



A TASTE OF
THE PENINSULA

THE PENINSULA
HOTELS

ABOUT THIS COOKBOOK

Over the years, many visitors and guests have enjoyed the delicious cuisine and libations offered across The Peninsula Hotels, which is often missed once they have returned home. This special collection of signature recipes, selected by award-winning Peninsula chefs and mixologists, has been created with these guests in mind.

These recipes aim to help The Peninsula guests recreate the moments and memories of their favourite Peninsula properties at home. The collection includes light and healthy dishes from The Lobby; rich, savoury Cantonese preparations from one of The Peninsula Hotels' Michelin-starred restaurants; and decadent pastries and desserts that evoke the cherished tradition of The Peninsula Afternoon Tea. Cocktail recipes are also included, with which guests can revisit the flavours of signature Peninsula tipples.

By gathering these recipes, The Peninsula Hotels aims to share a few of its closely guarded culinary secrets with guests – and also to remind them of the delights that await them when they next visit their favourite “home away from home.”

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BREAKFAST

THE PENINSULA TOKYO

FLUFFY EGG-WHITE OMELETTE



This ethereally-light take on the classic morning omelette is a favourite of health-minded diners at The Peninsula Tokyo's refined, chandelier-adorned The Lobby restaurant. The recipe yields 1 serving.

Ingredients:

- 4 egg whites
- 10 g butter
- 40 g baby spinach leaves
- A handful of mixed salad leaves
- 3 cherry tomatoes, sliced
- 30 g fresh ricotta cheese
- 5 ml lemon juice
- 10 ml extra virgin olive oil
- sea salt to taste

Preparation:

- Whip the egg whites to soft peaks (this is the secret of keeping the omelette fluffy).
- In a round, 15- to 18-cm non-stick sauté pan, melt the butter over medium heat, add the spinach and stir.
- Add the egg whites and pat the pan gently to flatten the eggs, giving them the shape of a round disk, like a Spanish omelette.
- Cook 3 minutes or until the sides of the omelette detach from the pan. Then, using a rubber spatula, flip it and cook it over low heat for another 3 minutes.
- Remove the omelette from the heat, sprinkle it with sea salt and place it on a flat plate. Top it with a spoonful of ricotta cheese, the sliced cherry tomatoes, and the lettuce leaves dressed with lemon and oil, and serve.



SOUP

THE PENINSULA SHANGHAI

CHILLED SPRING LETTUCE SOUP



Enjoyed as part of the *Naturally Peninsula* spa menu, this delicious and light dish is served poolside at The Peninsula Shanghai's sumptuous, skylit indoor pool. The recipe yields 4 servings.

Ingredients:

- 6 heads of red-leaf or butter lettuce
- 1 ripe avocado
- juice of 1 fresh lime
- 50 g carrot, peeled and finely diced
- 50 g onion, peeled and finely diced
- 10 g butter (approximately 1 tablespoon)
- salt to taste
- toasted pumpkin seeds

Preparation:

- Cut the lettuce into quarters, discarding the roots, and wash them. Blanch the pieces by boiling them in salt water for 1 minute, then plunge them into ice water.
- Add the lettuce, avocado, salt, pepper, and lime juice to a blender and puree until smooth. (Adding a little ice will allow the soup to chill faster, and thin out the mixture.) Season to your taste, then strain the soup into a clean container.
- Sauté the carrot and onions in butter until soft, golden-brown, and fragrant.
- Pour the soup into bowls, garnish with the vegetables, toasted pumpkin seeds, and serve chilled.



SALADS AND APPETISERS

THE PENINSULA SHANGHAI

STUFFED PEPPER AND MUSHROOM PARMESAN



Deeply flavourful yet light and healthy, this vegetable dish is featured on the globally inspired menu at The Peninsula Shanghai's elegant, mural-clad The Lobby restaurant. The recipe yields 4 servings.

