

ELEVATE YOUR DINING EXPERIENCE WITH PENFARE AT HOME

與摯愛安在家中 品嚐半島暖心滋味



Savour The Peninsula's gastronomic delights in the comfort of your own home.

A variety of Western and Chinese dishes prepared by Michelin-starred chefs are just a phone call away.

Pair your meals with Peninsula labelled wines and receive a souvenir with an order of two bottles or more.

Our takeaway packaging are made from biodegradable materials. We encourage you to support the environment by taking your meals with your own bag, and receive HK\$ 20 off from your bill.

香港半島酒店之遙距餐飲下單服務，讓客人可於安在家中享受由半島酒店米芝蓮星級廚藝團隊炮製之中西精選美饌。

客人可加配各式半島名釀搭配精緻佳餚，選購兩瓶以上更可獲贈精美禮品。

香港半島酒店將提供可降解的外帶餐盒，客人自備紙袋提取餐膳，更可獲 20 港元折扣優惠，以答謝 閣下響應支持環保。

This offer is available daily from 10:00 am to 9:00 pm

For ordering and enquiries, please call 2696 6700 or email penfareathome@peninsula.com

Upon order confirmation, you will receive an online link to make payment via email/SMS and refund will not be accepted

Your order will be available for pick up at The Concierge

此優惠適用於星期一至日上午 10:00 至晚上 9:00

如欲訂購或查詢，請致電 2696 6700 或電郵至 penfareathome@peninsula.com

訂單確認後，閣下將會收到一封電郵或電子訊息確認訂單及付款連結。訂單一經付款，將不獲退款。請到禮賓部提取閣下所訂之餐膳

WESTERN MENU FOR FOUR

精選西式套餐供四位享用

King crab cobb salad, tomato vinaigrette

蟹肉田園沙律配蕃茄油醋汁

Seafood bisque, basil cream

海鮮濃湯配羅勒忌廉

Grilled Kurobuta pork, maple glazed carrots,
apple chutney

扒極黑豬配楓糖燴甘筍及蘋果甜酸醬

or

或

Seared Scottish salmon fillet,
green peas with chorizo, orange hollandaise

煎蘇格蘭三文魚柳配青豆燴西班牙香腸及香橙

荷蘭汁

Chestnut tart with vanilla chantilly and cassis coulis

栗子撻配香草忌廉及黑醋栗醬

Each set is priced at 2,720 (serving for four)

Price is in Hong Kong dollar. Please advise our associates if you have any special dietary requirement

每份套餐為 2,720，供四位享用

以上價格均為港幣。如閣下有任何食物敏感或飲食要求，請與我們的服務員聯絡

SUSHI SETS

精選壽司

DELUXE PLATTER (SERVING FOR FOUR) 特上壽司拼盤(四人用)

Salmon sushi 三文魚壽司 (4 pieces/ 四件)

Sweet shrimp sushi 甜蝦壽司 (4 pieces/ 四件)

Matsubugai sushi 馬刀貝壽司 (4 pieces/ 四件)

Lobster salad sushi 龍蝦沙律壽司 (4 pieces/ 四件)

Aburi crab stick sushi 火炙蟹柳壽司 (4 pieces/ 四件)

Mango shrimp sushi 芒果蝦卷壽司 (4 pieces/ 四件)

Egg sushi 玉子壽司 (4 pieces/ 四件)

每份 680 per set

SUPREME PLATTER (SERVING FOR EIGHT) 極上壽司拼盤(八人用)

Sea urchin sushi 海膽壽司 (8 pieces/八件)

Scallop sushi 帶子壽司 (8 pieces/八件)

Red shrimp sushi 赤蝦壽司 (8 pieces/八件)

Hokkigai sushi 北寄貝壽司 (8 pieces/八件)

Aburi salmon sushi 火炙三文魚壽司 (8 pieces/八件)

Cheese prawn roll 芝士吉列蝦卷 (8 pieces/八件)

Tuna sushi 吞拿魚壽司 (8 pieces/八件)

Futomaki 太卷(8 pieces/八件)

每份 1,380 per set

Prices are in Hong Kong dollars. Please advise our associates if you have any special dietary requirement

