

ROOM  
SERVICE

ROOM SERVICE

The Peninsula Manila has just the right solution for those days when all you want to do after a long day is to stay in — have a long soak in the tub, catch the latest news or a movie on TV — and order in. Whether it's a simple snack like our regular favorites Arroz Caldo, Home-smoked Salmon, Sesame Pomora Chicken Salad or a Pen Beef Burger, or something more substantial from our restaurants, you can rest assured that everything you order from our 24-hour Room Service menu will be freshly made with quality ingredients.

The Peninsula Manila Room Service menu offers a selection of local specialties and ingredients as well as international favorites. Our choices are creative and flavorful, and designed for efficient delivery to your room. You may choose from full meal options or à la carte choices to mix and match. We also have offerings for babies and children and "To Go" fare that is airline security-friendly, and can be delivered to the front drive as you jump in the car on the way to catch a flight. Just tell us what you want and we will create something special just for you.

B R E A K F A S T

**BREAKFAST**

Available from 6:00 am to 11:00 am

**CONTINENTAL**

**Chilled Fruit or Vegetable Juice**

Cranberry, Orange, Mango, Pineapple, Grapefruit, Carrot  
Beetroot or Cucumber

**Seasonal Tropical Fruit Plate**

**Selection of Cereals & Milk**

Cornflakes, Granola, Rice Krispies, All-Bran

**Assorted Bakery Basket**

Served with Honey, Marmalade, Preserves and Butter

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

Soy, Hot or Cold Milk

₱ 1,090

**AMERICAN**

**Chilled Fruit or Vegetable Juice**

Cranberry, Orange, Mango, Pineapple, Grapefruit, Carrot  
Beetroot or Cucumber

**Seasonal Tropical Fruit Plate**

**Selection of Cereals & Milk**

Cornflakes, Granola, Rice Krispies, All-Bran

**Assorted Bakery Basket**

Served with Honey, Marmalade, Preserves and Butter

**Two Farm Eggs any Style**

Choice of Crispy Pork Bacon, Honey-Cured Ham  
Pork or Chicken Banger Sausage

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

Soy, Hot or Cold Milk

₱ 1,290

**BREAKFAST**

Available from 6:00 am to 11:00 am

**CHINESE**

**Assorted Dim Sum**

**Congee**

Served with Boiled Tea Egg and Pork Floss

**Stir-fried Egg Noodles**

**Warm Soy Milk**

**Long Jing Tea or Pu-Er Tea**

₱ 1,390

**FILIPINO**

**Chilled Fruit or Vegetable Juice**

Cranberry, Orange, Mango, Pineapple, Grapefruit, Carrot,  
Beetroot or Cucumber

**Seasonal Tropical Fruit Plate**

**Two Farm Eggs any Style Accompanied by Steamed or Garlic Rice  
Served with Your Choice of One:**

**Daing na Bangus**

Butterfly-cut Vinegar-garlic-salt-peppercorn-marinated Milkfish

**Pork Longaniza**

Garlic-spiced Native Sausage

**Beef Tapa**

Calamansi-soy Sauce-garlic Beef Slices

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

Soy, Hot or Cold Milk

₱ 1,290

**BREAKFAST**

Available from 6:00 am to 11:00 am

**HEALTHY**

**Chilled Fruit or Vegetable Juice**

Cranberry, Orange, Mango, Pineapple, Grapefruit,  
Carrot, Beetroot or Cucumber

**Seasonal Tropical Fruit Plate**

**Berry Yoghurt Granola Parfait**

**Egg White Frittata**

Tomato, Onion, Shiitake and Asparagus

**Seven-Grain Toast**

Served with Honey, Marmalade, Preserves and Butter

**Freshly Brewed Coffee, Tea, Milk or Soy Milk**

₹ 1,290