Ingredients:

- 2 bell peppers, cut in halves to form 4 cups
- 2 tbsp olive oil
- 500 g mushrooms (portobello and/or king oyster varieties work best), pulsed in a food processor until roughly chopped
- 200 g diced eggplant
- 20 g garlic, minced
- 1 onion, finely diced
- 1 carrot, finely diced
- 1 stalk celery, finely diced
- 50 g tomato paste
- 100 ml white wine
- 1 tsp dried oregano
- 1 tsp dried thyme
- 1 tbsp fresh basil, chopped
- 50 g breadcrumbs
- 50 g Parmesan, finely grated
- 50 to 75 g tomato sauce
- salt and pepper to taste
- 4-5 pieces of torn basil leaf

Preparation:

- Preheat oven to 180° C.
- Clean the bell pepper halves of seeds and membrane, then drizzle with olive oil and season with salt and pepper. Roast in the oven for 8 minutes, then allow to cool.
- Meanwhile, prepare the filling. Heat olive oil on medium heat in a large saucepan. Add half of the mushrooms and sauté on high heat. (Avoid stirring or shaking the pan too much; this lets the mushrooms caramelize and develop flavour.) Cook until golden brown, season with salt and pepper and remove from the pan and set aside.
- Sauté the remaining mushrooms, then do the same with the eggplant. Remove the vegetables from the pan and set aside.
- Using the same pan, sauté the garlic, onions, carrot, and celery together on medium heat until just tender. Add in the cooked mushrooms and eggplant. Reduce heat to low and add the tomato paste. Stir until fully cooked, about 2-3 minutes. Deglaze the pan with the wine and let it reduce by 2/3. Add in the dried herbs and stir. Remove the mixture from heat and allow it to cool for 10-12 minutes.
- When the mixture has cooled, fold in the fresh basil, breadcrumbs, and Parmesan. Season to taste.
- Spoon the mixture evenly into each of the 4 pepper halves.
- Reduce the oven temperature to 160° C.
- Line a tray with aluminium foil. Place the peppers on the tray 5 cm apart from one another. Spoon a little bit of tomato sauce on top of each. Evenly sprinkle the Parmesan over the tomato sauce.
- Bake in the oven uncovered for 15 minutes, or until mushroom mixture is bubbling and the cheese has turned golden brown. Remove from the trays, garnish with torn basil leaves and serve immediately.

THE PENINSULA NEW YORK

HERITAGE GRAIN BOWL



Chock-full of healthy vegetables and probiotic-rich pineapple kimchi, this dish is a lunchtime favourite at Clement, The Peninsula New York's chic Modern American restaurant. The recipe yields 2 servings.

Ingredients:

Pineapple Kimchi

- 1 whole pineapple, ripe
- 1 cup rice wine vinegar
- 2 tbsp sugar
- 2 tbsp chili flakes
- 1 tbsp salt

Grains and vegetables

- 142 g cooked grains (such as bulgur, farro, quinoa, or brown rice)
- 57 g pineapple kimchi
- 28 g shaved seasonal vegetables
- 14 g diced avocado
- 5 tbsp Banyuls Vinaigrette

Banyuls Vinaigrette

- 3 tbsp Banyuls vinegar (or other red-wine vinegar)
- 6 tbsp extra virgin olive oil
- 1 tsp Dijon mustard
- 1 tsp honey
- salt and pepper to taste

Preparation:

- Make the pineapple kimchi about 5 days ahead. Dice the pineapple into pieces of about 1 - 1.5 cm, and place it in an airtight jar. Mix the vinegar and sugar until the sugar is dissolved, add the chili flakes, and then pour the liquid over the pineapple. Seal it in the airtight jar for 5 days. (After that, it should be moved to the refrigerator and used within 2 months.)
- Make the vinaigrette by whisking together vinegar, Dijon mustard, honey, salt, and pepper. Add the olive oil last and slowly, so that it emulsifies properly.
- Toss 3 tbsp of the vinaigrette with the cooked grains in a serving bowl.
- Add the pineapple kimchi and shaved vegetables atop the grains, then top with the diced avocado and a little more vinaigrette before serving.

THE PENINSULA BEVERLY HILLS

CHARRED CAESAR SALAD



This classic salad is a favourite among health-conscious A-listers at The Belvedere, The Peninsula Beverly Hills' iconic al fresco-terrace restaurant. The recipe here makes a perfect light lunch for 2 to 4 people.

