



ELEVATE YOUR DINING EXPERIENCE WITH PENFARE AT HOME

Savour The Peninsula's gastronomic delights in the comfort of your home with a variety of Western and Chinese dishes prepared by Michelin-starred culinary team.

Pair your meals with Peninsula labelled wines and receive a special gift upon purchase of two bottles or more.

Enjoy complimentary delivery service with a minimum spending of 5,000.

Simply place your order by calling +852 2696 6700, via email at penfareathome@peninsula.com or scan the QR code below and enter Promotion Code "FOODDELIVERY" during checkout.



Upon order confirmation, you will receive a link via email or SMS to make payment online. Refund will not be accepted once a purchase has been made. Guests can pick up their order at the Concierge or use our delivery service.

Delivery charge applies for orders below the minimum spending – Kowloon 400 / Hong Kong Island 600 / New Territories 800

Delivery service is applicable to residential or commercial area in HKSAR, except Hong Kong International Airport, Tung Chung, Ma Wan, Discovery Bay and remote areas.

Prices are in Hong Kong Dollars.

THE PENINSULA
HONG KONG

SHAREABLE DISHES



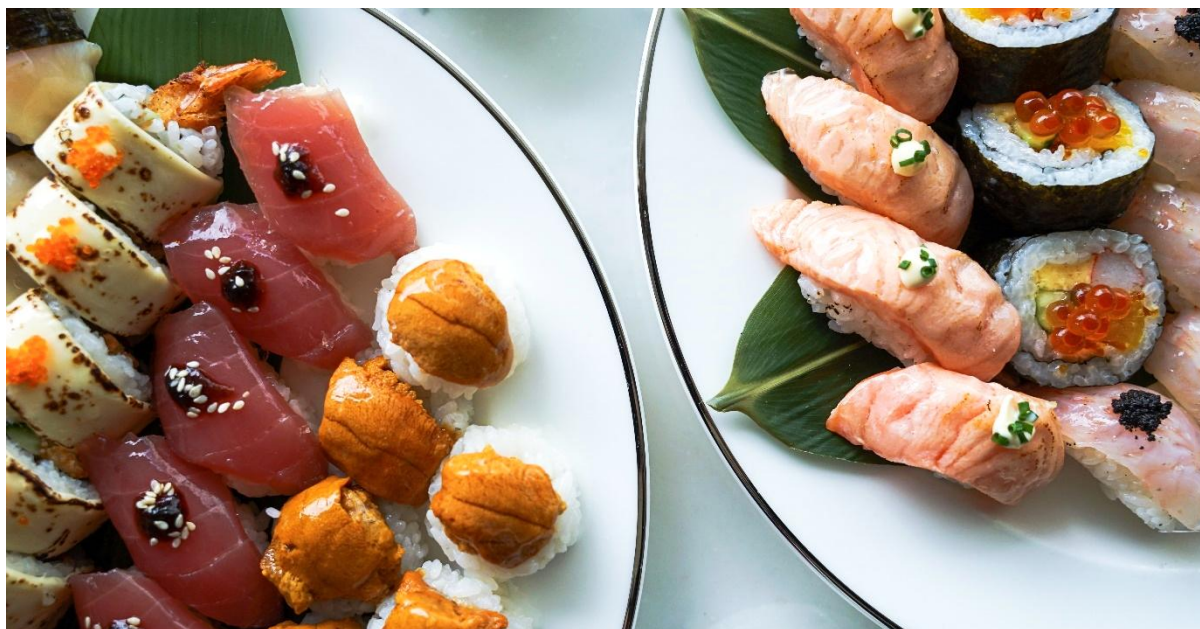
- Kaviari caviar gift set with condiments: 5,190 (125g)
Blinis, chopped egg white and egg yolk, crème fraîche and chopped onions 2,500 (50g)
- Fruits de mer: 1,880
Lobster, prawns, scallops, mussels, whelks, calamari, cocktail sauce, garlic lime mayo, lemon
- Beef Wellington with Port wine sauce, butter glazed seasonal vegetables 1,880 (800g)
- Roasted rack of lamb, dukkah, ratte potatoes, pommery mustard sauce 1,680
- Duck liver terrine, Moscato jelly, apricot, pomegranate, crispy melba toast 1,450
- Smoked Scottish salmon, dill dressing, melba toast, condiments 1,280
- Orange glazed ham, baby carrots 1,280

Orders for the set must be placed 24 hours in advance
Prices are in Hong Kong dollars. Please advise our associates if you have any special dietary requirements
Photo is for reference only



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SUSHI SETS



Deluxe Sushi Platter (28 pieces)

- Salmon
- Sweet shrimp
- Matsubugai
- Lobster salad
- Aburi crab stick
- Mango shrimp
- Egg

