

STARTERS

FRESH BURRATA & TOMATOES	1,490
Basil cream, balsamic reduction, ciabatta	
PRAWN COCKTAIL	1,590
Prawns, cocktail sauce, horseradish, lemon	
CAESAR SALAD	990
Lettuce, bacon, croutons, Parmesan, anchovies Add-on: Chicken 200 Prawns 350	
HAM & MELON	1,390
Parma ham, rock melon, homemade grissini Add-on: Green salad 200	
SESAME CHICKEN SALAD	1,190
Cabbage, peanuts, sesame seeds, wonton crisps	
FRENCH ONION SOUP	1,190
Beef consommé, aged Gruyère, baked croutons	
JAMÓN CROQUETAS	1,090
Chorizo and potato croquettes, paprika aioli	



NATURALLY PENINSULA

Naturally Peninsula Cuisine is prepared with natural, nutritious plant-based ingredients, designed to support a healthy lifestyle

TRADITIONAL LEBANESE HUMMUS	990
Cucumber, tomato, radish, extra virgin olive oil	
CREAMY MUSHROOM SOUP	550 / 1,090
Chestnut, mushrooms, cashew cream, herbs Add-on: Poached egg 150	
TROPICAL QUINOA FRIED "RICE"	1,290
Citrus-infused quinoa, barbecue glaze, cashew nuts, coriander	
GRILLED VEGETABLE PANINI	1,090
Piquillo peppers, zucchini, onions, pesto Add-on: Mozzarella cheese 200	
CASARECCE WITH SPINACH-BASIL PESTO	1,090
Homemade whole wheat pasta, pine nuts, extra virgin olive oil	
BIBIMBAP	1,190
Mushrooms, spinach, bean sprouts, gochujang sauce	

MAIN COURSES

FISH & CHIPS	1,690
Asian seabass, potato wedges, tartar sauce, lemon	
NORWEGIAN SALMON	1,690
Pan-seared, spinach and zucchini, grilled lemon, sauce vierge	
CHICKEN MILANESE	1,390
Parmesan-crust chicken, cream sauce, mesclun salad Add-on: Mashed potatoes 250	
LEMONGRASS MARINATED CHICKEN	1,490
Annatto basmati rice, pickled vegetables, fresh coriander	
ROASTED LAMB LOIN (140 g)	2,390
Parmesan risotto, garlic confit, cherry tomatoes, mint jus	
KUROBUTA PORK CHOP (350 g)	2,590
Braised cabbage, potato wedges, Pommery mustard jus	
BEEF ROSSINI (160 g)	3,450
Omugi beef tenderloin, truffle mash, foie gras, red wine jus	
BLACK ANGUS RIB-EYE (300 g)	3,990
Green asparagus, french fries, Béarnaise sauce Add-on: Seared foie gras 990	



CHINESE DELICACY SET 2,388

STEAMED DIM SUM	
Barbecue pork bun, shrimp dumpling, pork and shrimp dumpling	
FRIED DIM SUM	
Fried glutinous rice dumpling, spring roll, crispy scallop & mushrooms dumpling	
WONTON SOUP	
Chicken, pork and shrimp dumplings in clear broth	
KAI LAN	
Steamed chinese broccoli with garlic	
YANGZHOU FRIED RICE	
Shrimp, pork, chicken, and egg	
VANILLA ICE CREAM	
Served with sweet red beans	
TEA	
Long Jing Green Tea or Supreme Oolong Tea	

BURGERS & SANDWICHES

PLANT-BASED BURGER	1,190
Pea patty, vegan mozzarella, spicy mayo Add-on: Steamed vegetables 250	
THE PENINSULA CLUB	1,290
Turkey ham, fried egg, bacon, lettuce Add-on: Truffle fries 690	
CROQUE-MONSIEUR	1,290
Sourdough, ham, truffle Béchamel, Comté Add-on: Sunny side up egg 150	
WAGYU CHEESEBURGER	1,390
Bacon, mushrooms, Emmental, truffle aioli	
DOUBLE SMASH CHEESEBURGER	1,290
Wagyu beef, spicy mayo, Gouda, onions Add-on: bacon 250	

All sandwiches are served with a choice of green salad, French fries, potato wedges, or kamote chips.

PASTA & NOODLES

WONTON NOODLE SOUP	1,090
Fresh noodles, pork and shrimp dumplings	
LINGUINE ALLA PUTTANESCA	1,390
Shrimps, shellfish sauce, spicy tomato, olives, capers, anchovy, garlic Add-on: Garlic bread 120	
SPAGHETTI BOLOGNESE	1,290
Wagyu beef ragù, pomodoro sauce, Parmesan cheese, garlic bread	

LOCAL FAVORITES

PANCIT LUGLUG	1,190
Rice noodles, shrimp, calamari, chicharon crumbs	
KARE-KARE	1,390
Beef brisket, banana heart, peanut sauce, shrimp paste	
BISTEK TAGALOG	1,390
Beef tenderloin, onions, calamansi-soy sauce	
CRISPY PORK BAGNET	1,290
Green mango salad, suka Ilocano	

Served with choice of garlic or steamed rice.

DESSERT CREATIONS

MANGO TORTE	690
Almond dacquoise, fresh mango, vanilla cream, served semi-frozen	
CHOCOLATE TRUFFLE CAKE	690
Flourless chocolate cake, 70% chocolate ganache, and Mascarpone whipped cream	
STRAWBERRY TRES LECHES	690
Sponge cake, three kinds of milk, strawberry gelée	

BANANA TURON	690
Sweet, deep-fried spring rolls with thinly sliced bananas, jackfruit, ube jam, served with macapuno ice cream.	
APPLE PIE CHEESECAKE	690
Pecan toffee, caramelized Granny Smith apples with a brown sugar and oat crust	
ICE CREAM BY THE SCOOP	360
Ube, Dark Chocolate, Vanilla, Coffee, Strawberry, Salted Caramel, Mango Sorbet, Raspberry Sorbet	

HALO-HALO HARANA	990
A Peninsula classic of mouth-watering macapuno, langka, kaong, nata de coco, sweet beans, garbanzos, toasted pinipig and ube halaya, topped with shaved ice, ube ice cream, and leche flan.	



Prices are in Philippine Pesos which include VAT and subject to 10% service charge and applicable government taxes.