**BREAKFAST**

Available from 6:00 am to 11:00 am

**SPECIALTIES**

<b>Two Farm Eggs any Style</b>	P 890
Herb Potato and Seasonal Vegetables with Your Choice of Bacon, Ham, Pork Bangers or Chicken Sausage	
<b>Three-egg Omelet</b>	790
Choice of Three Ingredients: Mushroom, Honey-cured Ham, Chicken, Bell Pepper, Spinach, Tomato, Onion, Swiss Cheese, Cheddar Cheese and Mozzarella Cheese <i>Additional ingredients P 50 each</i>	
<b>Eggs Benedict</b>	890
Two Poached Eggs, English Muffin, Hollandaise Sauce with Choices of Honey-cured Ham, Smoked Salmon or Spinach Florentine	
<b>Steak and Poached Egg</b>	1,190
Beef Tenderloin, English Muffin, Tarragon Béarnaise	
<b>Truffle Egg White Frittata</b>	990
Onion, Tomato, Shiitake, Asparagus, Petite Salad	
<b>Fluffy Pancakes</b>	690
Choice of: Plain or Blueberry with Maple Syrup, Butter	
<b>Brioche French Toast</b>	690
Strawberry, Brûlée Banana, Honey	
<b>Smoked Salmon Bagel</b>	890
Cream Cheese, Egg, Red Onion, Capers, Bagel	

**BREAKFAST**

Available from 6:00 am to 11:00 am

**SOUTH EAST ASIAN SPECIALTIES**

<b>“Pamora” Chicken Arroz Caldo</b>	P 890
Free-range Chicken, Ginger-infused Rice Congee	
<b>Chamorado</b>	690
Chocolate-flavored Native Glutinous Rice, Evaporated Milk	
<b>Tokwa’t Baboy</b>	890
Deep-fried Pork Liempo, Tofu, Green Chili, Soya-vinegar Sauce	
<b>Dim Sum Basket</b>	790
Chicken Dumpling, Pork Asado Pao, Hakao, Soy, Chili Sauce	

**GRAINS AND YOGHURT**

<b>Assorted Cereals</b>	490
Cornflakes, Koko Crunch, Frosties, Granola, Rice Krispies and All-Bran <i>with Sliced Banana &amp; Strawberries</i>	
<b>Emmi Yoghurt</b>	490
<b>Berry Yoghurt Granola Parfait</b>	590
<b>Bircher Muesli</b>	590
Oats with Apples, Nuts, Natural Yoghurt	
<b>Oatmeal Porridge</b>	490
Cooked with Milk, Raisins, Brown Sugar, Nuts	
<b>Seasonal Fresh Tropical Fruit Platter</b>	490



**BREAKFAST**

Available from 6:00 am to 11:00 am

**FRESH FROM THE BAKERY***Choice of three items below served with marmalade, jam and butter*

<b>Danish Pastry</b>	<b>₱ 390</b>
<b>Plain Croissant</b>	
<b>Cinnamon Bun</b>	
<b>Brioche</b>	
<b>Philippine Pan de sal</b>	
<b>Philippine Ensaymada</b> <i>(Filipino Sweet Bun with Cheddar Cheese or Purple Yam)</i>	
<b>Chocolate Muffin</b>	
<b>Blueberry Muffin</b>	
<b>Toast : White, Whole Wheat, Seven-grain Toast, Rye Bread</b>	

**SIDE DISHES**

<b>Breakfast Potato</b>	<b>390</b>
<b>Hashbrown Potato</b>	
<b>Pan-grilled Tomato</b>	
<b>Crispy Pork Bacon</b>	
<b>Honey-cured Ham</b>	
<b>Pork Bangers Sausage</b>	
<b>Chicken Bangers Sausage</b>	
<b>Baked Beans</b>	
<b>Garlic Rice/ Steamed Rice</b>	
<b>Two Eggs any Style</b>	

**BREAKFAST**

Available from 6:00 am to 11:00 am

**BEVERAGES**

<b>Fresh Fruit and Vegetable Juice</b>	P 430
Hot or Cold Calamansi Papaya, Pineapple, Watermelon, Green or Ripe Mango, Orange, Carrot-ginger, Beetroot	
<b>Chilled Fresh Fruit Juice</b>	300
Pineapple, Grapefruit, Apple, Dalandan, Cranberry, Mango, Orange	
<b>Fresh Whole “Buko Juice”</b>	430
Coconut in Shell	
<b>Freshly Brewed Coffee, Decaffeinated Coffee</b>	300
Espresso, Ice Coffee	
<b>Cappuccino, Café Latte, Café Melange</b>	330
Native Filipino Hot Chocolate Double Espresso	
<b>Soy, Hot or Cold Milk</b>	300

**THE PENINSULA TEA COLLECTION**

<b>English Breakfast</b>	320
Earl Grey Chamomile Sencha Green Tea Moroccan Mint	
<b>Ice Tea Selection</b>	320
Lemon, Mango, Lychee or Mint	

