

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

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“Gang Kiew Warn Gai”

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

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Fresh Mango Sorbet Served with Coconut Milk and Tapioca

Coffee or Tea

JPY 3,500

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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 to 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 Paid de Gênes

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

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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



Naturally Peninsula, Light & Healthy Cuisine

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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

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