

THE PENINSULA

T O K Y O

The Lobby

Seasonal Weekday Lunch

11:30 am - 2:30 pm

Homemade Duck Ham and Caramelized Apple Salad with Walnut Dressing



Pan-Seared Tsukiji Market Fish Marinated Leek and Mushrooms
served with Onion and Potato Velouté



Chocolate and Pear Mousse

Coffee or Tea

JPY 2,800

*This menu is for reference only, and is subject to change without prior notice.

*Price includes consumption tax and is subject to a 10% service charge.

2/2012

THE PENINSULA

T O K Y O

The Lobby

The Peninsula Bangkok Adventure

11:30 am - 2:30 pm

“Som Tam”

Pan-Seared Shrimp and Green Papaya Salad
Cucumber, Roast Peanut and Spicy Thai Dressing



“Gang Kiew Warn Gai”

A Traditional Thai Green Chicken Curry with Coconut
Egg Plant, Bamboo Shoots, Basil and Steamed Rice



Fresh Mango Sorbet Served with Coconut Milk and Tapioca

Coffee or Tea

JPY 3,500

*This menu is for reference only, and is subject to change without prior notice.

*Price includes consumption tax and is subject to a 10% service charge.

2/2012

THE PENINSULA

T O K Y O

The Lobby

The Peninsula Classic Afternoon Tea Meets The Peninsula Spa by ESPA

2:30 pm - 5:00 pm

Restorative Juice

Selection of Savories

Shungiku Quiche

Rosemary-Ginger Chicken Salad on Whole Wheat Toast

Marinated Scottish Salmon in Chef's Original Aroma Oil
with Hijiki Seaweed and Sesame Bread

Selection of sweets

Ginger and Chocolate Mousse

Apple and Rosemary Tart

Strawberry and Mango Shortcake

Sweet Potato Pain de Gêne

Scones (plain and raisin)

Choice of tea

The Peninsula Tokyo Blend Tea, The Peninsula Tokyo Afternoon Tea

The Peninsula Tokyo Breakfast Tea

Assam, Darjeeling, Earl Grey, Muscat, Jasmine

Peppermint, Chamomile, Lemon Verbena, Rosehip & Hibiscus

Relax Therapy, Counseling

JPY 3,800

*This menu is for reference only, and is subject to change without prior notice.

*Price includes consumption tax and is subject to a 10% service charge.

2/2012

THE PENINSULA

T O K Y O

The Lobby

Seasonal Weekday Dinner

6:00 pm - 9:00 pm

Apéritif

Homemade Duck Ham and Caramelized Apple Salad with Walnut Dressing

OR

Sweet Cabbage and Smoked Bacon Cream Soup

Pan-Seared Tsukiji Market Fish with Marinated Leek and Mushrooms
served with Truffle-Potato Velouté

OR

Herb Roasted Australian Lamb Leg with Red Onion, Carrot and Green Pea Purée
Coriander Scented Antiboise Sauce

Chocolate and Pear Mousse with Today's Ice-Cream

OR

Hyuganatsu and Apricot Tart with Milk Tea Ice-Cream

Coffee or Tea

JPY 3,500

*This menu is for reference only, and is subject to change without prior notice.

*Price includes consumption tax and is subject to a 10% service charge.

2/2012

THE PENINSULA

T O K Y O

The Lobby

Hometown Cooking

6:00 pm - 9:00 pm

Appetizer

Marinated Crispy Vegetables “Dashi” with Red Seabream Carpaccio

Main

Grilled Duck Breast and Yamagata “Hayama Soba”
with Jelly Mushrooms and Yuzu Essence

“Black Hoppy” Eight-Hour Braised Yonezawa Pork and Caramelized Apple

Dessert

“Kuruma-fu” French Toast
with Walnut Ice-Cream and “Denki Bran” Flavored Maple Syrup

Coffee or Tea

JPY 5,000

*This menu is for reference only, and is subject to change without prior notice.

*Price includes consumption tax and is subject to a 10% service charge.