ALL-DAY  
MENU  
11:00 am - 11:00 pm

○ ALL-DAY DINING

**ALL-DAY DINING**

Available from 11:00 am to 11:00 pm

**STARTERS**

<b>Romaine Caesar Salad</b>	P 790
Bacon, croutons, Parmesan, Anchovy Dressing, Boiled Egg	
-With "Pamora" Free-range Chicken	890
-With Cajun-spiced Tiger Prawns	990
<b>Seared Jumbo Lump Crab Cakes</b>	690
Saffron Aioli, Capers, Dill	
<b>Sesame "Pamora" Chicken Salad</b>	890
Free-range Chicken, Cabbage, Peanut, Sesame Seeds, Wonton Crisps	
<b>Farmers Field Green Salad</b>	790
Shaved Vegetables, Toasted Nuts, Farmer's Cheese	
Local Native Honey Vinaigrette	
<b>Schüblig Poutine</b>	690
Parmesan Herb Potato Wedges, Peppers,	
Onions, Buffalo Mozzarella	
<b>Buffalo Chicken Wings</b>	690
Carrot, Celery and Ranch Dressing	
<b>Jamon &amp; Manchego Cheese Board</b>	890
Olives, Mustard, Spiced Cashew Nuts, Grilled Bread	

**CHAMPAGNE AND CAVIAR****The Peninsula Brut Classic by Deutz NV Brut 375ml**

P 3,900

**Moët & Chandon Brut Imperial, NV 375ml**

P 3,400

**French Kaviari Caviar, (30g)**

Egg, Onion, Crème Fraîche, Blini, Brioche

P 4,890

**ALL-DAY DINING**

Available from 11:00 am to 11:00 pm

**SOUPS**

**Wonton Noodle Soup** 690  
Fresh Egg Noodles, Chicken Broth, Pork and Prawn Dumplings

**Wild Mushroom Soup** 590  
Truffle Crème, Pumpernickel Croutons

**MAIN COURSE**

**Pan-seared Barramundi** 1,290  
Garlic Potato, Green Beans, Carrot, Citrus Butter

**Slow-baked Norwegian Salmon** 1,290  
Truffle Potato, Wilted Spinach, Garlic Mushroom Nage

**Angus Beef Rib Eye Steak Frites** 1,990  
Maitre d'hôtel Butter, Truffle Parmesan Fries

**PASTA**

**Organic Spaghetti** 990  
*Choice of: Bolognese, Marinara or Carbonara*  
Served with Shaved Parmesan and Crushed Chili Flakes

**Seafood Risotto** 1,190  
Saffron Arborio Rice, Spinach, Shrimp, Mussel, Squid,  
Parmigiano-Reggiano Cheese

**SANDWICHES***Served with French fries or garden salad*

**Roasted Turkey Club Sandwich** P 990  
Fried Egg, Smoked Bacon, Lettuce, Tomato, Dijon Aioli

**Olive Oil Poached Tuna Melt** 790  
Avocado, Piquillo, Sharp Cheddar, Rye Loaf

**Pastrami Corned Beef Sandwich** 990  
Thousand Island, Sauerkraut, Emmental Cheese

**The Pen Beef Burger** 990  
Gouda Cheese, Onion, Bacon, House-made Pickles

**ALL-DAY DINING**

Available from 11:00 am to 11:00 pm

**FLATBREAD**

<b>Margherita</b>	690
Tomato Coulis, Mozzarella and Basil	
<b>Spicy “Gambas” Flatbread</b>	790
Romesco Sauce, Spinach, Crispy Garlic, Fresh Coriander	
<b>Hawaiian</b>	790
Tomato Coulis, Mozzarella, Pineapple, Honey Ham	
<b>BBQ Chicken</b>	790
Barbecue Sauce, Cheddar Cheese, Grilled Chicken, Onion, Mushroom	

**FROM THE GRILL**

	Grams	
<b>Prime Beef Tenderloin</b>	200 g	₱ 1,990
<b>60-day Dry-aged Beef Rib Eye</b>	250 g	2,290
<b>Free-range Chicken Breast</b>	180 g	1,090
<b>Norwegian Salmon</b>	200 g	1,190
<b>Tiger Prawn (3 pcs)</b>	250 g	1,390
<b>Australian Lamb Chop (3 pcs)</b>	240 g	1,990

