

# ROOM SERVICE MENU

BREAKFAST

“MY RAMEN” BY IPPUDO

SNACK

KIDS

NATURALLY PENINSULA

ALL-DAY DINING

CANTONESE DISHES

DRINKS

THE PENINSULA  
T O K Y O

# BREAKFAST

24 hours

## 001 The Peninsula Breakfast

### Choice of:

Two Farm Eggs Any Style

(Fried / Scrambled / Poached / Boiled / Omelet)

(Choice of  Bacon /  Ham /  Pork or Chicken Sausage)

or

  The Peninsula Eggs Benedict

English Muffin, Thick Atsugi Bacon, Spinach

or

Open-Faced Egg White Omelet

Spinach, Marinated Tomato, Green Salad, Ricotta Cheese, Lemon Dressing

or

   The Peninsula Avocado Toast

Fresh Avocado, Sourdough Toast

Fruit Tomato, Lemon Dressing, Sliced Almond

or

  Signature French Toast

Berries, Mixed Nuts, Double Cream, Maple Syrup

or

 Souffle Pancake

Berries or  Matcha, Double Cream, Maple Syrup

### With any combination of :

   Superfood Salad

Spelt, Quinoa, Goji Berries, Broccoli Sprout

Flaxseed, Chia Seed, Almond, Balsamic Dressing

Natural Fruit Yogurt

  Homemade Granola

Organic Yogurt, Berries

  Bircher Muesli with Almond and Apple

 Cornflakes or All-Bran

Seasonal Fruits

Includes Juice, Coffee or Tea and a Bakery Basket

¥7,000

 Contains Nuts

 Contains Gluten

 Vegetarian

 Contains Pork

*Prices and ingredients may change due to seasonal availability.*

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[Back to CONTENTS ^](#)



## 002 Japanese Breakfast

Curated by Two-star Michelin Chef Kazuo Takagi

Braised Vegetables

Broiled Fish of the Day

Steamed Rice

Miso Soup

Dessert

Natto (Ibaraki Prefecture Funa Natto) + ¥700

Includes Juice and Coffee or Tea

¥7,000



## 003 Chinese Breakfast

Steamed Dim Sum of the Day and BBQ Pork Bun

Seafood Congee

Tea-Boiled Egg

Stir-Fried Chicken Noodles

Dessert

Includes Juice and Coffee or Tea

¥7,000



Contains Nuts



Contains Gluten



Vegetarian



Contains Pork

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[Back to CONTENTS ^](#)

 **004 Naturally Peninsula Breakfast**

inspired by SHOJIN

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

At The Peninsula Tokyo, our Naturally Peninsula cuisine is inspired by Shojin-ryori, an ancient plant-based style of cooking established in 13th century Japan by Zen Buddhist monks.

Seasonal Fruits and Tofu Cream  
Ten-Grain Rice Cereal

Japanese Pickled Salad

Five-Grain Rice Porridge Risotto

Includes Juice and Coffee or Tea

¥7,000

 **005 Continental Breakfast**

Danish Pastry, Pain au Chocolat, Butter Croissant

Selection of Toast (Sourdough, White, Whole Wheat or Multigrain)

Butter, Jams and Honey

Includes Juice and Coffee or Tea

¥4,500



Contains Nuts



Contains Gluten



Vegetarian



Contains Pork

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[Back to CONTENTS ^](#)

## Juices and Smoothies

- 006 Juices** ¥1,800  
Orange / Grapefruit / Apple / Carrot / Tomato / Vegetable
- 007 Energy Booster** ¥2,000  
Pineapple, Banana, Carrot, Ginger, Lemon  
Almond Milk, Turmeric
- 008 Ever Green** ¥2,000  
Apple, Spinach, Lemon, Cucumber, Celery, Mint

## Yogurt and Cereals

- 009 Organic Plain Yogurt** ¥1,800
-  **010 Bircher Muesli** ¥2,000  
with Almond and Apple
-  **011 Homemade Granola** ¥2,000  
Organic Yogurt, Seasonal Berries
-  **012 Cornflakes or All-Bran** ¥1,800  
Whole / Low Fat / Non-Fat / Soymilk  
Seasonal Berries / Banana

## From the Bakery

-  **013 Homemade Bakery Basket** ¥2,700  
Butter Croissant, Pain au Chocolat, Danish Pastry and Toast
-  **014 White, Whole Wheat, Multigrain Toast** ¥1,000
- 015 Gluten-free Bread** ¥1,200