Ingredients:

Salad

- 1 bunch kale, stems removed, washed and thoroughly dried
- 500 g Brussels sprouts
- 3 Romaine lettuce hearts, chopped
- 113 g Parmesan, shredded
- 113 g Parmesan, shaved
- 115 g croutons (The Belvedere makes these fresh, but packaged croutons work just as well)
- olive oil and salt to taste

Peppercorn-White Anchovy Dressing

- 29 ml red wine vinegar
- juice and zest of 1 lemon
- 29 ml half and half
- 5 g Dijon mustard
- 2 oil-packed anchovy filets
- 1 clove garlic
- 1 egg yolk
- 55 g Parmesan, shredded
- 250 ml olive oil
- 5 ml Worcestershire sauce
- 29 ml water
- 3 dashes Tabasco
- cracked pepper to taste

Preparation:

- Preheat oven to 245°C.
- Cut the Brussels sprouts into quarters. Toss liberally in olive oil and salt. Roast until crispy and soft, about 30 minutes (they are ready when they turn dark brown).
- Lightly toss the kale in olive oil, and bake slowly in a single layer on a sheet tray in a 150°C oven until crispy, about 30 minutes.
- Set Brussels sprouts and kale aside to cool to room temperature.
- Make the dressing. First, blend garlic, anchovy and water together in blender until smooth; then add vinegar, Dijon mustard, half and half, lemon juice and lemon zest. Next, add egg yolk; then, with the blender on low speed, slowly add the olive oil. Finish by adding Tabasco, Worcestershire, Parmesan and cracked pepper.
- In a large bowl, place Romaine, roasted Brussels sprouts, crispy kale, shredded Parmesan and croutons and toss with dressing.
- Garnish with shaved Parmesan and a drizzle of olive oil, and serve.



CHINESE DISHES

THE PENINSULA HONG KONG

BARBECUED PORK



This flavourful recipe is adapted from a signature preparation served at Spring Moon, The Peninsula Hong Kong's celebrated, Michelin-starred Cantonese fine-dining restaurant. The recipe yields 8 servings.

Ingredients:

- 600 g pork shoulder
- 25 g ground bean sauce
- 20 g fermented red bean curd
- 10 g Hoisin sauce
- 5 g Chinese sesame paste
- 35 ml Mei Kuei Lu Chiew (Chinese rose-infused cooking wine)
- 20 g salt
- 500 g sugar
- maltose or honey to taste

Preparation:

- Cut the pork into strips about 1 cm thick, 4 cm wide and 15 cm long.
- Soak the pork in a bowl of cold water and refrigerate for 4 hours.
- After 4 hours' refrigeration, drain off and refill cold water. Then put it back into the refrigerator for another 2 hours.
- Mix all seasonings together, and marinate the pork in the mixture for 20 minutes.
- Roast the pork for 18 minutes in a preheated oven at 160°C.
- Take the pork out from the oven and baste it with maltose or honey, roast for 5 minutes.
- After 5 minutes' baking, baste the pork with maltose or honey for another side for 5 minutes, and serve.

THE PENINSULA SHANGHAI

CHIVE DUMPLINGS



At The Peninsula Shanghai's Michelin-starred Cantonese restaurant, Yi Long Court, dim sum – such as these delightfully savoury steamed dumplings – is a cherished tradition. This recipe yields approximately 30 dumplings.

Ingredients:

Stuffing

- 500 g shrimp, finely minced
- 10 g salt
- 5 g chicken stock powder
- 40 g sugar
- 150 g chives, thin sliced
- 75 g chicken leg mushrooms or shiitake mushrooms, diced

Onion-infused oil for stuffing

- 40 g spring onions, roughly cut into 2.5 cm pieces.
- 110 ml soybean or canola oil

Chive water

- 110 g chives, finely chopped
- 20 ml water

Dough

- 12 ml chive water
- 75 g high protein flour
- 75 g bean flour
- 138 ml boiling water

Preparation:

