

THE PENINSULA

T O K Y O

BREAKFAST

6:00 am — 11:00 am

Continental Breakfast (Available 24 hours)

Choice of juice:

Orange, grapefruit, apple, carrot, tomato, vegetable or juice of the day

Choice of three bakery items served with butter, jam and honey:

Butter croissant, Danish pastry, muffin
or toast (white, whole wheat or multi-grain)

Coffee or Tea

¥3,000

The Peninsula Breakfast (Available 24 hours)

Choice of juice:

Orange, grapefruit, apple, carrot, tomato, vegetable or juice of the day

Choice of three bakery items served with butter, jam and honey:

Butter croissant, Danish pastry, muffin
or toast (white, whole wheat or multi-grain)

or

Fruit yogurt of the day

Two farm eggs in any style,

with choice of farmer's bacon, ham or sausages (pork or veal)

or

Classic French toast

or

Caramelized banana French toast
with sun-dried cherries and sweet mascarpone

Coffee or Tea

¥4,200

If we cannot tempt you with any of the items on the menu, we would be happy to suggest alternative choices. Prices include consumption tax and are subject to a 15% service charge. 7/2013

 **The Peninsula Spa Breakfast**
(Available 24 hours)

Choice of juice:

Orange, grapefruit, apple, carrot, tomato, vegetable or juice of the day

Choice of three bakery items served with margarine, jam and honey:

Butter croissant, Danish pastry, muffin
or toast (white, whole wheat or multi-grain)

or

Fruit yogurt of the day

Open-faced egg white omelet with spinach, served with low-fat cottage cheese
and marinated tomato salad

or

Seasonal herb salad with turkey breast, cherry tomatoes
and seasonal vegetables with lemon dressing

or

Sliced seasonal fruit plate

Coffee, Herbal Tea or Tea

¥4,200

Japanese Breakfast

Choice of juice:

Orange, grapefruit, apple, carrot, tomato, vegetable or juice of the day

Braised vegetables

Assorted Japanese condiments

Grilled market fish

Miso soup

Choice of steamed rice or congee

Seasonal fruits

Coffee or Japanese Tea

¥4,200

 Denotes a *Naturally Peninsula* Item

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Chinese Breakfast

Chef's dim sum – Steamed shrimp dumplings and BBQ pork bun
Lobster and scallop congee with boiled tea-egg served with condiments
Stir fried egg noodles with chicken and bean sprouts in dark soy sauce
Peninsula long jing tea or Pu er tea

¥4,200

(Vegetarian Chinese Breakfast is also available upon request)

Fresh Fruits

Sliced seasonal fruits	¥2,400
Seasonal fresh berries	¥1,800
Musk melon	¥1,800
Sliced mango	¥1,400
Half papaya	¥1,400
Pineapple	¥900
Half grapefruit	¥900

Salads

 Petit seasonal garden salad with choice of lemon, red wine vinaigrette, French or Japanese dressing (additional ¥300 each for tomato, Swiss or Cheddar cheese)	¥1,100
 Seasonal herb salad with turkey breast, cherry tomatoes and seasonal vegetables with lemon dressing	¥2,400

Juices & Smoothies

Juice Orange, grapefruit, apple, carrot, tomato, vegetable or juice of the day	¥1,300
 Vitamin booster Pineapple, orange, ginger, lychee and olive oil	¥1,300
 Antioxidant mix Mixed berries and non-fat milk	¥1,300

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Yogurt & Cereal

 Natural plain yogurt	¥1,000
 Low-fat fruit yogurt	¥1,000
Oatmeal with raw sugar, raisins and steamed milk (additional ¥300 each for seasonal berries or bananas)	¥1,100
Traditional Bircher muesli with grated apple, toasted almonds	¥1,200
Granola with yogurt and seasonal berries	¥1,200
Choice of Corn Flakes, Multi-Grain, Raisin Bran or All-Bran cereal served with whole, low-fat, non-fat or soy milk (additional ¥300 each for seasonal berries or bananas)	¥900