868 per set (four pieces each)

Supreme Sushi Platter (64 pieces)

- Sea urchin
- Scallop
- Red shrimp
- Hokkigai
- Aburi salmon
- Cheese prawn roll
- Tuna
- Futomaki

1,588 per set (eight pieces each)

Available daily from 12:00 pm to 6:00 pm
Orders for the set must be placed 24 hours in advance
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CLASSIC AFTERNOON TEA



Savouries

- Smoked salmon sandwich
- Prawn and mango milk bun
- Tomato and watermelon crostini
- Classic cucumber sandwich

Scones

- Raisin scone and plain scone
with clotted cream and strawberry jam

Pastries

- Yogurt mousse, yuzu curd
- Dark chocolate mousse cake, hazelnut praline
- Brown butter cake, apple jelly
- Elderflower mousse, strawberry, guava confit

Tea

- Peninsula English ceylon tea

980 for two persons
560 per person

Available daily from 2:00 pm to 6:00 pm

Orders for the tea set must be placed 24 hours in advance

Price is in Hong Kong dollars. Please advise our associates if you have any special dietary requirements
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À-LA-CARTE SELECTIONS



Chinese Appetisers & Barbecued Meat

- Roasted foie gras with barbecued pork and eryngii mushroom 450
- Chilled red jellyfish with black vinegar and Sichuan pepper 188
- Roasted goose (whole/ half piece) 1,632 / 816
- Marinated chicken with salt, spices, and minced spring onion (half piece) 816 / 408
- Smoked barbecued Hungarian mangalica pork with honey 508

Chinese Rice and Noodles

- Fried flat rice noodles with Wagyu beef and onions in supreme soy 488
- Spring Moon signature fried rice with assorted seafood, roasted goose and XO sauce 428

Chinese Dishes

- Wok-fried diced Kagoshima beef fillet with black garlic, beetroot, yam beans and French onions 1,568
- Pan-fried spotted garoupa fillet with assorted mushrooms and supreme soy 1,268
- Wok-seared lobster and scallop with XO sauce 1,068
- Wok-fried prawns with macadamia nuts, leeks, garlic in sweet and sour spicy sauce 498
- Braised pomelo peel with bamboo piths and shrimp roe in a clay pot 408
- Stir-fried lotus roots with dried fungus, macadamia nuts, goji berries and lily bulbs 348
- Fried vermicelli with crab meat, egg, conpoy, bean sprouts, spring onion and coriander 388
- Steamed fried rice with abalone in lotus leaf (per person) 188

Available daily from 12:00 pm to 8:00 pm.
 Dish orders must be placed 2 hours in advance
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À-LA-CARTE SELECTIONS



Western Appetisers & Soups

- Chesa charcuterie plate 348
- Mozzarella and cherry tomato salad with basil, extra virgin olive oil and aged balsamico 295

Western Desserts

- Pandan mango cake (80g) 140
- Jasmine tea and chocolate cake (80g) 140
- Vanilla mille-feuille (80g) 140

Available daily from 12:00 pm to 8:00 pm

Dish orders must be placed 2 hours in advance and cake orders must be placed 72 hours in advance
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WINE & CHAMPAGNE

Champagne

NV The Peninsula, Brut, by Deutz Aÿ, Champagne, France, 750 ml 780

Red Wines

2018 The Peninsula Pinot Noir "La Cruz Vineyard", by Keller Estate, Sonoma Valley, California, USA, 750 ml 680

2022 Chesa – Pinot Noir - Domaine du Daley, Lavaux, Switzerland, 750 ml 680

2022 The Peninsula Pauillac "Verso", by Haut-Batailley, Pauillac AOC, Bordeaux, France 750 ml 900

White Wines

2022 The Peninsula Chablis 1er Cru Mont du Milieu, by Les Malandes, Chablis AOC, Burgundy, France 750 ml 900

2023 The Peninsula Chardonnay "La Cruz Vineyard", by Keller Estate, Sonoma Valley, California, USA, 750 ml 680

2023 Chesa - Villette Reserve, Le Chasselas - Domaine du Daley, Lavaux, Switzerland, 750 ml 680

Non-Alcoholic Sparkling Wines

NV Blanc - French Bloom, France, 750ml 980

NV Rosé - French Bloom, France, 750ml 980

Bottle Cocktail

NV, Chateau Highball Superspeciale Gin & Tonic, Franciacorta, Italy, 750ml 380

NV, Chateau Highball Superspeciale Whisky & Soda, Franciacorta, Italy, 750ml 380

NV, Chateau Highball Superspeciale Vodka & Soda, Franciacorta, Italy, 750ml 380

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