  
Contains Nuts

  
Contains Gluten

  
Vegetarian

  
Contains Pork

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[Back to CONTENTS ^](#)

## The Peninsula Favorites

-   **016 Signature French Toast** ¥2,800  
Berries, Mixed Nuts, Double Cream, Maple Syrup
-    **017 The Peninsula Avocado Toast** ¥3,800  
Fresh Avocado, Sourdough Toast  
Fruit Tomato, Lemon Dressing, Sliced Almond
-    **018 Superfood Salad** ¥2,800  
Avocado, Spelt, Quinoa, Goji Berries, Broccoli Sprout  
Flaxseed, Chia Seed, Almond, Balsamic Dressing
-  **019 Souffle Pancake** ¥3,000  
Berries or  Matcha  
Double Cream, Maple Syrup


## Eggs

- 020 Two Farm Eggs Any Style** ¥2,400  
Fried / Scrambled / Poached / Boiled / Omelet  
Choice of:  
 Bacon /  Ham /  Pork or Chicken Sausage
-   **021 The Peninsula Eggs Benedict** ¥3,500  
English Muffin, Thick Atsugi Bacon, Spinach
- 022 Open-Faced Egg White Omelet** ¥3,000  
Spinach, Marinated Tomato, Green Salad,  
Ricotta Cheese, Lemon Dressing

## Fruits

- 023 Sliced Seasonal Fruits** ¥4,200

## Breakfast Sides

-  **024 Smoked Bacon or Ham** ¥1,500
-  **025 Pork Sausages** ¥1,500
- 026 Chicken Sausages** ¥1,500
-  **027 Extra Crispy Bacon** ¥1,500
-  **028 Roasted Herb Potato** ¥1,500
-  **029 Steamed Seasonal Vegetables** ¥1,500

  
Contains Nuts

  
Contains Gluten

  
Vegetarian

  
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[Back to CONTENTS ^](#)



030

**The Peninsula Tokyo “My Ramen” by Ippudo**

¥5,000



Ramen is Japan's iconic noodle soup dish and Ippudo is undeniably one of Japan's best loved ramen chains, known for sparking the global Japanese-style ramen boom. Founded in Fukuoka on the southern island of Kyushu, Ippudo has expanded all across Japan and to several overseas destinations where it has received much acclaim with excellent reviews and long waiting lists for its restaurants. Ippudo's popular tonkotsu pork broth ramen is cooked for 18 hours to achieve a rich and deep flavor.



### TOPPINGS

1. Seasoned Cod Roe
2. Soy Egg and Hei Fung Terrace's Barbecued Pork
3. Roasted Sesame
4. Chili Flakes
5. Chopped Onion
6. Black Ear Fungus
7. Pickled Ginger
8. Pickled Mustard Greens
9. Deep-Fried Garlic
10. Spring Onion with Broad Bean Chili Sauce
11. Seaweed Paper
12. Szechwan Pickles with Peninsula XO Sauce



Now, you can customize your very own bowl of Ippudo ramen, accompanied by a selection of up to 12 different toppings, from the comfort of your guestroom.

*Prices are inclusive of consumption tax and a 15% service charge.*

[Back to CONTENTS ^](#)

  **031 The Peninsula Tokyo Plant-Based "My Ramen" by Ippudo** ¥5,500

The Peninsula Tokyo's popular in-room dining experience, "My Ramen" has evolved to Plant-Based "My Ramen", deliciously healthy meal features noodles, soup, and toppings all plant-based ingredients.

This ground-breaking collaboration has created a soy-milk-based soup mixed with a broth of kombu seaweed and porcini mushrooms as a healthier twist. The broth is poured in front of guests into a bowl of egg-free noodles and topped with a drizzle of truffle oil.

You can customize your own "My Ramen" experience with thirteen seasonal toppings to choose from.