Sushi platter is only available daily from 10:00 am to 6:00 pm and requires 4-hour notice

以上價格均為港幣。如閣下有任何食物敏感或飲食要求，請與我們的服務員聯絡

壽司拼盤供應時間為星期一至日上午 10:00 至晚上 6:00 及必須於四小時前預訂

THE PENINSULA CLASSIC AFTERNOON TEA
半島經典下午茶

MENU 菜單

Savouries 鹹點

Focaccia, Parma ham, mushrooms, mascarpone, basil 意式香草包、巴馬火腿、蘑菇、意大利軟芝士、羅勒
Panino verde, shrimps, artichokes, lemon 青牛油軟包、海蝦、雅枝竹、檸檬
Tortino, eggplant caponata, peppers, tuna 香酥焗撻、意式燴茄子、甜椒、吞拿魚
Classic cucumber sandwiches 傳統青瓜三文治

Pastries 甜點

Panna cotta, red fruit, vanilla 意大利雲呢拿紅莓奶凍
Tiramisu, lady finger, coffee cream 意大利芝士餅、蛋白蛋糕配咖啡忌廉
Fried zeppole, custard cream, morello cherries 聖若瑟泡芙、吉士忌廉配酒釀車厘子
Baked cassata cakes, ricotta, chocolate, orange cream 卡薩塔乳酪芝士蛋糕配朱古力香橙忌廉

Scones 鬆餅

Raisin scones with clotted cream and strawberry jam 英式烘葡萄乾鬆餅配奶油忌廉及士多啤梨果醬

一位 380 per person

兩位 720 for two persons

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Afternoon Tea is available daily from 12:00 pm to 6:00 pm

以上價格均為港幣。如閣下有任何食物敏感或飲食要求，請與我們的服務員聯絡

下午茶供應時間為星期一至日中午 12:00 至晚上 6:00

A LA CARTE SELECTIONS

精選單點菜式

CHINESE APPETISERS & SOUPS 中式前菜及湯品

Century eggs with ginger pickles 子薑皮蛋	128
Shredded chicken with green bean noodles and chilli pepper sauce 麻辣粉皮雞絲	148
Barbecued pork with honey 蜜汁叉燒	298
Hot and sour king crab meat soup 皇帝蟹肉酸辣羹	260
Double-boiled fresh six-head abalone soup with fish maw, sea cucumber, conpoy, blaze mushrooms, chestnut mushrooms, black mushrooms and chicken 八寶皇子雞燉湯	1,688

WESTERN APPETISERS & SOUPS 西式前菜及湯品

Mozzarella and cherry tomato salad with basil, extra virgin olive oil and aged balsamico 牛乳芝士及車厘茄沙律配紫蘇伴欖油及意大利醋	258
Chesa charcuterie plate 瑞樵閣風乾雜肉薄片	305
Lobster bisque 龍蝦湯	228

SHAREABLES 共享菜式

Serving for between 4 and 6 persons and requires 6-hour in advance reservation 建議四至六位享用，必須於六小時前預訂

Pan-fried crab cakes with kale and bacon salad, lemon vinaigrette 香煎蟹餅配羽衣甘藍、煙肉沙律及檸檬油醋汁	780
Duck liver terrine with mango-apple chutney, Melba toast 鴨肝凍批配芒果蘋果醬、薄多士	980
Beef Wellington with Port wine sauce, butter-glazed seasonal vegetables 威靈頓牛柳配砵酒汁及牛油炒時令蔬菜(800 g/ 克)	1,080
Roasted lamb rack with lemon-cumin crust, green vegetables, lamb jus 檸檬孜然燒羊架配青菜及羊肉汁 (800 g/ 克)	1,280
Miso-glazed salmon fillet with roasted eggplant, sesame dressing 味噌燒三文魚柳及烤茄子、芝麻醬汁	880
Pig's trotters in ginger and sweetened vinegar 豬腳薑醋	1,388

