



EMBARK ON A SUMPTUOUS PRIVATE JET GASTRONOMY

Elevate your private jet journey with our gastronomic Western and Chinese in-flight delights, curated by The Peninsula's Michelin-starred culinary team.

Simply place your order by calling +852 2696 6700 or email privatediningphk@peninsula.com.

Pick up your orders at the Concierge desk or have them delivered to you directly. Delivery charge applies at HK\$ 880 and delivery service will be applicable to commercial area in HKSAR, including Hong Kong International Airport and Hong Kong Business Aviation Centre.

THE PENINSULA
HONG KONG

WESTERN BREAKFAST



Cheese and cold cut platter selection	480
Frittata or omelette (choice of whole eggs or egg whites only) with choice of spinach, shiitake mushrooms and confit cherry tomatoes, ham and cheese, leek and bell peppers, or mushrooms and onions	250
Avocado rye toast, flax seeds, arugula, and cherry tomatoes	250
Pancakes (plain or filled) Choice of bananas, blueberries, or mangoes served with whipped cream, mixed berries, and maple syrup	218
Brioche French toasts with apple compote, mixed berries, and maple syrup	218
Traditional organic Bircher muesli	165

Orders must be placed 24 hours in advance
Prices are in Hong Kong dollars. Please advise our associates if you have any special dietary requirements
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CHINESE BREAKFAST



Congee with chicken, beef or cod, served with condiments	228
Congee with dried pok choy and pork spare ribs	228
Hong Kong style stir-fried noodle with Char Siu pork, soy sauce and sesame	220
Pan fried turnip cake with XO sauces	180

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WESTERN À-LA-CARTE SELECTIONS



Soup

- Lobster bisque with vodka cream and basil 260
- Classic French onion soup 210
- Hearty lentil soup with fresh herbs 190

Salad

- Mozzarella and cherry tomato salad 295
- Caesar salad 225

Sandwich and Burger

- Signature beef burger 395
Australian Hereford beef with cheddar, tomato, mayonnaise, sliced gherkin, guacamole, grilled onion
- Peninsula signature club sandwich 395
with bacon, bone ham, Gruyère, onion relish, boiled egg, toasted white bread
- Panini with Mortadella and smoked Scamorza 360
cheese, grilled vegetables, pesto sauce, pine nuts, fresh basil

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WESTERN À-LA-CARTE SELECTIONS



Mains

- Grilled grass-fed Australian beef sirloin with green pepper sauce 480
- Grilled tiger prawns with lemon butter sauce 460
- Roasted toothfish with lemon butter sauce 460
- Grilled salmon fillet with lemon butter sauce 440
- Classic beef bourguignon with red wine sauce 420

Pasta

- Spaghetti, penne or fusilli served in the following styles:
- Marinara — tomato sauce with seafood 350
 - Bolognese — traditional beef ragù 350
 - Carbonara — smoked bacon, egg yolk and Pecorino cheese 320
 - Pesto and ricotta cheese — pine nuts, fresh basil 320

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CHINESE À-LA-CARTE SELECTIONS



Soup

- Double-boiled Hokkaido Sea cucumber soup with cordyceps and conpoy (per person) 898
- Boiled garoupa fillet soup with preserved egg, bean curd, straw mushroom and coriander (per person) 308
- Sweet corn and minced chicken soup (per person) 268

Appetiser

- Roasted foie gras with barbecued pork and eryngii mushrooms 450
- Crispy tofu skin rolls with carrots and black mushrooms 198
- Chilled red jellyfish with black vinegar and Sichuan pepper 188

Dim Sum

- Steamed bean curd sheet rolls with abalone, fish maw, chicken and black mushroom (two pieces) 168
- Steamed shrimp dumplings with bamboo shoots (four pieces) 116
- Baked barbecued pork puffs (three pieces) 110
- Steamed pork and shrimp dumplings with crab roe and black mushrooms (three pieces) 108
- Steamed vegetarian dumplings with yellow fungus, assorted mushrooms and black truffle (three pieces) 102
- Steamed barbecued Hungarian Mangalica pork buns (three pieces) 99

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CHINESE À-LA-CARTE SELECTIONS



Seafood

- Pan-fried spotted garoupa fillet roll with assorted mushrooms and supreme soya sauce 1,268
- Wok-seared lobster and scallop with XO sauce 1,068
- Wok-fried king prawns with salted egg yolk 498
- Braised eggplant with sea cucumber, salted fish, and broad bean chilli sauce 488
- Deep-fried crab shell stuffed with crab meat and onions (one piece) 290

Meat

- Stir-fried sliced Hungarian Mangalica pork loin with celery and lily bulb 488
- Sweet and sour Hungarian Mangalica pork with pineapple 468
- Stewed beef brisket with Chinese celery in beef broth 448
- Chinese-style pan-fried beef fillet with homemade barbecue sauce 408
- Sautéed sliced beef with oyster sauce 398

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CHINESE À-LA-CARTE SELECTIONS



Poultry

- Stir-fried chicken fillet with fish maw and vegetables 688
- Braised duck stuffed with assorted meat, mushrooms, dried beans, and salty egg yolks (half duck) 588
- Roasted goose 408
- Deep-fried chicken fillet with quinoa, lemon and mango sauce 378

Vegetarian

- Bamboo piths stuffed with vegetables in fish broth 355
- Stir-fried young lotus root with water celery, macadamia nuts, goji berries and lily bulbs 348
- Wok-fried bean curd sheet with morels 338
- Stir-fried seasonal vegetables with honey beans 288
- Seasonal vegetables - choy sum, broccoli, lettuce 288

