


# The Lobby

## 前菜 Appetiser

<b>凯撒沙拉</b> 罗马生菜, 巴玛臣芝士, 黄油面包粒, 凯撒汁 <b>CAESAR SALAD</b> Romaine Lettuce, Parmesan Cheese, Brioche Croutons, Caesar Dressing 另加鸡肉或虾仁 Add Grilled Chicken or Grilled Shrimps to Your Salad	128 48
<b>地中海沙拉</b> 樱桃番茄, 黄瓜, 甜椒, 黑橄榄, 菲达芝士, 红洋葱, 意式油醋汁 <b>MEDITERRANEAN SALAD</b> Cherry Tomatoes, Cucumbers, Peppers, Black Olives, Feta Cheese, Red Onions, Italian Dressing	128
<b>牛排沙拉</b> 混合生菜、牛油果、牛腹肉、温泉蛋、芝麻菜、樱桃番茄、西兰花、辣根酱 <b>STEAK SALAD</b> Mixed Lettuce, Avocado, Flank Steak, Poached Egg, Rocket Lettuce Cherry Tomato, Broccoli, Horseradish Dressing	138
<b>自制挪威烟熏三文鱼</b> 茴香沙拉, 水瓜柳, 橙子, 洋葱, 白吐司 <b>HOMEMADE NORWEGIAN SMOKED SALMON</b> Fennel Salad, Capers, Orange Fillets, Onions, White Toast	168
 <b>煎鸭肥肝</b> 无花果酱, 手工布里欧修面包 <b>PAN-SEARED DUCK FOIE GRAS</b> Fig Jam, Homemade Brioche	198
<b>50 克卡露伽鱼子酱</b> 配土豆小饼, 水瓜柳, 酸奶油, 细香葱, 红葱头, 蛋黄碎, 蛋白碎 <b>50 GRAMS KALUGA CAVIAR</b> Served with Potato Blinis, Capers, Sour Cream, Chives, Shallots Chopped Egg Yolk, Chopped Egg White	598

## 浓汤 Soup

<b>姜味胡萝卜汤</b> 凉薯与椰奶 <b>CARROT AND GINGER SOUP</b> Jicama, Coconut Milk	68
<b>蘑菇汤</b> 香草炒蘑菇, 奶油, 黑松露油, 巴玛臣芝士, 百里香 <b>MUSHROOM SOUP</b> Sautéed Mushrooms, Cream, Truffle Oil, Parmesan Cheese, Thyme	78



含坚果 Nuts |



含辣椒 Spicy |



Naturally Peninsula |



主厨推荐 Chef's Recommendation

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## 三明治 Sandwich

所有三明治菜品配薯条  
All Sandwich Dishes are Served with French Fries


 **金枪鱼芝士三明治** 128  
水瓜柳, 红洋葱, 芹菜, 车达芝士, 任选谷物面包或白吐司面包

 **TUNA MELT SANDWICH**  
Capers, Red Onion, Celery, Cheddar Cheese, Choice of Multigrain or White Toast Bread

**凯撒卷** 158  
罗马生菜, 扒鸡肉, 巴玛臣芝士, 凯撒酱汁, 面饼

**CHICKEN CAESAR WRAP**  
Romaine Lettuce, Grilled Chicken, Parmesan Cheese, Caesar Dressing, Wrapped in Tortilla Bread

 **半岛俱乐部三明治** 188  
扒鸡胸肉, 生菜, 培根, 番茄, 牛油果, 煎鸡蛋  
咖喱蛋黄酱, 混合蔬菜沙拉, 任选谷物面包或白吐司面包

 **PBJ CLUB SANDWICH**  
Grilled Chicken Breast, Lettuce, Bacon, Tomato, Avocado, Fried Egg  
Curried Mayonnaise, Mixed Green Salad, choice of Multigrain or White Toast Bread

 **澳洲黑安格斯牛肉汉堡** 198  
任选车达芝士, 瑞士芝士或蓝纹芝士 另加培根, 蘑菇, 洋葱或煎蛋

 **AUSTRALIAN BLACK ANGUS BEEF BURGER**  
Choice of Cheddar, Swiss or Blue Cheese, add on Bacon, Mushrooms, Onions, or Fried Egg  
添加煎鹅肝