### TOPPINGS

1. Hei Fung Terrace's Special Vegetable Dim Sum
2. Yuba Yam
3. Vegetable Chili Paste
4. Japanese Vegetable Sticks
5. Roasted Sesame
6. Chopped Onion
7. Black Ear Fungus
8. Pickled Ginger
9. Pickled Mustard Greens
10. Deep-Fried Garlic
11. Spring Onion with Peninsula Tobanjan Chili Paste
12. Seaweed Paper
13. Szechwan Pickles

*Prices are inclusive of consumption tax and a 15% service charge.*

[Back to CONTENTS ^](#)



## SNACK MENU

24 hours

-  **032 French Fries or Sweet Potato Fries** ¥1,500
-  **033 Pizza Margherita** ¥3,800
-  **034 Calzone** ¥3,800  
Parma Ham, Bell Pepper, Zucchini, Eggplant, Olive  
Steppen Cheese
- 035 Garlic Shrimps** ¥2,800
- 036 Norwegian Smoked Salmon** ¥2,600
-  **037 Pork & Chicken Sausage, Atsugi Bacon** ¥3,200  
Pickles and Mustard
-  **038 4 Kinds of Assorted Cheese Platter** ¥4,500
-  **039 Earl Grey Marinated Pork Spareribs, Orange Scent** ¥3,600
-  **040 Fried Chicken Wings with Crunchy Chili Sauce** ¥3,200

### Dessert

- 041 Gluten-Free Chocolate Cake** ¥2,800  
The Peninsula Blend 66% Valrhona Chocolate,  
Glazed Raspberries
-  **042 Baked Cheesecake** ¥2,800  
Mixed Berry Compote
-  **043 The Peninsula Tokyo Mango Pudding** ¥2,600  
Coconut Ice Cream
-  **044 Selection of Ice Cream and Sorbet** ¥1,500  
Vanilla / Chocolate / Matcha Green Tea / Coconut  
Raspberry / Mango
- 045 Sliced Seasonal Fruits** ¥4,200

  
Contains Nuts

  
Contains Gluten

  
Vegetarian

  
Contains Pork

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[Back to CONTENTS ^](#)

## KIDS MENU







24 hours





### BREAKFAST

-  **046 Pancakes** ¥1,600  
Berry Compote
-  **047 French Toast** ¥1,600  
Caramelized Banana, Maple Syrup
-  **048 Scrambled Eggs** ¥1,800  
Chicken Sausage, Hash Browns
-  **049 Rice Congee** ¥1,200
-   **050 Chocolate Cereals** ¥1,200

### ALL DAY

-  **051 Chicken Noodle Soup** ¥1,300
-  **052 Macaroni and Cheese** ¥1,700
-  **053 Omelet Rice** ¥1,900
-  **054 Spaghetti** ¥1,900  
Tomato Sauce or Bolognese
-  **055 Mini Burger** ¥2,300  
French Fries
-  **056 Kids Afternoon Tea** ¥2,800

### ...And If You Have Been Good

- 057 Milk Shake** ¥1,400  
Choice of:  
Banana and Chocolate / Mixed Berry / Mixed Fruits
-   **058 Banana Split** ¥1,600  
Raspberry Sorbet, Vanilla and Chocolate Ice Cream

An assortment of baby food is available upon request.



Contains Nuts



Contains Gluten



Lactose-free

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[Back to CONTENTS ^](#)

 **Naturally Peninsula**  
inspired by SHOJIN

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

 **059 Wellness Soup** ¥3,200


Seasonal Vegetables with Soy Dumpling

 **060 Wellness Curry** ¥4,500

 **061 The Zen Meal** ¥8,000

*At the heart of SHOJIN, and indeed most Japanese cooking, is “one soup, one dish” (ICHIJŪ ISSAI). Rice and pickles are also served but are taken for granted and not counted in the phrase. This is also the essential Zen meal, which uses four nested bowls. Simple, yet profound.*

- Seasonal Soup
- Main Dish
- Seasonal Rice
- Seasonal Pickled Vegetables Fermented in Rice Bran
- Dessert

 **062 Seasonal Dessert** ¥2,800



Contains Nuts



Contains Gluten



Vegetarian

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[Back to CONTENTS ^](#)

