



## WINE

CHAMPAGNE	GLASS	BOTTLE	WHITE WINE	GLASS	BOTTLE
NV THE PENINSULA BY DEUTZ, FRANCE	298	1,400	2022 CHABLIS 1 <sup>ER</sup> CRU, MONT DE MILIEU	288	1,400
2016 PERRIER-JOUËT, BELLE ÉPOQUE BRUT, FRANCE	598	2,980	THE PENINSULA BY LES MALANDES CHARDONNAY, BURGUNDY, FRANCE		
BEYOND ALTERNATIVES			RED WINE		
LE FRENCH BLOOM, NON-ALCOHOLIC SPARKLING WINE	198	900	2022 PAUILLAC VERSO,	288	1,400
THE PENINSULA CUVÉE SPARKLING TEA, CUVÉE BLEND OF OOLONG TEA AND APRICOT	158	800	THE PENINSULA BY HAUT BATAILLEY CABERNET BLEND, BORDEAUX, FRANCE		

## SALADS

 <b>CAESAR SALAD</b> - ROMAINE LETTUCE, BACON, QUAIL EGGS, PARMESAN, WHITE ANCHOVIES, CROUTON 凱撒沙律、羅馬生菜、煙肉、鵝鶩蛋、巴馬臣芝士、鯷魚、脆麵包粒	295
<b>SUPPLEMENT TOPPINGS</b> 另加配料: GRILLED PRAWNS, CHICKEN BREAST OR PARMA HAM 烤鮮蝦、烤雞胸、巴拿馬火腿	125
<b>COBB SALAD</b> - AVOCADO, BOILED EGGS, CRISPY BACON, LETTUCE, PICKEL ONION, RED WINE VINEGAR DRESSING SERVED WITH EITHER CHICKEN BREAST AND BLUE CHEESE OR SMOKED SALMON AND FETA CHEESE 科布沙拉、牛油果、雞蛋、煙肉、生菜、醃洋蔥、紅酒醋汁 自選烤雞胸及藍芝士或煙三文魚及羊奶芝士	295
 <b>QUINOA SALAD</b> - FRENCH BEAN, GREEN APPLE, FETA CHEESE, KALE, PISTACHIO, LEMON DRESSING 藜麥沙律、法邊豆、青蘋果、羊奶芝士、羽衣甘藍、開心果、檸檬沙律汁	290
<b>CORONATION CHICKEN BREAST SALAD</b> GRANNY SMITH, CUCUMBER, DRIED APRICOTS, ALMONDS, BUTTER LETTUCE, CURRY YOGURT DRESSING 加冕雞胸沙律、青蘋果、青瓜、黃梅乾、杏仁、牛油生菜、咖喱乳酪沙律汁	350

## SOUPS

 <b>BOSTON LOBSTER BISQUE</b> , TARRAGON CREAM 波士頓龍蝦湯、香草忌廉	288
<b>SWEET CORN VELOUTÉ</b> , CRISPY BACON AND CHIVE 香濃粟米湯、香脆煙肉、法式香蔥	218
 <b>HEARTY TOMATO SOUP</b> , PARMESAN CHEESE 鮮番茄濃湯、巴馬臣芝士	218

## PASTA AND RISOTTO

<b>SPAGHETTI, PENNE OR FUSILLI</b> 自選意大利粉、尖通粉或螺絲粉	
 <b>BOSTON LOBSTER</b> , FRESH TOMATO, BASIL 波士頓龍蝦、新鮮番茄、羅勒	558
<b>CHILLI SEAFOOD AGLIO E OLIO</b> 意式蒜香辣海鮮	458
<b>BEEF BOLOGNESE OR CREAMY CARBONARA</b> 傳統牛肉醬汁 或 卡邦尼	325
 <b>HEIRLOOM TOMATO RISOTTO</b> BURRATA CHEESE, BASIL 原種番茄意大利燴飯、布拉塔芝士、羅勒	325

## ASIAN SPECIALTIES

 <b>LAKSA</b> (BBQ PORK OR CHICKEN) EGG, TOFU, FISH BALL, SHRIMP, BEANCURD ROLL, RICE NOODLES, YELLOW NOODLES, CURRY COCONUT SOUP 喇沙湯粉(叉燒或雞絲)、蛋、豆腐、魚蛋、蝦、鮮竹卷、米粉、油麵、咖喱椰汁湯	395
<b>SUPPLEMENT TOPPING</b> 另加配料: SCALLOPS 帶子	80
 <b>HAINANESE CHICKEN RICE</b> 星加坡海南雞飯	395
<b>NASI GORENG</b> , CHICKEN AND BEEF SATAY, PRAWN CRACKERS 印尼炒飯、雞肉及牛肉沙爹、脆蝦片	395
<b>CHICKEN CHETTINAD AND BHINDI DO PYAZA</b> SAFFRON RICE, PAPADAM, MIXED PICKLES, MANGO TAMARIND CHUTNEY 印度咖喱雞及洋蔥秋葵咖喱、紅花飯、印度脆餅、醃雜菜、芒果甜酸醬	395