**Add Pan Seared Foie Gras** 48

**碎压牛肉汉堡** 148/SINGLE PATTIE  
188/DOUBLE PATTIE  
配切达芝士、牛肉饼、半岛 IPA 啤酒炖洋葱、培根酱及招牌秘制酱汁

**SMASHED BEEF BURGER**  
Cheddar Cheese, Beef Patties, Peninsula IPA Beer-Stewed Onions  
Bacon Jam, and Our Secret Sauce

## 意大利面 Pasta

 **奶油焗意式宽面** 138  
奶油汁焗, 帕尔玛火腿, 巴玛臣芝士

 **TAGLIATELLE ALLA "CIPRIANI"**  
Baked Tagliatelle with Cream, Parma Ham, Parmesan Cheese

**各式任选意式面条** 168  
任选意式细面条或通心粉  
任选各式经典酱汁: 番茄汁, 辣番茄汁, 咸肉奶油汁, 番茄肉酱或香蒜罗勒酱

**PASTA OF YOUR CHOICE**  
Choice of Spaghetti or Penne  
Choice of Sauce: Tomato, Arrabbiata, Carbonara, Bolognese or Creamy Pesto Sauce

**烩牛肉意式宽扁面** 168  
黑松露烩杂菌, 巴玛臣芝士

**BEEF SHORT RIB PAPPARDELLE**  
Truffled Mushroom Ragout, Parmesan Cheese

 含坚果 Nuts |  含辣椒 Spicy |  Naturally Peninsula |  主厨推荐 Chef's Recommendation

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## 炙烤海鲜类 The Coastal Grill

鲈鱼柳 178  
SEABASS

挪威三文鱼 218  
NORWEGIAN SALMON

## 炙烤肉类 The Farmhouse Grill

迷迭香烤春鸡 168  
ROSEMARY'S-MARINATED SPRING CHICKEN

德克萨斯式烧烤猪肋排配杰克丹尼酱 158  
TEXAS STYLE PORK RIBS WITH JACK DANIELS SAUCE

澳洲羊排 248  
AUSTRALIAN LAMB CHOP

澳洲安格斯 M3 级牛里脊 298  
AUSTRALIAN RANGERS VALLEY ANGUS M3 BEEF TENDERLOIN

澳洲塔斯马尼亚谷饲300天安格斯牛眼肉扒 (300 克) 498  
TASMANIA ISLAND BARLEY GRAIN FED 300 DAYS ANGUS BEEF RIB EYE STEAK (300 GRAM)

所有炙烤类菜品配时令蔬菜  
All Grilled Section Dishes are Served with Seasonal Vegetables and Roasted Potatoes

## 配菜 Additional Side Dish

蒜香黄油焗法棍 18  
GARLIC BREAD

混合蔬菜沙拉 28  
MIXED GREEN SALAD

香米饭 28  
STEAMED RICE

薯条或红薯条 28  
FRENCH FRIES OR SWEET POTATO FRIES

土豆泥 38  
MASHED POTATOES



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## 亚洲美食 Asian Flavours

-  **馄饨面** 118  
虾肉猪肉馄饨, 碱面, 鸡蛋丝, 鸡汤, 香油, 紫菜, 香菜
-  **WON-TON SOUP**  
Ground Pork and Prawn Filling, Noodles, Shredded Egg Roll  
Chicken Broth, Sesame Oil, Nori, Coriander
-   **印度咖喱黄油鸡** 138  
配蒸茉莉香米, 薄荷酸奶酱, 印度薄饼
-   **BUTTER CHICKEN**  
With Steamed Jasmine Rice, Raita, Paratha Bread
-   **印尼式炒饭** 138  
鸡肉丁, 虾肉, 配鸡肉沙爹, 煎鸡蛋, 虾片, 辣味桑巴酱
-   **INDONESIAN STYLE FRIED RICE**  
Diced Chicken and Prawns, served with Chicken Satay, Fried Egg, Prawn Cracker, Sambal Sauce
-  **牛肉面** 148  
拉面, 炖牛肋, 小唐菜, 西兰花, 香菜
-  **BEEF NOODLE SOUP**  
Lamian Noodles, Braised Beef Short Ribs, Bok Choy, Broccoli, Coriander
- 海南鸡饭** 168  
三黄鸡, 香茅香蒜米饭, 香浓鸡汤, 姜蒜蘸酱, 甜酱油
- HAINANESE CHICKEN RICE**  
Poached Sanhuang Chicken, Lemongrass and Garlic-scented Jasmine Rice  
Rich Chicken Soup, Ginger-Garlic Dip, Dark Soy Sauce