*Each grilled item is served with a sauce of your choice*

Bordelaise Sauce | Peppercorn Sauce | Béarnaise Sauce  
 Lemon Butter Sauce | Choron Sauce  
 Mint Sauce | Dijon Mustard | Horseradish | Mint Jelly

**SIDE DISHES**

<b>Sautéed Green Beans - Garlic, Shallot, Thyme</b>	₱ 390
<b>Grilled Asparagus - Lemon Vinaigrette, Parmesan</b>	
<b>Roasted Herb Mushrooms - Shallot, Rosemary, Thyme</b>	
<b>Country Cut Fries - Cajun-spiced</b>	
<b>Sautéed Carrot - Shallot, Thyme</b>	
<b>Sautéed Spinach - Garlic, Shallot</b>	
<b>Mashed Potato - Milk, Butter</b>	
<b>Steamed Vegetables - Seasonal</b>	
<b>Garlic Rice/ Steamed Rice</b>	

*Prices are inclusive of 12% VAT and subject to 10% service charge and applicable local tax.*

**ALL-DAY DINING**

Available from 11:00 am to 11:00 pm

**LOCAL FAVORITES****Appetizers**

<b>Tokwa't Baboy</b>	P 890
Deep fried Pork Liempo and Tofu, Green Chili and Soya-vinegar Sauce	
<b>"Pamora" Chicken Arroz Caldo</b>	890
Free-range Chicken, Ginger-infused Rice Congee	
<b>Gambas</b>	790
Stir-fried Shrimp with Onion, Chili, Parsley, Crispy Garlic	
<b>Salpicao</b>	790
Seared Beef Tenderloin, Garlic, Paprika, Red Wine	

**Main Course**

<b>Braised Lamb Kaldereta</b>	1,090
Potato, Carrot, Chili, Tomato, Olive, Coriander <i>Choice of Steamed or Garlic Rice</i>	
<b>Sweet &amp; Sour Black Cod</b>	1,290
Bok Choy, Bell Peppers, Onion, Garlic, Chili <i>Choice of Steamed or Garlic Rice</i>	
<b>Chicken and Pork Adobo</b>	890
Chicken and Pork Braised in Soya Sauce and Vinegar <i>Choice of Steamed or Garlic Rice</i>	
<b>Pancit Lug-Lug</b>	890
Rice Noodles, Shrimp, Calamari, Pork, Seafood Sauce	
<b>Pancit Canton</b>	890
Egg Noodles with Shrimp, Chicken, Pork and Vegetables	

**SPICES RESTAURANT SPECIALTIES***Only available from 12:00 nn – 2:00 pm and 6:00 pm – 9:00 pm*

<b>Nazuk Naan</b> Tandoori-baked Bread, Cheddar Cheese, Cumin Seeds, Ghee	P 490
<b>Lasuni Naan</b> Tandoori-baked Bread, Garlic, Herbs, Ghee	390
<b>Vegetable Samosa</b> Cashew, Green Pea, Potato, Mint Chutney	490
<b>Tom Kha Gai</b> Coconut Poached “Pamora” Chicken Soup, Lemongrass, Kaffir Lime, Galangal	690
<b>Tord Mun Goong</b> Fried Shrimp Cake, Cucumber Relish, Plum Sauce	690
<b>Salmon Filet Tikka Masala</b> Tandoor-roasted Norwegian Salmon, Spiced Curry Sauce	1,090
<b>Gaeng Massaman Neua</b> Short Rib, Coconut Milk, Peanuts, Sweet Potato	1,790
<b>Chicken Manchurian</b> Garlic, Ginger, X.O. Chili, Cashews, Bok Choy, Soy Sauce	1,190
<b>Phad Thai</b> Sautéed Rice Noodles with Shrimp, Vegetables, and Peanuts	890
<b>Indian Vegetable Biryani</b> Mixed Vegetables, Yellow Curry Sauce, Saffron Basmati Rice	790
<b>Palak Paneer</b> Spinach, Cottage Cheese, Cashew Nut Sauce	690
<b>Bhindi Do Pyaza</b> Sautéed Okra, Onion, Tomato, Coriander, Chili	690
<b>Sweet Mango Sticky Rice</b> Coconut Milk, Mung Beans	490



