

The Lobby

SMALL PLATES, SALADS AND SOUPS

前菜、沙律及湯類

Smoked salmon trout jalousie with avocado and basil dip

煙三文魚柳酥皮配牛油果紫蘇醬

Vegetable spring rolls with Romaine salad and sesame dressing

素菜春卷 配羅馬生菜伴芝麻醬汁

Caesar salad with our unique dressing, freshly shaved Parmigiano Reggiano,

crispy bacon bits, chopped eggs and focaccia toast served

with chicken breast and sun-dried tomatoes or with smoked salmon

凱撒沙律配薄切意大利硬芝士、脆煙肉粒、焗蛋碎及欖油薄多士

配雞胸及風乾番茄或煙三文魚

Mixed greens salad with a poached organic egg, cherry tomato, avocado and air-dried beef dressing

大堂田園沙律配暖有機窩蛋、小茄子、牛油果伴風乾牛肉油醋汁

Warm chicken confit salad with celery, apple and glazed sesame walnuts

華度夫沙律配海鹽焗雞腿、西芹、蘋果及琥珀核桃

Cantonese wonton soup with black mushrooms and yellow chives

廣東雲吞湯配花菇及韭皇

Wild mushroom cream soup with cheese grissini

野菌忌廉湯配芝士脆條

Puréed pumpkin soup with toasted pumpkin seeds

南瓜茸湯配烘南瓜籽



– denotes “Naturally Peninsula” light and healthy cuisine 半島天然美食 - 清新健康之選

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

June 2011

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SANDWICHES AND BURGERS

三文治及漢堡包

Traditional Peninsula Club lettuce, tomatoes, slow-cooked chicken, shaved bone ham, bacon and herb-fried egg on toasted seven-grain bread, served with chilli chips

半島烘七穀包公司三文治配生菜、番茄、雞肉、火腿、煙肉及香草煎蛋伴炸辣薯條

Tuna confit sandwich with melted cheese in whole wheat toast

烘吞拿魚三文治配暖芝士及全麥包

Breaded pork neck sandwich with lettuce, onion, tomato and radish mayonnaise

豬頸肉三文治配生菜、洋蔥、番茄及酸瓜沙律醬

Croque Monsieur as served in Paris in 1910 – white bread filled with shavings of bone ham and Gruyère toasted in butter until golden brown

法式扒火腿芝士三文治

Curry lamb pita with mint yoghurt, tomato and cucumber salad

咖哩羊肉中東包配薄荷乳酪，伴番茄青瓜沙律

Chicken quesadilla with pineapple, cheese and tomato

墨西哥雞肉薄餅卷配菠蘿，芝士及茄汁

Jumbo hot dog (choice of pork or beef) served

with classic cut chips, relish, deep-fried onion and coleslaw

珍寶熱狗(豬肉或牛肉)配薯條、酸瓜醬、炸洋蔥及醃椰菜沙律

Char-grilled 8-oz beef burger

with sautéed onions, champignons, back bacon and Cheddar in a sesame bun

烤八安士牛肉漢堡配炒洋蔥、磨菇、背煙肉及芝士



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PASTA, RICE AND NOODLES

意粉及亞洲特式飯麵

Your choice of Martelli Pasta handmade in the traditional way, from the best durum wheat flours

Carbonara with smoked bacon, cream and an egg yolk – richly indulgent

Bolognese with traditional beef ragù made according to Nonna's recipe

Napoletana with fresh tomatoes, basil and olive oil

各式精製傳統意大利粉

配煙肉蛋黃忌廉汁

配傳統牛肉醬汁

配鮮茄紫蘇欖油汁

Crab meat fettuccine with Cajun prawns

鮮蟹肉寬條麵配香辣大蝦

Nasi goreng with shrimps, chicken and with beef satay

印尼炒飯配鮮蝦及雞肉粒伴牛肉沙嗲

Lobby seafood laksa with prawns, scallops, bean curd puff and boiled egg

喇沙海鮮湯麵配鮮蝦、帶子、豆腐卜及焗蛋

Phad Thai –fried thin rice noodles with chicken, shrimps and tamarind

泰式炒粉配雞肉、鮮蝦及酸子汁

Cantonese-style egg noodles with XO sauce and shredded barbecued duck

地道撈麵配 XO 醬及火鴨絲

The Lobby

MAIN DISHES

主菜

King prawns “piri piri” with butter rice

煎大蝦配甜椒、酸辣汁伴牛油飯

Whole Dover sole “meunière” with sautéed spinach and buttered fingerling potatoes