- Make the onion-infused oil for stuffing by placing the spring onions and oil into a small pot and begin to warm up over low heat. Allow the onions to sizzle in the pot until they turn deep golden brown and begin to smell aromatic, which takes about 10 minutes on low heat. Strain the onions and reserve the oil for the stuffing.
- Make the stuffing by hand-mixing the shrimp with the rest of the stuffing ingredients in a large bowl until well combined. Refrigerate the mixture for 4 hours.
- Make the chive water by blending the chives with the water in a blender or food processor to a fine paste. Strain the water into a bowl, discard the pulp and set the water aside.
- Make the dumpling dough by mixing the chive water with both flours. Add the boiling water a little at a time, until the dough comes together. Knead the dough until smooth.
- Using approximately 10 g of dough per dumpling, shape the dough into round, thin discs, about 1 mm thick. Place 1 tablespoon of stuffing on top of each disc, then press the dough closed into a purse shape.
- Once the dumplings are formed, place them in a pre-heated steamer and steam for about 4 minutes (or until dumplings feel firm and fully cooked). Serve with your favourite sauces.

THE PENINSULA BEIJING

STEAMED BEAN CURD WITH XO SAUCE



This delicious dish is a favourite at Huang Ting, The Peninsula Beijing's sophisticated Cantonese restaurant that resembles a traditional nobleman's courtyard home. The recipe yields 2 to 4 servings.

Ingredients:

- 120 g Japanese scallops or similar
- 400 g bean curd
- 100 g blanched choy sum
- 50 g pickles, diced
- 20 g XO sauce
- 3 g salt
- 2 g white pepper
- 20 g diced red bell pepper
- 15 ml seasoned soy sauce for seafood (or regular soy sauce)
- 5 g chopped scallion

Preparation:

- Cut the bean curd into 6 pieces, approximately 5 x 3 cm a piece. Cut scallops into halves, and place each half atop a piece of bean curd.
- Season the scallops with salt and white pepper. Top with XO sauce and pickles, and steam in a steamer for 5 minutes.
- After steaming, sprinkle the chopped scallions and diced red bell pepper atop the pieces of bean curd. Put the blanched choy sum between the bean curd pieces. Choy sum can be blanched by boiling in salt water for 1 minute.
- Pour the seasoned or regular soy sauce around the bean curd pieces and serve.

THE PENINSULA TOKYO

SUMMER SICHUAN CHICKEN



Among the sophisticated dishes served at Hei Fung Terrace – The Peninsula Tokyo's sleek Cantonese restaurant with interiors evoking an exotic Suzhou garden – this preparation is a seasonal favourite. The recipe yields 4 servings.

Ingredients:

Chicken

- 1 whole chicken, approximately 1 to 1.2 kg
- 50 g fresh sliced ginger
- 50 g spring onions, whole
- 10 g coriander

Sauce

- 50 g fresh chopped garlic
- 70 g white sugar
- 150 ml dark soy sauce
- 120 ml black Chinese vinegar
- 30 g Chinese black beans
- 100 g chili sauce
- 40 ml sesame oil
- 50 ml Sichuan oil
- 10 g Sichuan pepper (or more if preferred)
- 40 g toasted peanuts

Preparation:

- Make the sauce by mixing the listed ingredients together. Set aside.
- In a large stewing pot, bring 2 litres of water, plus the ginger and spring onion, to a boil.
- Add the whole chicken and let it simmer for 45 minutes; then remove it from the heat and let it cool.
- With a paring knife, gently debone the chicken meat and cut into portion-sized pieces.
- Place each piece of chicken on a soup plate or a bowl, and abundantly cover it with sauce. Garnish with fresh coriander leaves and serve.

THE PENINSULA BANGKOK

FRIED RICE WITH SHRIMP



This easy-to-make dish is a popular preparation at Mei Jang, The Peninsula Bangkok's refined Cantonese restaurant with views overlooking lush gardens and the Chao Phraya River. The recipe yields 2 servings.