**ALL-DAY DINING**

Available from 11:00 am to 11:00 pm

**DESSERTS**

<b>The Peninsula Cheesecake</b>	P	490
Marinated Strawberries, White Chocolate Crunch		
<b>Milk Chocolate Gateau</b>		490
Whipped Ganache, Caramel Sauce		
<b>Banoffee Pie</b>		490
Caramelized Banana, Toffee Cream, Vanilla Chantilly		
<b>“Don Papa” Rum Cake</b>		490
Oven-roasted Pineapple, Spiced Sauce		
<b>Mango Textures</b>		490
Cremeux, Sponge, Gel, Coulis, Crispy Meringue		
<b>Seasonal Tropical Fruit Platter</b>		490
<b>Halo-Halo Harana</b>		790
A Mouthwatering Mix of Macapuno, Langka, Kaong, Nata de Coco, Sweet Beans, Garbanzos, Pinipig, Shaved Ice, Ube Ice Cream and Leche Flan		

LATENIGHT  
MENU  
11:00 pm - 6:00 am

L A T E N I G H T M E N U

**LATENIGHT**

Available from 11:00 pm to 6:00 am

<b>Two Farm Eggs any Style</b>	P 890
Herb Potato and Seasonal Vegetables with Your Choice of Bacon, Ham, Pork Bangers or Chicken Sausage	
<b>Steak and Poached Eggs</b>	1,190
Beef Tenderloin, English Muffin, Tarragon Béarnaise	
<b>Romaine Caesar Salad</b>	790
Bacon, Croutons, Parmesan, Anchovy Dressing, Boiled Egg	
-With "Pamora" Free-range Chicken	890
-With Cajun-spiced Tiger Prawns	990
<b>Buffalo Chicken Wings</b>	690
Carrot, Celery and Ranch Dressing	
<b>Jamon &amp; Manchego Cheese Board</b>	890
Olives, Mustard, Spiced Cashew Nuts, Grilled Bread	
<b>Chicken and Pork Adobo</b>	890
Chicken and Pork Braised in Soya Sauce and Vinegar <i>Choice of Steamed or Garlic Rice</i>	
<b>Pancit Canton</b>	890
Egg Noodles with Shrimp, Chicken, Pork and Vegetables	
<b>Roasted Turkey Club Sandwich</b>	990
Fried Egg, Smoked Bacon, Lettuce, Tomato, Dijon Aioli	
<b>The Pen Beef Burger</b>	990
Gouda Cheese, Onion, Bacon, House-made Pickles	
<b>Margherita Flatbread</b>	690
Tomato Coulis, Mozzarella and Basil	

**LATENIGHT**

Available from 11:00 pm to 6:00 am

**DESSERTS**

<b>The Peninsula Cheesecake</b>	₪ 490
Marinated Strawberries, White Chocolate Crunch	
<b>Milk Chocolate Gateau</b>	490
Whipped Ganache, Caramel Sauce	
<b>Banoffee Pie</b>	490
Caramelized Banana, Toffee Cream, Vanilla Chantilly	
<b>Seasonal Tropical Fruit Platter</b>	490



# K I D ' S C O R N E R

KID'S  
CORNER

**PEN KID'S CUISINE**  
For Our Younger Guests

**BREAKFAST**

Silver Dollar Pancakes **₹ 390**  
French Toast Sticks, Maple Syrup  
Scrambled Farm Eggs, Choice of Bacon or Sausage  
Irish Oatmeal, Dried Nuts, Brown Sugar  
Small Fresh Tropical Fruit Plate with Banana

**ALL DAY**

Macaroni and Cheese **₹ 490**  
Chicken Noodle Soup  
Spaghetti with Tomato Sauce or Meat Sauce  
Pan-seared Chicken Breast with Mashed Potato

**DINNERS served with French fries**

Mini Burgers, with or without Cheese, Dill Pickle **₹ 690**  
Grilled Cheese Sandwich  
Peanut Butter and Jelly Sandwich  
Pamora Free-range Chicken Fingers  
Pan-seared Prawns with Broccoli

**SWEETS**

Cookie Buttons, Chocolate Chip and Oatmeal **₹ 390**  
Fresh Fruit Salad, Apples, Grapes, Strawberries, Pineapple  
Milkshake or Two Scoops of Ice Cream





### **INFANT OFFERINGS**

The items that are offered below are suitable for children below the age of 18 months who have been introduced to solid food that is easy to digest and nutritionally balanced

**P390**

**Banana Oatmeal**  
Cooked in Water or Milk

**Mashed Vegetables**  
Boiled and Mashed Carrot, Pumpkin or Potato

**Rice Porridge**  
Softened Rice Cooked in Chicken Broth

**Mashed Fruits**  
Softened Banana, Mango or Apple

Our chefs would be delighted to prepare any other special items that you may require as long as you give us prior notice.