## SANDWICHES AND BURGER

SERVED WITH EITHER FRENCH FRIES, SWEET POTATO FRIES, VEGETABLE CHIPS OR A SMALL GREEN SALAD 自選薯條、番薯條、蔬菜脆片或輕盈青菜沙律	
 <b>THE PENINSULA CLUB SANDWICH</b> BACON, BONE HAM, GRUYÈRE, ONION RELISH BOILED EGG, TOASTED WHITE BREAD 半島公司三文治 煙肉、火腿、瑞士芝士、醃洋蔥、雞蛋、烘白麵包	395
<b>SUZIE Q'S SANDWICH</b> CHAR-GRILLED BEEF, MOZZARELLA, CIABATTA 半島特色三文治、炭燒薄牛扒、水牛芝士、意大利軟包	395
<b>JUMBO HOT DOG</b> (CHICKEN OR PORK) JALAPENO COLESLAW, CHERRY TOMATO, GHERKIN, ENGLISH MUSTARD, KETCHUP, SHAVED VEGETABLE SALAD 珍寶熱狗(雞肉或豬肉) 墨西哥辣椒醃椰菜、車厘茄、酸瓜片、英式芥末、番茄汁、蔬菜沙律	395
<b>SIGNATURE BEEF BURGER</b> 220 GRAMS AUSTRALIAN BEEF CHEDDAR, TOMATO MAYONNAISE, SLICED GHERKIN, GUACAMOLE, TOMATO, GRILLED ONION 烤 220 克澳洲牛肉漢堡 車打芝士、番茄蛋黃醬、酸瓜片、牛油果醬、番茄片、烤洋蔥	395
<b>SUPPLEMENT TOPPINGS</b> 另加配料: SAUTÉED MUSHROOMS, BACON, FRIED EGG 炒蘑菇、煙肉、煎蛋	EACH 50
 <b>IMPOSSIBLE BURGER</b> TOMATO MAYONNAISE, SLICED GHERKIN, GUACAMOLE, TOMATO, GRILLED ONION 烤素食漢堡、番茄蛋黃醬、酸瓜片、牛油果醬、番茄片、烤洋蔥	335

## MAIN COURSES

<b>ROASTED MISO TOOTHPISH</b> , SHIITAKE MUSHROOM, BABY ZUCCHINI, SWEET POTATO, RICE EMULSION SAUCE 烤味噌白鱈魚、鮮冬菇、意大利小青瓜、番薯、香米泡沫	458
<b>GRILLED IBERICO PORK CHOP</b> SAVOY CABBAGE, SHALLOT, BACON, BARBEQUE SAUCE 烤西班牙黑毛豬、皺葉捲心菜、乾蔥、煙肉、燒烤醬	458
<b>LAMB CHOPS "A LA PLANCHA"</b> GREEN ASPARAGUS, POTATO, HONEY PEAS, LAMB JUS 煎羊扒、青蘆筍、薯仔、甜豆、香濃羊肉汁	458
<b>AUSTRALIAN WAGYU BEEF TENDERLOIN</b> ROASTED BANANA SHALLOTS, POTATO, BLACK TERMITE MUSHROOM, BEEF JUS 澳洲和牛柳、烤香蕉乾蔥、薯仔、黑皮雞縱菌、香濃牛肉汁	580
<b>GRILLED AUSTRALIAN BONE IN RIBEYE STEAK</b> HONEY GLAZED BABY CARROT, POTATO MOUSSELINE, ROASTED GARLIC, VINE TOMATO, BEEF JUS 烤澳洲帶骨肉眼扒、蜜糖烤小甘筍、香滑薯蓉、烤蒜頭、車厘茄、香濃牛肉汁 FOR 2 PERSONS (PLEASE ALLOW 30 MINUTES PREPARATION TIME) 適合 2 位客人享用(製作需時 30 分鐘)	1380

<b>SIDE DISHES</b> 配料: CREAM SPINACH, SAUTÉED MUSHROOMS OR TATER TOTS WITH CHEESE AND BACON 忌廉菠菜、炒蘑菇或炸薯球配芝士及煙肉	90
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## THE LOBBY CLASSICS VEGETARIAN

PRICES ARE IN HONG KONG DOLLARS AND SUBJECT TO 10% SERVICE CHARGE.  
PLEASE ADVISE OUR ASSOCIATES IF YOU HAVE ANY SPECIAL DIETARY REQUIREMENTS.  
價錢以港元計算及另加一服務費，如需要任何特別膳食安排，請向我們的服務員提供有關資料