

THE PENINSULA

T O K Y O



THE PENINSULA NEW YORK ADVENTURE

Peter's Modern Caesar Salad, Blue Cheese Gelée and Brioche Toast



Breaded Crispy Salmon
Celery-Apple Remoulade Salad with Walnut, Maple Dressing and Onion Ring

or

Grilled Marinated Skirt Beef Steak
Tomatoes-Avocado Guacamole, Deep Fried Potatoes Sour Cream and Bacon



Upside Down Chocolate Cake, Pistachio Ice Cream and Custard Cream

A glass of White or Red Wine

Coffee or Tea

JPY 5,500

NP Naturally Peninsula, Light and Healthy Cuisine.

*This menu is for reference only, as individual dishes are subject to change.

*Children under the age of 12 years old are not permitted.

*Prices include consumption tax and are subject to a 10% service charge.

01/2012

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GOURMAND MENU

Octopus Salad Piquillo, Spring Onion, Shiso Dressing and Umami Caviar



Braised Beef Cheek in Red Wine
Glazed Eggplant, Green Shishito, Roasted Winter Melon and Raw Radish Salad



Bitter Chocolate and Macadamia Nuts Dôme, Banana Confit and Banana Milk

Coffee or Tea

JPY 4,800

Plus ¥4,000 to substitute any course with the following signature dishes

Raw Otoro Tuna with Oscietra Caviar, Mimosa Sauce and Edible Flowers

Fricassée of Abalone, Butternut Squash
Mushrooms and Parsley-Garlic Velouté and Crispy Shallot

Chef's Special Beef Rossini
Braised Beef and Sweet Potato Chartreuse, Spinach Cream and Sauce Perigourdine

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GOURMET LUNCH MENU

Salad of Persimmon, Confit Apple, Lily Bulb, Mustard Leaf and Yellow Yuzu Dressing



Warm Cauliflower, Saffron and Mussels Velouté
Poached Egg, Purple Potato Sabayon and White Bread Dust



Confit of Japanese Cod, Pumpkin Purée
Caramelized Salsify, Parsley-Garlic Coulis, Haddock Salad and Sourdough Crouton

Or

Braised Beef Cheek in Red Wine
Glazed Eggplant, Green Shishito, Roasted Winter Melon and Raw Radish Salad



Exotic Fruit Texture of Pineapple, Mango, Passion Fruit and Papaya

Coffee or Tea

JPY 6,800

Plus ¥4,000 to substitute any course with the following signature dishes

Raw Otoro Tuna with Oscietra Caviar, Mimosa Sauce and Edible Flowers

Fricassée of Abalone, Butternut Squash
Mushrooms and Parsley-Garlic Velouté and Crispy Shallot

Chef's Special Beef Rossini
Braised Beef and Sweet Potato Chartreuse, Spinach Cream and Sauce Perigourdine

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PETER'S BENTO BOX LUNCH

*A western lunch, including an appetizer, main course and dessert
elegantly presented in a beautifully designed triangular-shaped lacquer box.*

Tuna-Hamachi Tartar, Carrot-Lime Dressing
Carpaccio of Cucumber and Radish and Mesclun Salad



Roasted Pink Dourade, Crushed Potato with Olive, Basquaise Tomato Sauce and Green Bean Salad



Orange and Berries Soufflé Rothchild Glacé

Coffee or Tea

JPY 3,800

SEASONAL LUNCH

Hamachi Sashimi, Mustard-Carrot Dressing
Fromage Blanc Royale, Espuma and Sweet Potato Salad



Roasted Chicken Breast à la Provençale, Basquaise Consommé Gelée and Pesto Caviar



Mango Entremet, Lime and Coconut Whipped Cream

Coffee or Tea

JPY 3,000

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LADIES LUNCH

Salad of Persimmon, Confit Apple, Lily Bulb, Mustard Leaf and Yellow Yuzu Dressing



Confit of Japanese Cod, Pumpkin Purée, Caramelized Salsify
Parsley-Garlic Coulis, Haddock Salad and Sourdough Crouton

Or

Roasted Chicken, Mushroom Fricassée, Kyoto Carrots, Pommes Paillasson with Bacon
Burdock Cream and Spinach Salad



Peter's Dessert

A Glass of Sparkling Wine

Coffee or Tea

JPY 4,800

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LUNCH MENU

Appetizers

French Foie Gras Terrine, Fig Dégustation, Balsamic Cream
Orange Reduction and Grilled Country Bread
JPY 6,000

Salad of Persimmon, Confit Apple, Lily Bulb
Mustard Leaf and Yellow Yuzu Dressing
JPY 3,500

Octopus Salad Piquillo, Spring Onion, Shiso Dressing and Umami Caviar
JPY 4,200

Fish & Shellfish

Grilled Tuna and Foie Gras Confit Carpaccio, Japanese Mushrooms
Vegetable Fricassée and Szechuan Peppercorn Whipped Cream
JPY 7,000

Yuzu-Kosho Crusted Tasmanian Salmon, Poached Japanese Vegetables
Orange Broth Consommé and Crispy Yuba
JPY 5,000

Confit of Japanese Cod, Pumpkin Purée, Caramelized Salsify
Parsley-Garlic Coulis, Haddock Salad and Sourdough Crouton
JPY 5,000

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Meat

Cacao Grue-Foie Gras Crusted Venison Filet
Milk Poached White Root Vegetables Bitter Chocolate-Mushroom Cappuccino
JPY 8,300

Braised Beef Cheek in Red Wine, Glazed Eggplant
Green Shishito, Roasted Winter Melon and Raw Radish Salad
JPY 6,000

Chef's Special Beef Rossini, Braised Beef and Sweet Potato Chartreuse
Spinach Cream and Sauce Perigourdine
JPY 14,000

Cheese and Dessert

Cheese Selection with Crackers and Dry Fruits
JPY 2,500

Bitter Chocolate and Macadamia Nuts Dôme, Banana Confit and Banana Milk
JPY 2,200

Soufflé Rothschild
JPY 2,200

Exotic Fruit Texture of Pineapple, Mango, Passion Fruit and Papaya
JPY 2,200

Coffee or Tea (+ JPY 700)

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