P E N A I R

PEN AIR



**PEN AIR**

*Smart meals to-go*

**Early Bird**

**Salmon Cream Cheese Bagel**

Shaved Onion, Hard Boiled Egg

**Two Pieces of Croissant, Fruit Danish or Muffins**

**Emmi Yoghurt Cup**

**Whole Fruit, Banana, Apple or Orange**

**Fruit Juice/ Bottled Water**

**Freshly Brewed Coffee or Peninsula Tea**

₪ 1,490

**Lunch on the Run**

**Grilled Vegetable Wrap**

Zucchini, Eggplant, Piquillo Pepper, Mixed Greens, Hummus, Feta Cheese

**Potato Salad, Dijon Aioli, Scallions**

**Whole Fruit, Banana, Apple or Orange**

**Homemade Baked Signature Peninsula Cookies**

**Fruit Juice/ Bottled Water**

**Freshly Brewed Coffee or Peninsula Tea**

₪ 1,890



# BEVERAGE

BEVERAGE

**Soft Drinks**

Coca-Cola, Coke Light, Coke Zero	P 240
Royal Tru-Orange, Sprite,	
Root Beer, Sarsi, Pepsi, 7-Up	
Tonic Water, Soda Water, Ginger Ale	

**Distilled Water**

Wilkins 500 ml.	200
Wilkins 1 liter	320

**Premium Still Water**

Evian 330 ml. / 750 ml.	380 / 760
Santa Vittoria 1 liter	520
Antipodes 500 ml. / 1 liter	630 / 950
Fiji Water 500 ml. / 1 liter	320 / 560

**Premium Sparkling Water**

San Pellegrino 500 ml. / 750 ml.	370 / 520
Perrier 330 ml.	320
Santa Vittoria 500 ml. / 1 liter	320 / 520
Antipodes 500 ml. / 1 liter	630 / 950

**Fresh Juice / Chilled Juice**

	430
Pineapple	
Watermelon	
Green Mango	
Ripe Mango	
Orange	
Apple	
Cranberry	300

**Hot / Ice Beverages**

Freshly Brewed Coffee	P 300/350
Decaffeinated Coffee	
Espresso	
Cappuccino	
Café Latte	
Native Filipino Chocolate Milk	

**The Peninsula Tea Collection**

English Breakfast	320
Earl Grey	
Sencha	
Grand Jasmine	
Chamomile	
Moroccan Mint	
House Blend Ice Tea	

**Beers**

<b>San Miguel</b>	260
- Light	
- Pale Pilsen	
- Super Dry	
Corona Extra, Pale Lager	500
Erdinger, Weissbier	
Sapporo, Lager	300
<b>Engkanto</b>	
- Lager	300
- Pale ale	350
- Double I.P.A.	400



# W I N E S



	<i>Glass</i>	<i>Bottle</i>
<b>CHAMPAGNE AND SPARKLING WINE</b>		
Moët & Chandon, Brut Imperial NV	€ 1,100	€ 5,260
Piccini Prosecco Extra Dry NV	700	3,500
The Peninsula Brut Classic by Deutz NV		5,800
Dom Pérignon, Epernay 2009		17,500
<b>ROSÉ WINE</b>		
R de Roubine, Côtes de Provence Cru Classé Provence, France	600	3,000
<b>WHITE WINE</b>		
Clos Marguerite Sauvignon Blanc Marlborough, New Zealand	600	3,000
Viña Pomal Blanco, Rioja, Spain	500	2,500
Schloss Vollrads 'Volratz' Riesling Trocken Rheingau, Germany	760	3,800
Clarendelle by Haut Brion Bordeaux Blanc, France	820	4,100
The Peninsula Chardonnay Sonoma Coast, USA	900	4,500
<b>RED WINE</b>		
Viña Pomal Crianza Rioja, Spain	500	3,500
Occhipinti 'Tami' Nero d'Avola Sicily, Italy	740	3,700
Terrazas de los Andes Cabernet Sauvignon Mendoza, Argentina	500	2,500
Clarendelle by Haut Brion Bordeaux Rouge, France	900	4,500
The Peninsula Pinot Noir Sonoma Coast, USA	950	4,750

*Our master wine list is available upon request*