## ALL-DAY DINING

11:00 am – 11:00 pm

### Japanese Selection

- |   |  |        |
|---|--|--------|
|  | <b>063 Udon Noodle Soup</b>  | ¥4,200 |
|   | Shrimp and Vegetable Tempura, Yuzu Pepper  |        |
|  | <b>064 Gyudon</b>  | ¥6,000 |
|   | Braised Wagyu on Steamed Rice, Onsen Poached Egg<br>Japanese Pickles, Miso Soup  |        |
|   |  <b>065 Tonkatsu</b>                                      | ¥5,800 |
|   | Japanese Pork Cutlet, Steamed Rice, Japanese Pickles, Miso Soup  |        |
|   |  <b>066 Roasted Japanese Black Pork, Ginger-Soy Sauce</b> | ¥5,800 |
|   | Sweet and Sour Root Vegetables with Shredded Cabbage   |        |
|   |  <b>067 Curry and Rice</b>                                | ¥5,800 |
|   | Japanese Beef Curry, Steamed Rice, Japanese Pickles  |        |
|   |  <b>068 Spaghetti Napolitan</b>                           | ¥3,800 |
|  | <b>069 Californian Roll</b>  | ¥4,000 |
|   | Shrimp Tempura, Avocado, Cucumber, Green Onion<br>Teriyaki-Mayonnaise, Black and White Sesame, Red Flying Fish Roe<br>Miso Soup            |        |

  
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Contains Gluten








  
Vegetarian

  
Contains Pork

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[Back to CONTENTS ^](#)

## Western Selection

-  **070 Porcini Mushroom Cream Soup** ¥3,200
-  **071 Salad Niçoise** ¥4,000  
Homemade Tuna Confit, Olive, String Bean, Anchovy  
Fruit Tomato, Potato, Onsen Poached Egg
-  **072 Caesar Salad** ¥4,000  
Bacon, Crouton, Parmesan Cheese, Poached Egg
-  **073 Superfood Salad** ¥3,200  
Avocado, Spelt, Quinoa, Goji Berries, Broccoli Sprout  
Flaxseed, Chia Seed, Almond, Balsamic Dressing
- 074 Fisherman's Paella** ¥6,800
-  **075 Australian Beef and Lamb Shish Kebab** ¥6,800  
Ratatouille and Couscous
-  **076 Chicken Maj Boos** ¥6,500  
Arabian Roasted Spicy Chicken with Basmati Rice
-  **077 Artisan Spaghetti** ¥3,800  
Mozzarella Cheese, Oregano, Tomato  
or Bolognese

## Sandwiches

-  **078 The Peninsula Avocado Toast** ¥3,800  
Avocado, Sourdough Toast, Fruit Tomato  
Lemon Dressing, Sliced Almond
-  **079 The Peninsula Club Sandwich** ¥5,000  
Free-Range Chicken, Avocado, Lettuce, Tomato  
Atsugi Bacon, Whole Wheat Toast  
French Fries or Sweet Potato Fries
-  **080 Homemade Tuna Confit Sandwich** ¥4,800  
White Toast, Cucumber, Onion, Boiled Egg  
French Fries or Sweet Potato Fries
-  **081 Japanese Premium Beef Burger** ¥5,200  
Mushrooms, Bacon, Onion, Lettuce, Cheddar Cheese  
Yuzu Pepper-Mayonnaise  
French Fries or Sweet Potato Fries

 Contains Nuts

 Contains Gluten

 Vegetarian

 Contains Pork

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[Back to CONTENTS ^](#)

## Grilled Selection

082	Canadian Lobster 450g	¥12,000
083	Wagyu A5 Tenderloin 150g	¥22,000
084	Wagyu A5 Sirloin 200g (Halal)	¥22,000
085	Australian Beef Sirloin Long Grain 250g	¥12,000
086	Slow-Cooked Free-Range Hakata Chicken Breast	¥5,800
087	Norwegian Salmon	¥5,800

### Two choices of side dish



Roasted Tomato Provençal

Sautéed Japanese Mushroom

Creamed Spinach

French Fries

### A choice of sauce



Ponzu

Hollandaise

Red wine jus



Contains Nuts



Contains Gluten



Vegetarian



Contains Pork

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[Back to CONTENTS ^](#)