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A LA CARTE SELECTIONS

精選單點菜式

CHINESE MAIN COURSES 中式主菜

Chinese-style pan-fried beef fillet with barbecue sauce 中式煎牛柳	330
Sweet and sour Hungarian mangalica pork with pineapple 懷舊匈牙利鬃毛豬菠蘿咕嚕肉	398
Braised duck stuffed with assorted meat, mushrooms, dried beans and salty egg yolks 乾清八寶鴨	480
Braised bean curd with wild mushrooms 野菌扒豆腐	240
Fried vermicelli with crab meat and egg 蟹肉金絲米粉	298
Braised pomelo peel with bamboo fungus and shrimp roe 蝦子竹筍扒柚皮煲	348
Spring Moon's signature fried rice with assorted seafood, roasted goose and XO sauce 嘉麟樓極品炒飯	360

WESTERN MAIN COURSES 西式主菜

Impossible burger with coleslaw 純素菜漢堡配椰菜沙律	308
Suzie Q's sandwich, char-grilled beef, mozzarella, butter-fried soft bun 半島特色三文治、炭燒薄牛扒、芝士	310
Whole spring chicken with roasted potatoes and sautéed vegetables 法國春雞配燒薯及炒雜菜	465
Roasted 10-oz American veal chop with grilled green asparagus and morel cream 有骨乳牛排配烤青蘆筍伴羊肚菌忌廉汁	455

WESTERN DESSERTS 西式甜品

Fresh fruit cream cake 鮮果忌廉蛋糕 (500 g/ 克)	380
Mixed berry tart 雜莓撻 (80 g/ 克)	85
Chocolate mousse bar 朱古力慕絲條 (80 g/ 克)	85
Mango cheese cake 芒果芝士蛋糕 (80 g/ 克)	85

Ordering of Western desserts requires 48-hour notice

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以上甜點必須於 48 小時前預訂

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WINE & CHAMPAGNE SELECTIONS

佳釀及香檳

CHAMPAGNE 香檳

NV The Peninsula, Brut, by Deutz Aÿ, Champagne, France, 750ml 720

RED WINES 紅酒

2015 The Peninsula Saint-Estèphe by Calon Ségur, Bordeaux, France, 750 ml 600

2016 The Peninsula Pinot Noir "La Cruz Vineyard", by Keller Estate, Sonoma Valley, California, USA, 750 ml 600

2013 The Peninsula Saint-Estèphe by Calon Ségur, Bordeaux, France, 375 ml 320

WHITE WINES 白酒

2017 The Peninsula Chablis 1^{er} Cru by Olivier Leflaive, Burgundy, France, 750 ml 600

2016 The Peninsula Chardonnay "La Cruz Vineyard", by Keller Estate, Sonoma Valley, California, USA, 750 ml 600

2017 Chesa Chardonnay, Cave Les Deux Cretes, Gérald Clavien, Valais, Switzerland, 750 ml 550

2016 The Peninsula Chablis 1^{er} Cru by Olivier Leflaive, Burgundy, France, 375 ml 320

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DELIVERY SERVICE

送 遞 服 務

Tsim Sha Tsui, Tsim Sha Tsui East, Jordan and other areas of Kowloon with a spending of HK\$ 1,500 or above 消費滿 1,500 港元即可享尖沙咀、尖東、佐敦及其他九龍地區免送遞費	Complimentary
Hong Kong Island with a spending of HK\$ 2,000 or above 消費滿 2,000 港元即可享港島地區免送遞費	Complimentary
New Territories with a spending of HK\$ 3,000 or above 消費滿 3,000 港元即可享新界地區免送遞費	Complimentary
Other areas of Kowloon 其他九龍地區	150
Hong Kong Island 港島	250
New Territories 新界	350

Prices are in Hong Kong dollars

Delivery service is applicable to residential or commercial area in Hong Kong, except Hong Kong International Airport, Tung Chung, Ma Wan, Discovery Bay, Outlying Islands and remote area
In compliance with the social distancing policy, delivery service will be limited to outside of the building entrance

以上價格均為港幣

送遞服務只適用於香港特別行政區的住宅或商業區 (不包括香港國際機場、東涌、馬灣、愉景灣、離島及偏遠地區)

為保持社交距離，所有訂單送遞服務只於大廈門外交收