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CHINESE À-LA-CARTE SELECTIONS



Rice

- Hokkien fried rice 448
- Spring Moon signature fried rice with assorted seafood, roasted goose, and XO chilli sauce in a clay pot 428
- Fried rice with diced vegetables and conpoy 348
- Fried rice with barbecued pork and shrimp 348
- Fried rice with abalone in lotus leaf (per person) 188

Noodles

- Fried rice noodles with Wagyu beef and supreme soya sauce 488
- Fried vermicelli with crab meat and egg, conpoy, and bean sprouts 388
- Braised E-fu noodles with shredded chicken 348

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SIGNATURE DISHES



Wok-fried diced Kagoshima beef fillet with black garlic, beetroot, yam beans and French onions	1,568
Braised lobster with crab meat, bean curd, coriander, ginger and spring onion	808
Barbecued Hungarian Mangalica pork with honey	508
Sweet and sour Hungarian Mangalica pork with pineapple	468
Braised pomelo peel with bamboo pith and shrimp roe	408
Hainanese chicken rice	395
Nasi goreng, chicken and beef satay	395
Chicken bell pepper masala with saffron basmati rice	395
Vegetable tarkan curry, red rice, coconut cucumber yoghurt	280

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SUSHI SET



Deluxe Sushi Platter (28 pieces)

- Torch salmon nigiri
- Sweet shrimp nigiri
- Matsubugai nigiri
- Lobster salad nigiri
- Aburi crab stick nigiri
- Japanese tamago nigiri
- Mango and shrimp maki roll

868 per set

Supreme Sushi Platter (64 pieces)

- Torch salmon belly and salmon roe nigiri
- Torch scallop nigiri
- Cooked prawn nigiri
- Hokkigai nigiri
- Kabayaki nigiri
- Snow crab and crab paste nigiri
- Cheese and prawn maki roll
- Futomaki roll

1,588 per set

Japanese Don Set

- Cucumber and crab stick salad
- Miso soup
- Oyakodon
- Japanese pickled

480 per set

Cold Soba Noodles Set

- Tofu and wakame salad with sesame dressing
- Kabayaki eel with cold soba noodles, Tsuyu sauce
- Onsen egg
- Japanese condiment (daikon, ginger, spring onion, nori and bonito fake)

560 per set

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WESTERN DESSERTS

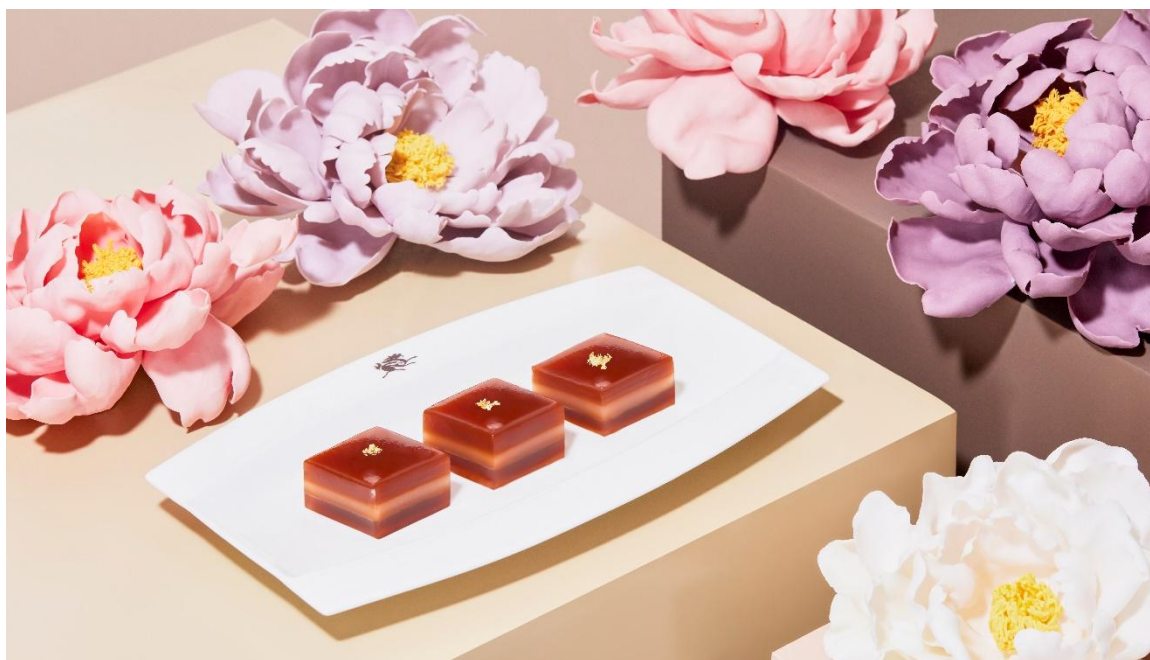


Basque cheesecake	160
Mango coconut pandan (80 g)	140
Vanilla mille-feuille (80 g)	140
Jasmine tea chocolate cake (80 g)	140

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CHINESE DESSERTS



Sweetened red bean paste with aged tangerine peel	168
Seasonal fresh fruits	160
Steamed coconut red date cake	98
Chilled sago cream with mango and pomelo	98

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WINES & BEVERAGES

Champagne

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

Red Wines

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

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

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

Bottled 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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