Ingredients:

- 40 g shrimp (without shell)
- 2 eggs
- 250 g cooked white rice
- 15 g green onion, diced
- 5 g onion, sliced
- 25 g Chinese kale, diced
- 2-3 tbsp sesame or vegetable oil
- soy sauce and salt, to taste

Preparation:

- Heat the oil in a wok (or a large skillet) over medium-high heat. Add the shrimp and sauté.
- Add the kale, and then break the eggs into the pan, stirring the mixture together until the egg is half-cooked.
- Add the cooked rice and stir until it is well mixed with the eggs.
- Add soy sauce and salt.
- Garnish with green onion and stir fried sliced onion, and serve.



MAIN COURSES

THE PENINSULA TOKYO

SEAFOOD YAKISOBA



This traditional Japanese preparation is a beloved dish on the globally influenced menu at The Peninsula Tokyo's The Lobby restaurant. The recipe yields 1 serving.

Ingredients:

Noodle stir-fry

- 200 g egg noodles or soba noodles
- 20 g scallops, diced
- 30 g shrimp tail, diced
- 25 g squid
- 20 g black fungus
- 20 g button mushroom, sliced
- 20 g Chinese cabbage, sliced
- 20 g bok choy, sliced
- 5 g yellow chives, sliced
- 20 g julienned red bell pepper and carrot
- 30 ml canola oil

Sauce

- 15 ml oyster sauce
- 4 ml dark soy sauce
- 2 g sugar
- 5 ml sake
- 2 g minced garlic
- 2 g chopped ginger
- 2 ml sesame oil
- 5 g doubanjiang (also called broad bean chili sauce)

Preparation:

- Make the sauce by mixing all the listed ingredients together. Set the mixture aside.
- Blanch the noodles in boiling water (briefly, keeping them "al dente"), then cool them in ice water, strain them and set aside.
- In a wok or a sauté pan, heat the canola oil over high heat. Add the vegetables and stir-fry them for about 1 minute, then add the seafood and stir-fry for another minute.
- Add the noodles and the sauce, continuing to stir over medium-high heat until the noodles are perfectly coated in the sauce.
- Serve hot, topped with prawn crackers if preferred.

THE PENINSULA CHICAGO

TUNA POKE BOWL



At The Peninsula Chicago's The Lobby restaurant, this fresh, healthy preparation is characteristic of the Contemporary American dishes diners enjoy beneath soaring, graceful ceilings. The recipe is for a single bowl (1 serving).

Ingredients:

Tuna poke

- 85 g raw Ahi tuna, diced
- 28 g pineapple, diced
- 28 g carrots, shredded
- 28 g edamame, shelled
- 28 g kimchi
- ¼ avocado, sliced
- 100 g cooked brown rice
- 28 g pickled ginger
- 28 g cucumber
- 57 g pita or tortilla chips
- white and black sesame seeds to taste
- salt to taste

Marinade

- 237 ml gluten-free soy sauce
- 59 ml blended oil
- 44 ml sesame oil
- 59 ml honey
- 44 g siracha
- 57 g ginger, grated
- 6 scallions, chopped

Spicy mayonnaise

- 1 tbsp Calabrian chilli pepper or siracha
- 115 g mayonnaise
- salt to taste

Preparation:

- Make the marinade and spicy mayonnaise by combining the listed ingredients together.
- Pour the marinade over the diced Ahi, and let it marinate for 5 minutes.
- Compose the poke bowl by placing cooked brown rice in a serving bowl. Top the rice with spicy mayonnaise, then heap the marinated tuna atop the rice in the centre of the bowl.
- Arrange the pickled and fresh vegetables, pineapple, and pita or tortilla chips around the tuna. Season with salt and sprinkle with sesame seeds, then serve.

THE PENINSULA MANILA

ARROZ CALDO (Garlic- and Ginger-infused Rice Porridge)



A beloved staple of Filipino cuisine, arroz caldo (or “warm rice”) combines Chinese and Spanish influences. This recipe has been handed down among chefs at The Peninsula Manila’s The Lobby restaurant for more than four decades. The recipe yields 12 servings.

