

THE PENINSULA

HONG KONG

The Lobby

STARTERS, SALADS AND SOUPS

頭盆、沙律及湯類

Lobby salad with avocado, marinated artichoke, cherry tomatoes, poached chicken, bon ham, red onions and stuffed baby pepper with herbed feta
大堂沙律配牛油果、醃丫之竹、車厘茄、浸嫩雞、火腿、紅洋蔥及香草希臘芝士釀小紅椒

 - Green salad or Garden salad with your choice of dressing
青菜沙律或田園沙律配自選醬汁


Goose liver terring with onion marmalade and orange celeriac salad
鵝肝醬配香橙西芹沙律

Caesar salad with our unique dressing, freshly-shaved Parmigiano-Reggiano, crispy bacon bits, chopped egg and focaccia toast
凱撒沙律配薄切意大利硬芝士、脆煙肉粒、烩蛋碎及欖油薄多士
with chicken breast and sun-dried tomatoes or with smoked salmon
配雞胸及風乾番茄或煙三文魚


Buffalo mozzarella
with marinated sweet capsicum, herbs, Arugula and lemon oil
鮮水牛芝士配甜椒及香草

Pacific shrimp mille-feuille with baby spinach and herb paste
鮮蝦酥皮脆配嫩菠菜及香草汁

Mushroom cream soup with chives
蘑菇忌廉湯配香蔥

 - Hearty tomato soup with basil pesto and grissini
鮮茄忌廉湯配香蔥

French onion soup with sun-dried tomatoes
焗法式洋蔥湯配風乾番茄

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

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Oct 2009

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Tel: (852) 2920 2888 Fax: (852) 2315 3140 Email: diningphk@peninsula.com

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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

Classic burger - six ounces of freshly-ground beef grilled to your liking,
with butter lettuce, caramelised onions, tomato, aged Monterey Jack all in a bun
牛肉漢堡包配牛油生菜、番茄、焦糖洋蔥、特級美國芝士

Suzie Q's sandwich - char-grilled beef baked with mozzarella
on a soft bun, with garlic and parsley French fries
半島特色炭燒薄牛扒及芝士三文治

Croque Monsieur – as it was served in Paris 1910 –
white bread filled with shaving of bone ham
and Gruyère toasted in butter until golden brown
法式扒火腿芝士三文治

Jumbo hot dog – your choice of pork or beef,
served with classic French fries, relishes, red onions and sauerkraut
珍寶熱狗(豬肉或牛肉)配薯條、酸瓜醬、紅洋蔥及洋蔥煙肉燴酸椰菜

 - Grilled Focaccia filled with layers of marinated zucchini, eggplant,
buffalo mozzarella and bell peppers and drizzled with pesto
扒攪油銀魚柳包配意大利瓜、茄子、水牛芝士、燈籠椒及香草醬

Crispy fried black cod burger with tartar sauce
脆炸鱈魚柳漢堡包

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ASIAN CLASSICS

亞洲風味

Crispy Cantonese spring rolls with shrimps, bamboo shoots and carrots
脆炸蝦仁及雙筍春卷

Chinese wontons with braised black mushrooms,
seasonal greens and noodles in chicken broth
雞湯雲吞麵配冬菇及時蔬

Tom yum kung Thailand's ever popular spicy soup with prawns
泰式大蝦冬蔭公湯

Mee goreng – Indonesian fried noodles with chicken and shrimps
印尼炒麵配雞柳及鮮蝦

Thai beef salad with cucumber, tomato, onion and coriander
泰式牛肉沙律配青瓜, 番茄, 洋蔥及芫茜

Chicken curry Madras-style
with steamed rice and condiments
馬德里咖喱雞配白飯

Vietnamese beef fillet noodle soup
with lime wedge, bean sprouts and sweet basil
越南湯麵配薄牛柳, 青檸, 芽菜及紫蘇香草

Steamed sea bass fillet in spicy lemon sauce
蒸海 X 魚柳配泰式辣檸檬汁

Fried rice with BBQ pork, asparagus and pineapple
叉燒、蘆筍、菠蘿炒飯

Char-grilled Indonesian satay-chicken, beef and lamb
with grilled pineapple and spicy peanut sauce
炭燒印尼雞肉、牛肉及羊肉沙嗲

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THE LOBBY FAVOURITES

大堂茶座精選

BLTA pizza

Smoked bacon, tomato and mozzarella, topped with romaine lettuce
and avocado with chive-yoghurt dressing
特式煙肉，番茄，生菜及牛油梨薄餅

- Organic brown rice risotto
with wild mushrooms and arugula
意式有機糙米野菌飯配青葉沙律

King prawns with seafood asauce and green pea risotto
鮮大蝦配海鮮汁伴青豆意大利飯

250 gm char-grilled American rib-eye beef steak with mashed potatoes,
Seasonal vegetables and red wine sauce
炭燒美國肉眼扒配薯蓉及時菜伴紅酒汁

Veal ragoût ravioli on wilted spinach with sage butter and Parmesan
牛仔肉雲吞配莧菜伴西子牛油及芝士

Honey glazed baby pork ribs with vegetables and roasted potatoes
蜜燒豬仔骨配薯菜

Martelli Pasta

handmade in the traditional way, from the best durum wheat flours
精選傳統意大利粉

Bolognese –

Traditional beef ragu made accordin to Nonna's recipe
傳統牛肉醬汁

Carbonara –

Smoked bacon, cream and an egg yolk - richly indulgent
煙肉蛋黃忌廉汁

Napoletana –

Fresh tomatoes cooked with basil and olive oil - simple and delightful
鮮茄紫蘇欖油汁

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DESSERTS

甜品

Strawberry short cake with rum-flavoured mascarpone cream
紅草莓牛油鬆餅配蘇酒意大利忌廉芝士

Chilled mango and sago pudding with pandan jelly and coconut ice cream
芒果西米布甸配班蘭香葉啫喱及椰子雪糕

 - Sun-dried peach compote with organic honey and ginger
有機蜜糖及薑汁燴乾桃片

Banana split
An all-time favourite with banana and strawberry, vanilla and chocolate ice creams,
decorated with marshmallows and warm chocolate sauce
香蕉船配紅草莓、朱古力及呔喱啞雪糕伴棉花糖及暖朱古力汁

Walnut brownie mousse
with bitter milk-chocolate ice cream and whipped cream
濃情合桃軟餅朱古力毛士配甘味牛奶朱古力雪糕及鮮忌廉


Seasonal red fruit compote with vanilla and raspberry sherbet
呔喱啞香草燴時令紅草莓及水果、配紅桑子雪葩

Warm bread and butter pudding
with caramelized apple and blueberry topping
暖焦糖蘋果、牛油麵包布甸、燴藍草莓

Nesselrode delight
– chestnut ice cream on a dried fruit meringue, apricot coulis and roasted almonds
栗子雪糕配乾果脆蛋白泡、杏脯汁及杏仁片

A slice of freshly made daily cake
served with double cream and a choice of sauces
半島名師鮮製各式美味蛋糕

Simply ice cream
Two scoops of our ice cream of the day with sauce and condiments
自選是日精製雪糕兩球

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COFFEES, TEAS, INFUSIONS AND SPECIALITIES

咖啡, 名茶或特飲

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(呔呢拿、朱古力、紅草莓或麥芽)

The Peninsula's iced chocolate

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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