## 北京特色 BEIJING FAVOURITES

- 京味炒疙瘩** 88  
配胡萝卜、青豆、黄瓜、猪肉丁、腌蒜及黑醋
- BEIJING GNOCCHI**  
Carrot, Green Peas, Cucumber, Pork, Pickled Garlic, Black Vinegar
- 葱爆羊肉面** 108  
配大葱、酱油、花椒油
- BEIJING-STYLE LAMB NOODLES**  
Leek, Soy Sauce, Sichuan Pepper Oil



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半岛天然美食

## Naturally Peninsula



半岛天然美食采用天然、营养丰富的植物成分，旨在支持健康的生活方式。  
Naturally Peninsula cuisine is prepared with natural,  
nutritious plant-based ingredients, designed to support a wellness lifestyle.

**韩式冷荞麦面** 88

配黄瓜、泡菜、芝麻、苹果

### CHILLED KOREAN-STYLE BUCKWHEAT NOODLE SOUP

Cucumber, Kimchi, Sesame Seeds, Apple

**烤时蔬配鹰嘴豆酱** 88

茄子, 西兰花, 花椰菜, 蘑菇, 风干樱桃番茄, 胡萝卜, 南瓜

### ROASTED VEGETABLES AND CHICKPEAS MASH

Eggplant, Broccoli, Cauliflower, Mushrooms, Sun-dried Cherry Tomato, Carrot, Pumpkin

**能量碗** 98

鹰嘴豆、野米、红腰豆、玉米粒、西兰花、卷心菜、黄瓜、牛油果、樱桃番茄、酸橘汁

### ENERGY BOWL

Chickpeas, Wild Rice, Kidney Beans, Corn Kernels, Broccoli, Cabbage

Cucumber, Avocado, Cherry Tomatoes, Citrus Dressing

**素食韩式拌饭** 118

糙米, 辣白菜, 蘑菇, 豆腐, 西葫芦, 胡萝卜, 菠菜, 西兰花, 银芽, 辣酱

### VEGAN BIBIMBAP

Brown Rice, Kimchi, Mushroom, Tofu, Zucchini, Carrot, Spinach, Broccoli

Bean Sprouts, Chilli Sauce

**魔芋面** 128

蘑菇、蘑菇汤、混合蔬菜

### KONJAC NOODLES

Mushrooms, Mushroom Broth, Mix Vegetables

## 全日早餐

### All Day Breakfast

275

#### Assorted Bakery Basket

#### 精选各式早餐面包篮

#### Selection of Cereals:

Cornflakes, All-Bran, Rice Krispies, Coco Pops

#### 任选谷类麦片:

玉米片、全麦维、脆米片、可可米

#### Two Eggs

Prepared in Your Preferred Style with Choice of Bacon, Ham, Homemade Pork or Chicken Sausages

#### 鸡蛋两只

可选择培根, 火腿, 自制猪或鸡肉早餐肠

#### Seasonal Fruit Platter

#### 时令鲜水果

#### Choice of Fresh Juice:

Orange, Apple, Grapefruit, Carrot Celery or Cucumber

#### 鲜榨水果或蔬菜汁:

香橙, 苹果, 西柚, 胡萝卜芹菜或黄瓜

Freshly Brewed Coffee, Tea or Hot Chocolate, Soy Milk, Milk

现磨咖啡或茶, 热巧克力豆浆和牛奶



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## 甜品 Dessert

王府半岛酒店西点饼房团队打造的精美甜品  
让您在惬意的时光分享甜蜜

Bakery and dessert selections are specially crafted by our pastry team.

