



LUNCH MENU

Three Courses JPY 4,800

Four Courses JPY 6,800

Five Courses JPY 8,500

Appetizers

JP Peter's Autumn Marinated Tomato Salad, Feta Cheese and Pickled Pear
JPY 2,300

Yanaka Ginger and Citrus Cured Kinmedai, Okutama Wasabi Royale
Caramelized Eggplant and Fromage Blanc Dressing
JPY 3,500

Pear and Cinnamon Hot Vichyssoise, Pickled Japanese Pear and Pain d'épice Teuille
JPY 2,500

Raw Otoro Tuna with Oscietra Caviar, Tartar Sauce and Edible Flowers (suppl +JPY 3,500)
JPY 7,000

Confit Sardine Terrine, Fennel Gelée, Tomato and Basil and Grilled Sourdough Bread
JPY 4,800

JP 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.

9/2010



Fish & Shellfish

Roasted Angel Prawns, Confit Lemon and Chive Risotto
Warm Genmai Tea Gelée and Frisée Salad
JPY 3,800

NP Smoked Sea Bass, Carrot Mousseline, Young Turnip Salad
Warm Lime-Cumin Vinaigrette and Black Sesame Teuille
JPY 5,200

Baked Tasmanian Salmon, Swiss Chard Piquillo, Pine Nuts and Raisin Chutney
Parsley Arugula Polenta and Champagne-Saffron Sabayon
JPY 4,200

Meat

NP Roasted Pork, Umeboshi and French Plum Marmalade
Black Garlic Mashed Potatoes and Chorizo Espuma
JPY 4,800

Umami Roasted Beef Filet, White Miso-Blue Cheese Crust
Tomato Tortellini and Turnip Mousseline (suppl +JPY 3,500)
JPY 14,000

Port and Madeira Braised Beef Cheek, Pommes Dauphines
Caramelized Fig, Apios Potatoes and White Turnips Grecque Style
JPY 5,000

Poached Chicken, Burdock Consommé, Lemon Udo, Komatsuna and Crispy Burdock
JPY 5,000

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.

9/2010



Cheese and Dessert

Cheese Selection with Crackers and Dry Fruits
JPY 2,500

Chocolate Dôme, Chocolate "Chiboust"
Chocolate Biscuit and White Chocolate Custard and Bitter Chocolate Sauce
JPY 2,200

NP Cherry-Rhubarb Vacherin, Griotte Ice Cream, Rhubarb Gelée, Lemon Verbena Meringue
JPY 2,200

Pear Millefeuille, Green Tea Custard and Japanese Pear Ice-cream
JPY 2,500

Coffee or Tea (suppl + JPY 700)

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.

9/2010

THE PENINSULA

T O K Y O



DINNER MENU

Appetizer



Peter's Autumn Marinated Tomato Salad, Feta Cheese and Pickled Pear
JPY 2,300

Foie Gras Terrine, Pineapple, Umeboshi Compote, Pink Ginger Gelée and Toasted Milk Bread
JPY 3,500

Raw Otoro Tuna with Oscietra Caviar, Mimosa Sauce and Edible Flowers
(6 grs suppl +JPY 4,500 or 12 grs suppl +JPY 7,000)
JPY 7,000

Confit Sardine Terrine, Fennel Gelée, Tomato and Basil and Grilled Sourdough Bread
JPY 4,800

Pear and Cinnamon Hot Vichyssoise, Pickled Japanese Pear and Pain d'épices Teuille
JPY 2,500

Fish & Shellfish


Roasted Blue Lobster, Pea Pancake, Chorizo Sabayon
Sour Cream and Autumn Japanese Green Vegetables (suppl +JPY 2,500)
JPY 12,000

Grilled Tuna and Foie Gras Confit Carpaccio, Japanese Mushrooms
Vegetable Fricassée and Szechuan Peppercorn
JPY 5,000



Smoked Sea Bass, Carrot Mousseline, Young Turnip Salad
Warm Lime-Cumin Vinaigrette and Black Sesame Teuille
JPY 5,200

Baked Tasmanian Salmon, Swiss Chard Piquillo, Pine Nuts and Raisin Chutney
Parsley Arugula Polenta and Champagne-Saffron Sabayon
JPY 4,200

 Naturally Peninsula, Light and Healthy Cuisine

*This menu is for reference only, as individual dishes and prices 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.

9/2010



Meat

JP Roasted Lamb Loin, Bulgur Wheat Pomegranate Salad
Carrot Confit, Chili Piment, Mint and Cucumber Dressing
JPY 5,200

Port and Madeira Braised Beef Cheek, Pommes Dauphines
Caramelized Fig, Apios Potatoes and White Turnips Grecque Style
JPY 5,000

Roasted Duck Breast and Foie Gras, Caramelized Mango
Colorful Marinated Tomatoes and Confit Tempura Potatoes
JPY 5,500

Poached Chicken, Burdock Consommé, Lemon Udo, Komatsuna and Crispy Burdock
JPY 5,000

Umami Roasted Beef Filet, White Miso-Blue Cheese Crust
Tomato Tortellini and Turnip Mousseline
(70 g suppl + JPY 3,500 or 140 g suppl + JPY 6,500 or 210 g suppl +JPY 9,500)
JPY 14,000

JP Naturally Peninsula, Light and Healthy Cuisine

*This menu is for reference only, as individual dishes and prices 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.

9/2010




Cheese and Dessert

Cheese Selection with Crackers and Dry Fruits
JPY 2,500


Duo of Chocolate and Mango Cheese Entremet
Passion Fruit and Cacao Gelée, Chocolate and Sugar Rings
JPY 2,500

White Chocolate-Blood Orange Charlotte, Lime Syrup, Concentrated Milk Ice-cream
JPY 2,200

 Cherry-Rhubarb Vacherin, Griotte Ice-cream, Rhubarb Gelée, Lemon Verbena Meringue
JPY 2,200

Chocolate Dôme, Chocolate "Chiboust"
Chocolate Biscuit and White Chocolate Custard and Bitter Chocolate Sauce
JPY 2,200

Three Courses JPY 8,500 Four Courses JPY 10,000 Five Courses JPY 12,000

 Naturally Peninsula, Light and Healthy Cuisine

*This menu is for reference only, as individual dishes and prices 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.

9/2010