Ingredients:

Rice with Stock

- 1 kg sticky rice (also called glutinous rice)
- 2 L chicken stock
- 80 g fresh ginger, peeled and finely chopped
- 12 cloves garlic, minced
- 1 medium white onion, minced
- 150 ml vegetable oil
- 1 tbsp safflower (also called kasubha)
- 236 ml fish sauce
- 1½ tsp ground black pepper

Chicken and Marinade

- 1 kg boneless chicken legs and thighs, cut into stewing pieces
- 2 tsp ground black pepper
- 125 ml calamansi juice
- 100 ml fish sauce
- 2 stalks lemongrass, chopped
- 1 tbsp white sugar

Toppings

- fried garlic (2/3 of the above 12 cloves garlic)
- halved hard-boiled eggs
- chopped spring onions
- lime, lemon, or calamansi wedges
- fish sauce

Preparation:

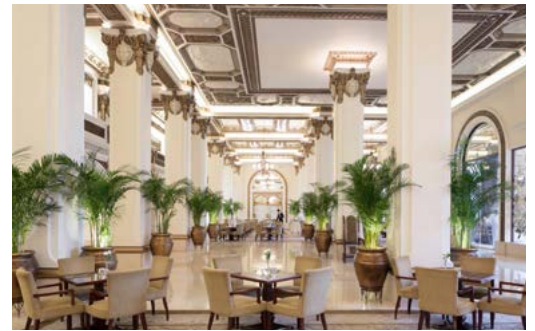
- Mix the ingredients for the chicken marinade. Marinate the chicken in the mixture for 2 to 3 hours.
- Grill the chicken pieces over medium-high heat, then set aside.
- Make the porridge. In a large pre-heated stockpot, sauté 1/3 of the garlic and all of the onion and ginger in the vegetable oil over medium heat. Add the rice and stir steadily for 2 minutes.
- Add chicken stock and bring to boil, then lower the heat, stirring occasionally until the rice is cooked, about 40 minutes. Add kasubha and stir.
- Fry the remaining garlic and set aside.
- Shred the chicken atop the cooked rice, season with fish sauce and pepper to taste, and serve with a few tendrils of kasubha, fried garlic and toppings of your choice.



PASTRIES AND DESSERTS

THE PENINSULA HONG KONG

RAISIN SCONE



This classic treat is among the delicious bakery items served at The Lobby restaurant's beloved Afternoon Tea – a tradition at The Peninsula Hong Kong as well as other Peninsula properties around the world. The recipe yields around 15 to 20 pieces (65 to 75 gram per scone)

Ingredients:

- 120 g unsalted butter
- 100 g sugar
- 2 g zested lemon peel
- 100 g eggs
- 200 ml whole milk
- 340 g cake flour, sifted
- 110 g bread flour, sifted
- 25 g baking powder, sifted
- 130 g raisins

Preparation:

- In an electric mixer, beat the butter, sugar and lemon peel for 5 minutes at medium speed.
- Add the eggs progressively, followed by the milk.
- Once the mixture is well blended, fold the sifted flours and baking powder into the batter.
- Add the raisins and beat for 3 minutes at low speed to produce a smooth dough.
- Cover the dough and refrigerate overnight.
- Roll the dough to a 17 mm thickness, and cut into desired shape for the finished scones.
- Place cut dough shapes onto a greased tray, brush with egg wash, and bake in the pre-heated oven at 210°C for 20 minutes.

THE PENINSULA TOKYO

MANGO SHORTCAKE



This decadent dessert, enlivened with fresh mango and layered with Chantilly cream, is a favoured treat of The Peninsula Boutique & Café at The Peninsula Tokyo. The recipe yields 5 servings.

