breakfast**

choice of freshly squeezed fruit juices  
bakery basket, butter, preserves, honey  
freshly brewed coffee or selection of teas

**The Peninsula Breakfast**

choice of freshly squeezed fruit juices  
berry yogurt, hand-rolled granola  
two farm eggs, any style  
applewood-smoked bacon, ham, pork, or chicken sausages  
choice of pastry or toast  
freshly brewed coffee or selection of teas

**Fruit Juices**

Freshly Squeezed Orange, Grapefruit, Melon, Carrot, or Juice of the Day

Prune, Apple, Pineapple, Tomato, or Cranberry Juice

Smoothie of the Day

**Fruits and Berries**

Sliced Seasonal Fruits, Melons, Berries

Ruby Red Grapefruit Segments or Brûlée

Seasonal Berry Bowl

Seasonal Organic Fruits

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**BREAKFAST MENU**

**Grainery**

Choice of Shredded Wheat, Corn Flakes, Rice Krispies, Raisin Bran, or All Bran  
whole or skim milk, fresh berries or sliced banana

Housemade Granola  
organic low-fat yogurt, fresh berries

Bircher Muesli  
toasted almonds, shaved apple, berries

Irish Oatmeal  
dried berries, mixed nuts, steamed milk, fresh berries or sliced banana

**Free Range Farm Eggs**

Two Farm Eggs, Any Style  
bacon, ham, pork, or chicken sausages

Eggs Benedict  
traditional, florentine, or smoked salmon

Steak and Eggs  
new york strip, poached farm eggs, olive oil crushed potatoes, hollandaise

Breakfast Sandwich  
french roll, scrambled eggs, arugula pesto, heirloom tomatoes, mozzarella cheese

Pastrami and Corn Beef Hash  
poached eggs, crispy fried onions, tomato chutney

Egg White Frittata  
tomatoes, basil, mozzarella

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**BREAKFAST MENU**

**From The Griddle**

Crispy Belgian Waffles  
huckleberry compote, jersey cream

Traditional Brioche French Toast  
fresh fruits, caramel

Buttermilk Pancakes  
whole wheat, plain, blueberry, banana, or chocolate chip

**Breakfast Sides**

Hash Brown Potatoes

Organic Creamy White Cheddar Grits

Grilled Beefsteak Tomatoes

Applewood-Smoked Bacon

Chicken or Pork Sausages

Gunthrop Farm Ham

**The Bakery**

Bakery Basket  
butter, jams, preserves, honey

Choice of Two Bakery Items  
Butter Croissant, Brioche, Danish Pastry, Muffin, English Muffin,  
White, Rye, Whole Wheat, or Seven Grain Toast  
butter, jam, preserves, honey

Assorted Bagels and Cream Cheese

Traditional Chinese or European Breakfast is available upon request.

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**LUNCH MENU**

**Housemade Sushi and Sashimi**

**Sushi and Sashimi Combination**

12 pieces assorted maki, nigiri, sashimi, traditional condiments

**Magnificent Mile Sashimi Plate**

9 piece tuna, hamachi, salmon

**Beverly Hills California Roll**

alaskan king crab, cucumber, avocado, tobiko

**Spicy Tuna Roll**

tuna, masago, toasted sesame, spicy mayo

**Jumbo Vegetable Roll**

brown rice, seasonal vegetables

**Steamed Edamame**

fresh japanese soybeans, himalayan sea salt

**Market Menu**

**Appetizers and Salads**

**Creamless Tomato Soup**

ciabatta crouton, basil, buffalo mozzarella

**White Asparagus Soup**

gunthorp farm ham, brioche, tarragon

**Organic Field Greens Salad**

shaved petite vegetables, aged sherry vinaigrette, goat cheese, or maytag blue

**Classic Caesar Salad**

parmesan, croutons, white anchovies, grilled chicken, or shrimp

**Seared Tuna Nicoise**

haricot verts, olive puree, tomato confit, sauce gribiche

**The Peninsula Lobster Cobb**

smoked bacon, quail egg, tomatoes, red onion, blue cheese, avocado

**Truffled Macaroni and Cheese**

aged cheddar, parmesan, fontina, gruyere, american cheeses

This menu is for reference only, as individual dishes may change from time to time.

July 2010

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**LUNCH MENU**

**Sandwiches and Signatures**

**The Peninsula Club**

shaved turkey, applewood-smoked bacon, egg, tomatoes, avocado

**Sirloin Burger**

swiss, cheddar, or blue cheese, choice of caramelized onions, bacon, or mushrooms