# CANTONESE DISHES

HEI FUNG TERRACE

11:30 am - 2:30 pm / 6:00 pm - 10:00 pm

Closed on Mondays

## BBQ


  **088** Barbecued Pork and Roasted Duck with Jellyfish ¥8,500

## Soup

   **089** Szechuan Style Hot and Sour Soup, Shrimp and Crab ¥4,000

  **090** Sweet Corn Soup with Crab Meat ¥3,000

## Main Dish

 **091** Wok-Fried Celery, Lotus Root and Lily Bulb ¥4,600

    **092** Wok-Fried Hayama Beef Sirloin, XO Sauce ¥12,500

   **093** Braised Prawns in Mild Chili Sauce ¥9,800

   **094** Szechuan-Style Braised Bean Curd with Minced Pork ¥4,800

  **095** Sweet and Sour Okinawa Kibimaru Pork, Pineapple ¥7,500

## Rice and Noodles

  **096** Cantonese Style Shrimp Wonton Soup with Noodles ¥3,800

  **097** Fried Rice Noodles, Sliced Wagyu, Black Bean Sauce ¥4,100

  **098** Stir-Fried Egg Noodles in Dark Soy Sauce, Yellow Chive ¥3,800

  **099** Yangzhou Style Fried Rice, Shrimp, Barbecued Pork ¥3,800

## Dim Sum

  **100** Deep-Fried Spring Roll with Seafood (2 pieces) ¥1,500

  **101** Steamed Shrimp and Bamboo Shoot Dumpling (2 pieces) ¥1,500

 **102** Bamboo Fungus and Vegetable Dumpling (2 pieces) ¥1,500

  **103** Barbecued Pork Buns (1 piece) ¥1,500

 Contains Nuts

 Contains Gluten

 Vegetarian

 Contains Pork

 Spicy

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[Back to CONTENTS ^](#)

## Drinks

### Wine by the Glass

104	The Peninsula Champagne by Deutz Brut	¥4,700
105	Au Bon Climat, Santa Barbara County, Chardonnay	¥2,400
106	Henri Bourgeois, Sancerre "Les Baronnes", Sauvignon Blanc	¥2,600
107	Graci, Etna Rosso, Sicily, Nerello Mascalese	¥2,500
108	Domaine Drouhin, Roserock, Willamette Valley, Pinot Noir	¥3,400
109	Le Marquis de Calon Ségur, Saint-Estèphe, Bordeaux Blend	¥3,900

### Cocktail

110	Tokyo Joe	¥2,800
	Bombay Sapphire, Ume Liqueur, Drambuie, Cranberry Juice, Lemon Juice	
	<i>Signature cocktail of hotel's Peter: The Bar. Inspired by the movie "Tokyo Joe", starring Humphrey Bogart (1949). A timeless favorite at Peter: The Bar.</i>	
111	Mango Bellini	¥2,800
	Champagne, Mango Juice, Coconut Syrup, Cassis Liqueur	
112	Mimosa	¥2,800
	Champagne, Orange Juice	
113	Gin & Tonic	¥2,400
114	Highball	¥2,400

### Spirits (45ml)

115	Bombay Sapphire	¥2,400
116	Grey Goose	¥2,400
117	Tanqueray No.10	¥2,950
118	Hendrick's	¥2,950
119	Ketel One	¥2,800
120	Bacardi Superior	¥2,300
121	Ron Zacapa Centenario	¥3,300
122	Don Julio Reposado	¥3,300

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[Back to CONTENTS ^](#)



## Beer

- 123 Suntory The Premium Malt's / Draft Beer ¥2,050
- 124 Peter Beer ¥2,050  
(Blue Pilsner / Red Pale Ale / Black Stout)  
*Craft beer brewed in Hokkaido-Otaru with our original bottle.*
- 125 Non-Alcoholic Beer – Suntory “All Free” ¥1,600

## Japanese Whisky (45ml)

- 126 The Peninsula Tokyo Single Malt Komagatake ¥14,500
- 127 Sakurao Single Malt ¥4,500
- 128 Suntory Hibiki Blender's Choice ¥6,000

## Scotch Single Malt (45ml)

- 129 Talisker 10 year old ¥4,050
- 130 Lagavulin 16 year old ¥5,400

## Scotch Blended (45ml)

- 131 Johnnie Walker Blue Label ¥5,800
- 132 Ballantine's 17 year old ¥3,300

## American (45ml)

- 133 Four Roses Premium ¥3,550
- 134 Wild Turkey 12 year old ¥3,300

## Cognac (45ml)

- 135 Hennessy X.O. ¥6,600
- 136 Rémy Martin XO ¥5,900
- 137 Rémy Martin Louis XIII 10 ml / 30ml / 45ml  
¥24,500 / ¥55,500 / ¥69,500

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[Back to CONTENTS ^](#)