Pastries & Bread

Butter croissant, Danish pastry, muffin White, whole wheat or multi-grain toast	¥350 each
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Eggs

Two farm eggs in any style, with choice of farmer's bacon, ham or sausages (pork or veal)	¥1,900
Traditional Eggs Benedict with Canadian ham or wood-smoked salmon, served on a toasted English muffin with Hollandaise sauce	¥2,300
 Open-faced egg white omelet with spinach, served with low-fat cottage cheese and marinated tomato salad	¥2,100

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The Peninsula Favorites

Freshly baked waffles, berries and sweet mascarpone served with maple syrup	¥1,800
Classic French toast	¥1,800
Caramelized banana French toast with sun-dried cherries and sweet mascarpone	¥1,800
Toasted bagel with wood-smoked salmon, avocado, lemon and cream cheese	¥2,400
Classic, blueberry or chocolate chip pancakes served with maple syrup	¥1,900

Breakfast Sides

Steamed seasonal vegetables	¥900
Hash brown potatoes with herbs	¥800
Sautéed wild mushrooms	¥900
Wood-smoked farmer's bacon, ham or sausages (pork or veal)	¥1,000

TAKE-AWAY MENU

Please allow a minimum of one hour for preparation.

The Nakadori Breakfast Box	¥2,800 per person
Butter croissant, Danish pastry and muffin	
Plain yogurt	
Seasonal fruit cup	
Mineral water	
The Marunouchi Sandwich Box	¥3,800 per person
Toasted ham and cheese sandwich on white bread	
Plain yogurt	
Seasonal fruit cup	
Mineral water	

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ALL-DAY DINING

11:00 am – 11:00 pm

Appetizers & Salads

Assorted appetizer plate, smoked salmon, Iberico Chorizo
Parma ham, mortadella, marinated vegetables, Italian olives,
dried tomato and mozzarella ¥2,400

Salad Niçoise with homemade tuna confit, potato, boiled egg,
fresh leaf vegetables, honey mustard dressing ¥2,600

Traditional Cobb salad with romaine lettuce, bacon, chicken,
boiled egg, tomato, avocado and blue cheese ¥2,400

 Seasonal garden salad with cherry tomatoes and choice of lemon,
red wine vinaigrette, French or Japanese dressing ¥1,600

Classic Caesar salad with smoked bacon, croutons and
parmesan shaving ¥2,200
(additional ¥400 each for herb-roasted chicken or sautéed prawns)

Soups & Pasta

Traditional French onion soup ¥2,000

Minestrone soup (vegetarian option available) ¥1,500

Soup of the day ¥1,500

Spaghetti, penne, or brown rice flour linguine () with choice of sauce:

 Tomato and basil sauce ¥2,200

Bolognese (Bologna style meat sauce) ¥2,400

Pescatore (Seafood cooked in tomato sauce or in oil) ¥2,800

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Sandwiches & Burgers

Beef rib steak focaccia with caramelized onion, romaine lettuce tomato, sprouts and green mustard sauce, served with French fries	¥3,500
Open-style sandwich with marinated salmon, avocado, marinated onions and dill cream on rye, served with French fries	¥2,800
The Peninsula club sandwich with roast chicken, bacon, fried egg, Avocado, lettuce, tomato and watercress on whole wheat toast, served with French fries	¥2,600
Sandwich	¥1,000
Bread Selection	
Focaccia, white toast, whole wheat toast and multi-grain toast	
Vegetable Toppings	¥400
Lettuce, tomato, avocado, red onion and fried egg	
Meat Selection	¥600
Pork ham, chicken breast, smoked salmon and tuna mayonnaise	
Cheese Selection	¥600
Cheddar, Swiss, cream and blue	
Classic Japanese beef burger with French fries and pickles	¥2,900
Choice of your favorite toppings:	
Swiss cheese	
Cheddar cheese	
Bacon	