2/2012

THE PENINSULA

T O K Y O

The Lobby

À la Carte Menu

11:30 am - 2:30 pm

Appetizer and Salad

Avocado Carpaccio with Shrimps, Boiled Egg, and Tobiko

Lobster Mayonnaise

JPY 2,000

PL "The Lobby" Sashimi Salad

Lotus Root, Hijiki Seaweed, Apple

Ginger Pickles, Fried ofu, Fresh Wasabi and Japanese Dressing

JPY 2,200

Caesar Salad with Sour Dough Croûtons, Pancetta Crisp

JPY 1,900

with Herb Roasted Chicken or Shrimp

JPY 2,200

with Peppered New Zealand Sirloin Steak

JPY 2,800

PL Garden Salad with Choice of Dressing - Lemon, Red wine Vinegar or Japanese

JPY 1,300

Soup

Pistou Soup with Pork Knuckle

JPY 1,100

Soup of the Day

JPY 1,000



Naturally Peninsula, Light & Healthy Cuisine

*This menu is for reference only, and is subject to change without prior notice.

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

2/2012

THE PENINSULA

T O K Y O

The Lobby

À la Carte Menu

11:30 am - 2:30 pm

Sandwich

Tuna Confit, Boiled Egg and Celeriac Salad,
Multi Grain Toast served with Onion Rings
JPY 1,700

The Peninsula Roasted Chicken Club with Avocado Lettuce,
Tomato, Bacon and Farm Egg on Whole Wheat Toast
JPY 2,300

Premium Burgers

Classic Burger
JPY 2,600

Chef Jun's Special Tartar Sauce Burger
JPY 2,600

Teriyaki Burger
JPY 2,600

[Toppings]

Sautéed Mushrooms, Bacon, Fried Egg, Avocado,
Cheddar, Swiss, Blue Cheese

Italian Pasta

Please choose your favorite pasta and sauce

Pasta

Penne, Spaghetti or Tagliolini

Sauce

NP Tomato and Basil
JPY 1,800

Traditional Bolognese
JPY 2,000

Chef's Daily Creation
JPY 1,900

NP Naturally Peninsula, Light & Healthy Cuisine

*This menu is for reference only, and is subject to change without prior notice.*Prices include consumption tax and are subject to a 10% service charge.

2/2012

THE PENINSULA

T O K Y O

The Lobby

À la Carte Menu

11:30 am - 2:30 pm

Main Course

Pan-Seared Tsukiji Market Fish Served with Vegetable Tea

Root Vegetables in Multi-Grain Rice

Grilled Green Onion and Tomato Salsa

JPY 2,400

Classic Thai Chicken Green Curry “Gang Kiew Warn Gai”

with Coconut, Bamboo Shoots and Basil

JPY 2,300

Wok-Fried Noodles “Yakisoba” with Seasonal Vegetables, Shrimps and Sea Scallops

JPY 2,300

“The Lobby” Beef Steak

Red Wine Sauce, Horse Radish, French Fries

JPY 3,500

Japanese Selection

“The Lobby Omelet Rice”

Soft Scrambled Eggs on Fried Rice

Braised Beef, Mushrooms, Bacon and Red Wine Sauce

JPY2,200

“Tonkatsu Bento”

Japanese Pork Cutlet with Steamed Rice

Garden Salad, Japanese Pickles and Miso Soup


JPY2,600

“Steak Donburi”

Beef Steak and Avocado on Steamed Rice

Japanese Pickles and Miso Soup

JPY2,400

 *Naturally Peninsula, Light & Healthy Cuisine*

*This menu is for reference only, and is subject to change without prior notice.