-  **烤冰淇淋** 78  
草莓冰淇淋, 香草冰淇淋, 开心果冰淇淋, 意式蛋白霜
-  **BAKED ALASKA**  
Strawberry Ice Cream, Vanilla Ice Cream, Pistachio Ice Cream, Italian Merengue
-  **火焰雪山冰淇淋** 138  
草莓冰淇淋, 香草冰淇淋, 开心果冰淇淋, 意式蛋白霜  
另加干邑白兰地
-  **BAKED ALASKA FLAMBÉ**  
Strawberry Ice Cream, Vanilla Ice Cream, Pistachio Ice Cream, Italian Meringue  
Flambéed with Cognac
- 奇亚籽布丁** 58  
椰奶, 芒果, 薄荷  
**CHIA SEED PUDDING**  
Coconut Milk, Mango, Mint
- 巧克力樱桃蛋糕** 78  
巧克力慕斯, 酸樱桃啫喱, 可可海绵蛋糕  
**CHOCOLATE AND CHERRY CAKE**  
Kirsch's Chocolate Mousse, Sour Cherry Jelly, Cocoa Sponge
- 提拉米苏** 78  
意式饼干, 玛斯卡彭芝士, 特浓咖啡, 香草冰淇淋  
**TIRAMISU AFFOGATO**  
Italian Biscuit, Mascarpone Mousse, Espresso Coffee, Vanilla Ice Cream
- 腌渍莓果** 78  
配青柠风味马斯卡彭奶油及覆盆子糖脆  
**MARINATED BERRIES**  
Lime & Mascarpone Cream, Raspberry Sugar Crisp
-  **普洱茶风味巧克力慕斯** 78  
配巧克力酥粒及蜂蜜香草冰淇淋
-  **PU'ER TEA-INFUSED CHOCOLATE MOUSSE**  
Chocolate Crumble, Honey and Vanilla Ice Cream
- 时令水果盘** 128  
**THE SEASON'S FRUITS PLATE**

冰淇淋 Ice Cream and Sorbet 每球 Per Scoop	
<b>冰淇淋</b> 香草, 巧克力, 草莓, 开心果 <b>ICE CREAM</b> Vanilla, Chocolate, Strawberry, Pistachio	68
<b>冰霜</b> 柠檬, 椰子, 树莓 <b>SORBET</b> Lemon, Coconut, Raspberry	68



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## 精选小食 Bar Snacks

-   云南涮涮椒鸡翅 98  
花生, 花椒  
**SPICY "YUNNAN" SHUAN-SHUAN CHILLI CHICKEN WINGS**  
Peanuts, Sichuan Pepper
-   鸡肉沙爹串 108  
配辣味花生酱  
**CHICKEN SATAY**  
Spicy Peanut Sauce
-   炙烤羊肉串 138  
孜然, 辣椒, 芝麻  
**LAMB SKEWERS**  
Cumin, Chilli, Sesame
- 和牛迷你汉堡 178  
和牛汉堡, 松露蛋黄酱, 黄油芝麻包  
**WAGYU BEEF SLIDER**  
Truffle Mayonnaise, Brioche & Sesame Bun

### 混合熏肉及芝士拼盘 Charcuterie and Cheese

-  混合芝士拼盘 138  
金文笔芝士, 大孔芝士, 干果, 烩杏酱  
**CHEESE BOARD**  
Selection of Cheese, Dried Fruits, Stewed Apricot Compote
-  混合熏肉盘 158  
帕尔玛火腿, 莫泰台拉肠, 风干猪脖, 萨拉米香肠, 腌菜, 脆面包  
**CHARCUTERIE BOARD**  
Parma Ham, Mortadella, Coppa, Salami, Pickles, Crispy Bread
-  混合熏肉及芝士盘 198  
各式混合芝士及熏肉配腌菜及干果  
**CHEESE AND CHARCUTERIE BOARD**  
Selection of Cheeses and Cold Cuts with Pickles and Dried Fruits



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