### **Soft Drink**

138	Coca-Cola / Coca-Cola Zero	¥1,600
139	Ginger Ale	¥1,600
140	Orange Juice	¥1,600
141	Grapefruit Juice	¥1,600

### **Sake & Ume-Shu**

142	The Peninsula Junmai Daiginjo (300ml, bottle)	¥5,300
143	The Peninsula Plum Wine (45ml)	¥2,150

### **Water**

144	The Peninsula Water 500ml	¥1,600
145	The Peninsula Sparkling Water 500ml	¥1,600
146	S. Pellegrino 1000ml	¥2,300
147	Perrier 750ml	¥2,050
148	Aqua Panna 1000ml	¥2,300
149	Evian 750ml	¥2,050

### **Coffee**

150	Coffee	¥1,645
151	Decaffeinated Coffee	¥1,645
152	Espresso	¥1,645
153	Cappuccino	¥1,800
154	Café Latte	¥1,800

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[Back to CONTENTS ^](#)

## Tea

155	The Peninsula Tokyo Blend Tea	¥1,800
156	The Peninsula Tokyo Breakfast Tea	¥1,800
157	Assam	¥1,800
158	Green Tea	¥1,800
159	Jasmine	¥1,800
160	Peppermint	¥1,800
161	Darjeeling by Art of Tea	¥1,900
162	Earl Grey by Art of Tea	¥1,900
163	Egyptian Chamomile by Art of Tea	¥1,900



## Naturally Peninsula

*Our Naturally Peninsula Tea selection is designed to support your wellness lifestyle.*

164	Signature Detox Tea	¥2,050
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Dried Hibiscus

*Rich in vitamin C, citric acid, and potassium, hibiscus tea assists in activating the workings of intestines, stimulates digestive function, and removes excess water from the body in order to relieve swelling.*

165	Signature Sleep Tea	¥2,050
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Goji Berries, Dates, Honey

*Brewed with goji berries and red dates and served with honey, this tea delivers a plethora of calming nutrients, including melatonin, magnesium, and tryptophan, which prepare you for restful sleep.*

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[Back to CONTENTS ^](#)

## Champagne

166	The Peninsula Champagne by Deutz	¥28,000
167	Adrien Renoir "Le Terroir" Extra brut Grand Cru	¥22,800
168	Krug Grande Cuvée	¥63,300
169	Dom Pérignon	¥44,900
170	Telmont Brut	¥28,000
171	Duval-Leroy Blanc de Blancs Prestige Grand Cru	¥32,900
172	Henri Giraud "Hommage au Pinot Noir"	¥35,400
173	Billecart Salmon Rosé	¥34,200

## White Wine

### *Sauvignon Blanc*

174	Henri Bourgeois Les Baronnes, Sancerre	¥15,800
175	Kenzo Estate Asatsuyu, Napa Valley	¥45,000
176	Domaine Gérard Boulay "Monts Damnés", Sancerre	¥23,400

### *Chardonnay*

177	Au Bon Climat, Santa Maria Valley	¥14,500
178	Paul Lato Le Souvenir, Sierra Madre Vineyard	¥34,200
179	Michel Coutoux, Chassagne-Montrachet 1er Cru "Les Macherelles", Burgundy	¥35,700
180	Buisson-Charles Meursault Vieilles Vignes, Burgundy	¥28,500
181	The Peninsula Chardonnay Keller Estate, Sonoma	¥20,300
182	Jean-Paul & Benoit Droin, Chablis	¥14,500

Please be informed that the overall wine selections, prices and vintages are subject to change.  
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[Back to CONTENTS ^](#)

## Red Wine

### *Pinot Noir*

183	Domaine Drouhin, Roserock, Oregon	¥19,000
184	Kelley Fox Wine Maresh Vineyard Dundee Hills, Oregon	¥27,200
185	The Peninsula Pinot Noir Keller Estate, Sonoma	¥22,800
186	Clos De La Chapelle Beaune 1er cru "Champs Pimont", Burgundy	¥29,000

### *Bordeaux Blend*

187	Marquis de Calon, Saint-Estèphe	¥22,800
188	Silver Oak, Alexander Valley	¥35,400
189	Pontet Canet, Pauillac	¥70,000
190	Hundred Acre, Napa Valley	¥189,800
191	Château Figeac, St-Emilion	¥124,000

### *Syrah*

192	Domaine Jean-Michel Gerin Champin le Seigneur, Côte-Rôtie	¥25,300
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### *Sangiovese*

193	Tignianello, Toscana	¥52,000
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To access our master wine list, please scan QR code.



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Back to CONTENTS ^