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

2/2012

THE PENINSULA

T O K Y O

The Lobby

À la Carte Menu

11:30 am - 2:30 pm

Dessert

Apple pie with chocolate soufflé

cinnamon ice-cream

JPY 1,700

Strawberry mousse

with panna cotta and berry soup

JPY 1,800

Classic Crème Brûlée


JPY 1,700

Selection of Homemade Ice-Cream or Sorbet

JPY 1,400

Cake of The Day

JPY 1,500

 *Naturally Peninsula, Light & Healthy Cuisine*

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

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

2/2012

THE PENINSULA

T O K Y O

The Lobby

À la Carte Menu

6:00 pm - 9:00 pm

Appetizer and Salad

Avocado Carpaccio with Shrimps, Boiled Egg, and Tobiko

Lobster Mayonnaise

JPY 2,000

JP “The Lobby” Sashimi Salad

Lotus Root, Hijiki Seaweed, Apple

Ginger Pickles, Fried ofu, Fresh Wasabi and Japanese Dressing

JPY 2,200

Caesar Salad with Sour Dough Croûtons, Pancetta Crisp

JPY 1,900

with Herb Roasted Chicken or Shrimp

JPY 2,200

with Peppered New Zealand Sirloin Steak

JPY 2,800

JP Garden Salad with Choice of Dressing - Lemon, Red Wine or Japanese

JPY 1,300

Soup

Pistou Soup with Pork Knuckle

JPY 1,100

Soup of the Day

JPY 1,000

JP Naturally Peninsula, Light & Healthy Cuisine

*This menu is for reference only, and is subject to change without prior notice.

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

2/2012

THE PENINSULA

T O K Y O

The Lobby

À la Carte Menu

6:00 pm - 9:00 pm

Sandwich

Tuna Confit, Boiled Egg and Celeriac Salad,
Multi Grain Toast served with Onion Rings

JPY 1,700

The Peninsula Roasted Chicken Club with Avocado Lettuce,
Tomato, Bacon and Farm Egg on Whole Wheat Toast

JPY 2,300

Premium Burgers

Classic Burger

JPY 2,600

Chef Jun's Special Tartar Sauce Burger

JPY 2,600

Teriyaki Burger

JPY 2,600

[Toppings]

Sautéed Mushrooms, Bacon, Fried Egg, Avocado, Cheddar, Swiss, Blue Cheese

Italian Pasta

Please choose your favorite pasta and sauce

Pasta

Penne, Spaghetti or Tagliolini

Sauce



Tomato and Basil


JPY 1,800

Traditional Bolognese

JPY 2,000

Chef's Daily

JPY 1,900

 Naturally Peninsula, Light & Healthy Cuisine

*This menu is for reference only, and is subject to change without prior notice.

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

2/2012

THE PENINSULA

T O K Y O

The Lobby

À la Carte Menu

6:00 pm - 9:00 pm

Main Course

Pan-Seared Tsukiji Market Fish Served with Vegetable Tea

Root Vegetables in Multi-Grain Rice

Grilled Green Onion and Tomato Salsa

JPY 2,400

Classic Thai Chicken Green Curry “Gang Kiew Warn Gai”

with Coconut, Bamboo Shoots and Basil

JPY 2,300

Wok-Fried Noodles “Yakisoba” with Seasonal Vegetables, Shrimps and Sea Scallops

JPY 2,300

“The Lobby” Beef Steak

Red Wine Sauce, Horse Radish, French Fries

JPY 3,500

Japanese Selection

“The Lobby Omelet”

Soft Scrambled Eggs on Fried Rice

Braised Beef, Mushrooms, Bacon and Red Wine Sauce

JPY2,200

“Tonkatsu Bento”

Japanese Pork Cutlet with Steamed Rice

Garden Salad, Japanese Pickles and Miso Soup

JPY2,600

“Steak Donburi”

Beef Steak and Avocado on Steamed Rice

Japanese Pickles and Miso Soup

JPY2,400

*This menu is for reference only, and is subject to change without prior notice.

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

2/2012

THE PENINSULA

T O K Y O

The Lobby

À la Carte Menu

6:00 pm - 9:00 pm

Desserts

Apple pie with chocolate soufflé
cinnamon ice-cream
JPY 1,700

Strawberry mousse
with panna cotta and berry soup
JPY 1,800

Classic Crème Brûlée
JPY 1,700

Selection of Homemade Ice-Cream or Sorbet
JPY 1,400

Cake of The Day
JPY 1,500



Naturally Peninsula, Light & Healthy Cuisine

*This menu is for reference only, and is subject to change without prior notice.

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

2/2012