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THE PENINSULA FAVORITES

Main Courses

 Spicy Thai chicken curry with steamed rice and eggplant	¥2,700
Seafood Bouillabaisse	¥4,200
Fresh catch of the day from Tsukiji market (180g) cooked in any style	¥3,500
Seasonal risotto with sautéed seafood	¥2,800
Beef stroganoff with seasonal vegetables and butter rice	¥3,500
 Naturally Peninsula bento box	¥4,100
Japanese beef curry served with steamed rice	¥2,900

Grilled Selections

All grilled items come with a choice of side dish and sauce

Japanese beef tenderloin (150 g)	¥8,800
US rib loin steak (300 g)	¥7,000
Australian lamb cutlets	¥4,200
Japanese chicken breast	¥3,000
Tasmanian salmon (180g)	¥4,000

Side Dishes

(additional ¥500 for each extra dish)

Whipped potatoes with Hokkaido butter

French fries

Seasonal vegetables

Roasted mushrooms

Wild rice

Sauces

Red wine sauce

Black truffle 'Périgueux' sauce

Teriyaki sauce

Vermouth sauce

Green pepper sauce

Spicy tomato salsa

Yuzu ponzu

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T O K Y O

Japanese Comfort Food

Beef steak on steamed rice	¥3,900
Teriyaki chicken on steamed rice, with onsen-poached egg	¥2,900
Pork cutlet with braised onions and egg on steamed rice	¥3,200
<i>NP</i> Cold soba noodles	¥1,800
<i>NP</i> Hot soba or udon noodles with garden vegetables	¥1,800
Hot curry soba or udon noodles	¥2,200
California rolls with tuna, salmon, avocado wasabi mayonnaise and teriyaki sauce	¥3,200

Western Comfort Food

Margarita Pizza Toppings Chicken, Iberico chorizo, ham, prawns, artichokes, black olives, anchovies, mushrooms, bell peppers or onions (additional ¥400 each)	¥2,200
Fisherman's basket - Assorted deep fried seafood with tartar sauce and lemon	¥2,200
Spicy fried chicken with Cajun spiced mayonnaise	¥1,800
Nachos with beef and kidney beans, melted cheese, avocado tomato salsa and sour cream	¥1,800
Selected artisan cheeses, dried fruits and crackers	¥3,200

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Desserts

The Peninsula baked cheesecake	¥1,800
The Peninsula chocolate cake	¥1,800
Seasonal baked tart	¥1,600
Seasonal fruit shortcake	¥1,700
Cake of the day	¥1,500
Selection of homemade ice-creams and sorbets (per scoop)	¥500

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THE PENINSULA

T O K Y O

HEI FUNG TERRACE ROOM SERVICE MENU

11:30 am — 2:30 pm / 6:00 pm — 10:00 pm

Barbecued Meat

Barbecued pork with jellyfish	¥3,880
Roasted duck with jellyfish	¥3,880
Barbecued pork and duck with jellyfish	¥4,480

Soup

Prices are per person.

Hot and sour soup with shredded abalone	¥2,380
Seafood and dried scallop soup	¥1,780
Sweet corn soup with crab meat	¥1,780
Black mushroom and chicken consommé soup with Yunnan ham	¥1,580

Main Course

Sautéed prawns in XO chili sauce	¥5,980
Pan-fried scallops filled with minced shrimp in black bean sauce	¥6,280
Wok-fried sliced garoupa with yellow chives	¥6,180
Braised bean curd with salty fish and diced chicken	¥4,080
Sweet and sour pork with pineapples	¥4,080
Diced Japanese beef fillet with sliced garlic in black pepper honey sauce	¥7,280
Stir-fried celery with lily bulbs and lotus roots	¥3,880
Braised assorted vegetables with bamboo fungus	¥4,080