香煎原條龍脷魚配炒菠菜及牛油馬鈴薯

All-day English breakfast with fried eggs, baked beans, mushrooms, grilled tomato, bacon,
pork sausage, black pudding, roasted potatoes and toast served with either coffee or tea
英式全日早餐配煎蛋、焗豆、蘑菇、扒番茄、煙肉、豬肉腸、黑布甸、燒薯及多士 伴咖啡或名茶

Madras style curry chicken with turmeric rice and condiments

馬德里咖哩雞配黃薑飯

Chicken breast Parmigiana with French beans on a rich tomato coulis

意式芝士蛋漿煎封雞胸配邊豆伴香濃鮮茄汁

American prime beef fillet “Rossini” with goose liver, black truffle, Vichy carrots,

Cajun potato wedges and Maderia sauce

煎牛柳配鵝肝、黑松露菌、燴甘荀、香辣薯角伴瑪嘜利汁

Veal shank ragout on spätzli, gratinated with cheese

芝士烘燴牛仔膝配香草麵糰

Lamb chops Provencal with braised cannellini beans and ratatouille

香草焗羊扒配燴白腰豆伴鮮茄時蔬

The Lobby

DESSERTS

甜品

Lemon tart with marinated blueberries and Cassis sherbet

檸檬撻配藍莓及黑加侖子雪葩

Chocolate mille feuille “à la minute” with cocoa sherbet

朱古力拿破崙餅配啱咕雪葩

Madagascar vanilla crème brûlée with warm Madeleine

呔喱噲法式燉蛋配暖瑪德琳蛋糕

Simply ice cream - Two scoops of our ice cream of the day with sauce and condiments

精製雪糕-自選是日精製雪糕兩球

Daily cheesecake with raspberry compote and lime sherbet

鮮製芝士餅配紅桑子及青檸雪葩

Coconut macaroon with fresh mango and Piña-Colada sherbet

法式椰子蛋白杏仁餅配香芒及菠蘿椰子酒雪葩



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COFFEES, TEAS, INFUSIONS AND SPECIALITIES

咖啡, 茗茶或特飲

Coffee, decaffeinated coffee or espresso
香濃咖啡, 不含咖啡因咖啡或特濃意式咖啡

Cappuccino or café au lait
意式泡沫咖啡或奧利咖啡

The Peninsula Tea Collection

半島精選名茶

Chinese selection: Jasmine, lychee, Pu Er, rose or Ti Guan Yin

Classic selection: Assam, Darjeeling, Earl Grey, Peninsula afternoon, or Peninsula breakfast


Flavoured selection: Almond, caramel, cinnamon, mango, passionfruit, peach, raspberry or rose

半島精選名茶


中式茶: 香片、普洱、玫瑰或鐵觀音

傳統茶: 阿薩姆茶、大吉嶺茶、伯爵茶、半島下午茶或半島早餐茶

香味茶: 杏仁、焦糖、玉桂、芒果、熱情果、蜜桃、桑子或玫瑰

 - Herbal infusions

香草茶

 - Organic Peninsula tea selection:

半島精選有機名茶

Peninsula Blend 半島名茶

Refreshing, stimulating and a rich source of antioxidants 提神及增進健康, 有豐富的抗氧化物質

Oolong 烏龍茶

Increases energy 增強體能, 促進新陳代謝

Black Lychee 荔枝紅茶

Contains flavonoids and other antioxidants to help prevent cell damage 含抗氧化物質, 有助防止細胞損傷

Chrysanthemum 菊花茶

Well known for its cooling properties, and sweet fragrance and flavour 清熱解毒, 芳香味美

American-style milk shakes

vanilla, chocolate, strawberry or malt

香濃奶昔(呷呢拿、朱古力、紅草莓或麥芽)

The Peninsula's iced chocolate

半島凍朱古力特飲


The Peninsula's sinfully rich hot chocolate

半島特色熱朱古力

The Peninsula coffee

with Amaretto, whipped cream and almond flakes

半島咖啡

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