**The Lobby Kobe Burger**

pretzel bun, foie gras, red onion jam, celery root slaw, truffled pommes frites

**Artisanal Grilled Cheese Baguette**

emmenthaler, gruyere, tomato soup, pommes frites, gunthrop farm ham

**Olive Oil Roasted Dayboat Cod**

baby artichokes, tomato, carrots, pearl onion, lemon, basil, white wine

**Spicy Jumbo Prawns**

broccoli rabe, red peppers, bird's eye chili sauce, jasmine rice

**Market Style Noodle Soup**

kobe beef, chicken, shrimp, traditional condiments

**Spicy Stir Fried Chicken**

fine beans, thai chili, ginger, jasmine rice

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**AFTERNOON TEA MENU**

**Traditional Afternoon Tea**

Orange Scented Scone

Black Currant Scone

Parisian Macaron

Vanilla Raspberry Tart

Pistachio Opera

Anise Diamond Cookie

Fruit Cake

Baba Rum Cake

Crab Salad, Crisp Apple, Candied Citrus, Paid de Mie

Smoked Salmon, Honey Mustard Glaze, Cucumber, Pumpernickel

Madrange Ham, Brie Cheese, Stone Fruit Compote, Pretzel Bread

Lemon Ricotta and Spinach Quiche

Your Choice of The Peninsula Selection or Proprietary Teas or Blend Coffee

**Champagne Afternoon Tea**

Traditional Afternoon Tea

with a Glass of Henriot Souverain, Brut Champagne

with a Glass of Lucien Albrecht, Rose Brut Sparkling

**Children's, Vegetarian, Vegan, or Gluten-Free Afternoon Tea Menus are available upon request.**

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**AFTERNOON TEA MENU**

**A La Carte**

Selection of Finger Sandwiches

**Organic Field Greens Salad**  
shaved petite vegetables, aged sherry vinaigrette

**Heirloom Tomato and Mozzarella Panini**  
french roll, arugula pesto, mozzarella cheese

**The Peninsula Club**  
smoked turkey, bacon, egg, tomatoes, avocado

**Orange Scented Scones, Black Currant Scones**  
devonshire cream, homemade jams

**Apple "Tarte Tatin"**  
salted caramel ice cream and tuile, sage crisp

**Chocolate Peanut Bar**  
soft caramel, peanut dust and brittle

Selection of Tea Pastries

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**AFTERNOON TEA MENU**

**The Peninsula Teas, Proprietary**

Black

Peninsula Chai, Lapsang Souchong, Assam Gold Leaf

Scented Black

Lychee, Vanilla Bean, Orange Jasmine, Earl Grey Organic, Earl Grey Decaffeinated

Classic Green And White

Sencha, Gunpowder, Jasmine Mist, Marrakesh Mint

Herbal Infusions

Chamomile Citron, Mint Mélange, Ginger Twist

**The Peninsula Teas, Premium**

Black

Himalayan Peak Darjeeling Organic, Black Gold, Yunnan, Keemun

Scented Black

Mandarin Rose Petal, Celebration, Leaves Of Provence

Oolong

Ti Kuan Yin, Orchid Oolong

Classic Green And White

Kyoto Rice (Genmaicha), Silver Jasmine, Dragonwell

Herbal Infusions

African Amber, Wild Blossoms and Berries

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**DINNER MENU**

**Appetizers**

**Creamless Tomato Soup**

ciabatta crouton, basil, buffalo mozzarella

**White Asparagus Soup**

gunthorp farm ham, brioche, tarragon

**Organic Field Greens Salad**

shaved petite vegetables, aged sherry vinaigrette, goat cheese or maytag blue

**Classic Caesar Salad**

parmigiano reggiano, croutons, white anchovies, grilled chicken or shrimp

**Risotto of Artichokes**

glazed sweetbreads, spring onion, sherry wine veal jus

**Grilled Alsatian Flatbread**

white truffle, gruyere, bacon, crème fraîche, parmesan cheese

**Seared Diver Scallops**

sautéed golden potato, sunny side up quail egg, summer truffle, chicken jus

**Fresh Prince Edward Island Mussels**

spicy tomato and fennel broth, chorizo, extra virgin olive oil, country bread

**Bay Scallop and Rock Shrimp Scampi**

extra virgin olive oil, garlic, lemon, chili, parsley, grilled country bread

**Truffled Macaroni and Cheese**

aged cheddar, parmesan, fontina, gruyere, american cheeses

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**DINNER MENU**

**Entrees**

**Olive Oil Roasted Dayboat Cod**

potatoes, artichokes, black truffle, lemon, smoked sea salt

**Grilled Scottish Salmon**

english peas, caramelized onion, pancetta, chicken jus

**Spicy Jumbo Prawns**

broccoli rabe, red peppers, bird's eye chili sauce, jasmine rice

**The Lobby Kobe Burger**

pretzel bun, foie gras, red onion jam, celery root slaw, truffled fries

**Herb Roasted Amish Chicken Breast**

chanterelle mushrooms, caramelized onions, bayonne ham, tarragon, chicken jus

**Olive Oil Roasted Mediterranean Snapper**

warm fava bean salad, tomato, garlic, herbs, parma ham

**The Peninsula Grill**

Meats provided by Allen Brothers

All steaks served with truffled mashed potatoes, seasonal vegetables, and shallot jam.

16 oz Bone In Rib Eye

14 oz NY Strip

8 oz Filet Mignon

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**DESSERT MENU**

Apple “Tarte Tatin”

salted caramel ice cream, caramel tuile, sage crisp

Almond Mirliton

honey confied Mirabelle plums, chamomile jellee, almond croquant

Chocolate Peanut Bar

soft caramel, peanut dust, peanut brittle

Ricotta Duet

crème brûlée style ricotta cheesecake, warm ricotta beignets, berry compote

Twisted Carrot Cake

carrot financier, carrot sorbet, candied walnuts

Selection of Peninsula Ice Cream and Sorbets

Chocolate At The Pen

indulge in the lobby’s famous chocolate bar,  
with a selection of executive pastry chef’s petite chocolate delicacies,  
includes coffee, cappuccino, or espresso,  
and choice to add a chocolate martini