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Rice & Noodles

 Fried crispy noodles with assorted seafood and vegetables	¥3,180
 Stir-fried noodles with bean sprouts and yellow chives in dark soy sauce	¥2,380
Pan-fried vermicelli with chicken in XO sauce	¥2,680
Cantonese style shrimp wonton soup with noodles	¥1,580
Yangzhou style fried rice with shrimp	¥2,680
Fukien style fried rice with roasted duck	¥3,480

Dim Sum

Spring rolls with crab meat and shrimps (2 pieces)	¥880
Steamed shrimp dumplings (2 pieces)	¥980
Steamed vegetarian dumplings with bamboo fungus (2 pieces)	¥880
Steamed siu mai (2 pieces)	¥880
Barbecued pork buns (2 pieces)	¥780

Desserts

Prices are per person.

Chilled almond jelly	¥1,280
Chilled mango pudding	¥1,780
Chilled sago cream with grapefruit and mango	¥1,380
Baked flaky custard tart in Hong Kong style (3 pieces)	¥1,080
Sweetened walnut cream with rice dumpling	¥1,280

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THE PENINSULA

T O K Y O

OVERNIGHT DINING

11:00 pm–6:00 am

Appetizers and Salads

Assorted appetizer plate with smoked salmon, Iberico Chorizo
Parma ham, mortadella, marinated vegetables, Italian olives,
dried tomato and mozzarella ¥2,400

NP Seasonal garden salad with cherry tomatoes and choice of lemon,
red wine vinaigrette, French or Japanese dressing ¥1,600

Soup

Traditional French onion soup ¥2,000
Minestrone soup (vegetarian option available) ¥1,500

Sandwiches, Pasta and Burgers

The Peninsula club sandwich with roast chicken, bacon, fried egg,
Avocado, lettuce, tomato and water cress on whole wheat toast,
served with French fries ¥2,600

Classic Japanese beef burger with French fries and pickles ¥2,900
Choice of your favorite toppings:
Swiss cheese
Cheddar cheese
Bacon

Penne, spaghetti or brown rice flour linguine (*NP*) with choice of sauce:

NP Tomato and basil sauce ¥2,200

Bolognese (Bologna style meat sauce) ¥2,400

Pescatore (Seafood cooked in tomato sauce or in oil) ¥2,800

Main Courses

NP Spicy Thai chicken curry with steamed rice and eggplant ¥2,700

Japanese beef curry served with steamed rice ¥2,900

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Japanese Comfort Food

Beef steak on steamed rice	¥3,900
Teriyaki chicken on steamed rice, with onsen-poached egg	¥2,900
Pork cutlet with braised onions and egg on steamed rice	¥3,200
 Cold soba noodles	¥1,800
 Hot soba or udon noodles with garden vegetables	¥1,800
Hot curry soba or udon noodles	¥2,200

Western Comfort Food

Margarita Pizza	¥2,200
Toppings Chicken, Iberico chorizo, ham, prawns, artichokes, black olives, anchovies, mushrooms, bell peppers or onions (additional ¥400 each)	
Fisherman's Basket - Assorted deep fried seafood with tartar sauce and lemon	¥2,200
Selected artisan cheeses, dried fruits and crackers	¥3,200

Desserts

The Peninsula baked cheesecake	¥1,800
The Peninsula chocolate cake	¥1,800
Selection of homemade ice-creams and sorbets (per scoop)	¥500
Sliced seasonal fruits	¥2,400

 Denotes a *Naturally Peninsula* Item

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KID MENU

Breakfast

6:00 am – 11:00 am

Pancakes with berry compote	¥900
French toast with caramelized banana and maple syrup	¥900
Omelet, plain or with Cheddar cheese and chicken sausage	¥1,200
Oatmeal with banana and apple	¥900

All-Day Dining

11:00 am – 11:00 pm

Chicken noodle soup	¥1,100
Macaroni and cheese or Bolognese	¥1,600
Mini burger on a soft bun served with French fries	¥1,700
Fish or vegetable congee	¥900
Udon noodles	¥800
Chicken nuggets with French fries	¥1,400
Mild chicken curry and rice	¥1,500

...and if you have been good

Strawberry ice-cream parfait	¥800
Chocolate brownie and ice-cream sundae with chocolate sauce	¥800
Chocolate chip cookies with whipped cream and caramelized banana	¥800

An assortment of baby food is available from Room Service.

Please contact Room Service for further information.

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THE PENINSULA TOKYO TAKE-AWAY MENU

Please allow a minimum of one hour for preparation.

The Nakadori Breakfast Box	¥2,800 per person
Butter croissant, Danish and muffin	
Plain yogurt	
Seasonal fruit cup	
Mineral water	
The Marunouchi Sandwich Box	¥3,800 per person
Toasted ham and cheese sandwich on white bread	
Plain yogurt	
Seasonal fruit cup	
Mineral water	
The Hibiya Box	¥4,800 per person
Smoked salmon salad, mimosa style	
Toasted ham and cheese sandwich on focaccia	
Seasonal fruit cup	
Mineral water	
The Ginza Box	¥5,800 per person
Salad with Serrano ham, tomato and bean curd (yuba)	
Smoke salmon and egg relish sandwich on whole wheat bread	
Selected artisan cheeses, dried fruit and crackers	
Seasonal fruit cup	
Mineral water	

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ALCOHOLIC DRINKS

Japanese Beer

Asahi Super Dry	¥1,300
Kirin Lager	¥1,300
Sapporo Yebisu	¥1,300
Suntory The Premium Malt's	¥1,300

Imported Beer

Heineken	¥1,300
Guinness	¥1,400
Corona	¥1,400

Scotch Whisky

Lagavulin 16 years	¥2,600
Ballantine's 17 years	¥3,200
The Macallan 18 years	¥4,600
Johnnie Walker Blue	¥2,800

American & Canadian Whisky

Jack Daniel's	¥1,800
Wild Turkey 12 years	¥2,600
Canadian Club 20 years	¥2,800

Japanese Whisky

Hibiki 17 years	¥2,600
Yoichi 15 years	¥3,000

Cognac

Hennessy XO	¥3,100
Rémy Martin XO	¥3,700

Spirits

Bacardi rum	¥1,700
Bombay Sapphire gin	¥1,800
Grey Goose vodka	¥1,800
Cuervo tequila	¥1,700

Japanese Sake

The Peninsula Dai-Ginjyo	¥2,900
The Peninsula Plum liqueur	¥1,700

Shochu

Tokino Itteki (sweet potato)	¥1,700
Tokino Itteki (wheat)	¥1,700

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Cocktails

Tokyo Joe	¥1,900	Cassis Orange	¥1,800
Spumoni	¥1,800	Cassis Soda	¥1,800
Bloody Mary	¥1,800	Screwdriver	¥1,800
Salty Dog	¥1,800	Vodka Tonic	¥1,800
Moscow Mule	¥1,800	Kir	¥2,200
Gin Rickey	¥1,800	Kir Royal	¥2,200
Cuba Libre	¥1,800	Mimosa	¥2,200

NON-ALCOHOLIC DRINKS

Juice

Orange juice	¥1,300
Grapefruit juice	¥1,300
Cranberry juice	¥1,300
Tomato juice	¥1,300
Vegetable juice	¥1,300

Soft Drinks

Coca-Cola	¥1,000
Coca-Cola Zero	¥1,000
Ginger ale	¥1,000
7 Up	¥1,000

Mineral Water

The Peninsula still (500 ml)	¥1,050
The Peninsula sparkling (500 ml)	¥1,050
Perrier (330 ml / 750 ml)	¥1,050 / ¥1,600
Evian (750 ml)	¥1,600
St. Pellegrino (500 ml / 1 L)	¥1,050 / ¥1,600

Hot Drinks

Coffee	¥1,350
Decaffeinated coffee	¥1,350
Espresso	¥1,350
Double espresso	¥1,350
Cappuccino	¥1,350
Café latte	¥1,350
A selection of tea	¥1,350
A selection of herbal tea	¥1,350
Hot chocolate	¥1,350

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Champagne

	Half bottle	Full bottle
The Peninsula Champagne by Deutz		
Brut		¥13,000
Möet et Chandon		
Brut Impérial	¥7,000	¥15,000
Brut Impérial Rosé	¥9,500	¥16,000
Dom Pérignon Brut		¥35,000
Dom Pérignon "Oenothèque"		¥70,000
Dom Pérignon Brut Rosé		¥98,000
Louis Roederer		
Cristal Brut		¥60,000
Krug		
Grand Cuvée		¥42,000

*A selection of wines by the glass and a more extensive wine list are also available upon request.
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White Wine

Full Bottle

FRANCE

Alsace

Gewürztraminer, Trimbach ¥9,000

Burgundy

The Peninsula Chablis 1er Cru by Olivier Leflaive ¥8,500

Macon Milly-Lamartine, Domaine des Héritiers du Comte Lafon ¥12,000

Puligny-Montrachet Clavoillon, Domaine Leflaive ¥36,000

Montrachet "Marquis de Laguiche" Grand Cru, Joseph Drouhin ¥98,000

Loire Valley

Sancerre "Les Tuillières", Michel Redde ¥12,000

Rhone

Crozes-Hermitage "Les Meyssoniers" Blanc, M. Chapoutier ¥11,000

USA

Napa Valley

Chateau Montelena, Chardonnay ¥19,000

Far Niente, Chardonnay ¥30,000

AUSTRALIA

Clare Valley

Grosset, "Polish Hill" Riesling ¥12,500

NEW ZEALAND

Marlborough

Cloudy Bay, Sauvignon Blanc ¥9,500

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Red Wine

FRANCE

Bordeaux

Pauillac

Château Lynch-Bages ¥32,000

Saint Estèphe

The Peninsula Saint-Estèphe, by Château Calon-Ségur ¥8,500

Château de Pez ¥17,500

Château Cos d'Estournel ¥84,000

Pessac-Leognan

Château Haut-Brion ¥102,000

Saint-Emilion & Pomrol

Château Tournefeuille ¥11,000

Château Cheval Blanc ¥82,000

Burgundy

Bourgogne Pinot Noir, Nicolas Rossignol ¥10,500

Pommard "Rugiens" Premier Cru, Olivier Leflaive ¥27,000

Vosne-Romanée Les Chaumes, Liger-Belair ¥65,000

Romanée-St-Vivant Grand Cru, Joseph Drouhin ¥82,000

Rhone Valley

Crozes-Hermitage "Les Meyssoniers" Rouge, M. Chapoutier ¥11,000

Languedoc-Roussillon

Domaine de Baron'arques, Baron Philippe de Rothschild ¥14,000

ITALY

Piedmont

Ceretto D.O.C. Langhe, Monsordo ¥10,000

Sori San Lorenzo D.O.C. Langhe, Angelo Gaja ¥87,000

Toscany

Pian di Nova IGT, Il Borro ¥11,500

Tignanello IGT Antinori ¥32,000

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T O K Y O

USA

Napa Valley

Kenzo Estate, "Rindo" ¥28,500

Opus One Wineries, "Opus One" ¥75,000

Sonoma County

The Peninsula Pinot Noir by Keller Estate ¥15,000

Central Coast

Calera, "Cuvee V" Pinot Noir ¥11,500

Alexander Valley

Silver Oak, Cabernet Sauvignon ¥26,000

AUSTRALIA

Adelaide

Penfolds, Bin 389 Cabernet Shiraz ¥15,000

NEW ZEALAND

Hawke's Bay

Sileni, "Triangle" Merlot ¥10,000

Marlborough

Cloudy Bay, Pinot Noir ¥9,500

Dessert Wine

AUSTRALIA

Mount Horrocks, "Cordon Cut" Riesling (375ml) ¥15,000

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