Ingredients:

Sponge cake (30 cm x 20 cm)

- 175 g whole eggs
- 100 g sugar
- 70 g all-purpose flour, sifted
- 10 ml vegetable oil

Mango syrup

- 100 ml mango puree
- 50 ml water
- 50 g sugar

Chantilly cream

- 400 ml fresh cream (35-38% fat)
- 32 g sugar
- 5 ml vanilla extract
- 1 ripe mango (weighing 500-600 g)

Preparation:

- Make the sponge sheet cake. Start by whisking eggs and sugar over a pan of boiled water, out of the heat and until light and fluffy; then fold in the sifted flour and the oil.
- Spread the cake batter on a baking sheet of 30 cm x 20 cm lined with baking paper, and bake for 10 to 12 minutes in a preheated oven at 190° C.
- Once the sponge cake has cooled, trim the edges and slice it into 3 strips of approximately 9 cm x 20 cm.
- Make the syrup by boiling the sugar, water, and mango puree. After removing it from the heat, lightly apply it with a silicone or regular brush to the surface of the sponge cake.
- For the Chantilly cream, beat all listed ingredients together in a mixer at high speed, until the cream has a medium-firm consistency.
- Peel the fresh mango and cut the flesh into strips. Then create cake layers, by spreading a dollop of cream atop one piece of sponge, topping the cream with mango strips, and then repeating the layers a second and third time.
- Spread the remaining cream on the sides of the layer cake and chill for 2 hours.
- Slice with a sharp knife and serve. It will be 5 slices of 4 cm each.

THE PENINSULA NEW YORK

AVOCADO TOFU CHOCOLATE MOUSSE



This rich chocolate dessert – made with deceptively healthy ingredients – is a popular offering at The Peninsula New York's chic Gotham Lounge restaurant. The recipe yields 4 servings.

Ingredients:

Avocado puree

- 1 ½ ripe avocado
- 100 ml verbena syrup
- 30 ml honey
- 3 g salt
- 1 ml lemon juice

Chocolate tofu mousse

- 350 g organic soft silken tofu
- 3 g salt
- 75 g 80% dark chocolate
- 3 g vanilla paste
- 83 g Turbinado sugar (also called raw sugar)
- 25 g cocoa butter
- 50 g 70% dark chocolate

Macerated Berries

- 340 g mixed berries
- 56 g sugar

Preparation:

- Make the avocado puree. Start by peeling and cutting the ripe avocado into quarters. Add salt and lemon juice into blender and puree until smooth. Freeze the mixture until it is completely frozen through, around 5 hours.
- Mix the honey and verbena syrup in a saucepan, and bring it to a boil.
- Pour the hot syrup over the frozen avocado in a mixer or blender, and blend the mixture on high speed until smooth (about 10 seconds). Set aside.
- Make the chocolate-tofu pudding. Melt the 80% dark chocolate, the 70% dark chocolate, and the cocoa butter in a saucepan, stirring until smooth.
- Add salt to the tofu and warm the tofu in microwave to room temperature.
- Blend the tofu, sugar and vanilla paste; then pour in the melted chocolate and blend until smooth. Pour mixture into a 7 x 7 silicone mold and refrigerate until it sets completely, approximately 5 hours.
- Cut the tofu-chocolate mixture into a rectangle. Scoop avocado puree on top of the tofu-chocolate mousse bar. Refrigerate until macerated berries are ready.
- Lastly, make the macerated berries. Mix the berries and sugar together and let them sit for 30 minutes.
- Garnish the tofu-chocolate mousse bar with the macerated berries, and serve.

THE PENINSULA BEVERLY HILLS

COCONUT PANNA COTTA



This light, refreshing treat is typically enjoyed at The Belvedere, The Peninsula Beverly Hills' restaurant with a stunning and spacious terrace. The recipe yields 2 servings.

Ingredients:

- 770 ml coconut milk
- 500 ml manufacturing cream (heavy whipping cream will also work in a pinch)
- 150 g granulated sugar
- 100 g shredded coconut, toasted
- 14 g (2 envelopes) granulated gelatine (or 2 tbsp powdered gelatine, or 6 individual gelatine sheets), bloomed in cold water

Preparation:

- Bring the coconut milk, cream, sugar, and toasted coconut to a boil in a saucepan.
- Lower the heat, and let the mixture steep for 20 minutes.
- Bring the mixture to a boil again, then steep for another 20 minutes.
- Strain the mixture, add the bloomed gelatine, and mix well. Pour in small bowls or ramekins and refrigerate overnight, or at least 6 hours.
- Garnish with fresh diced pineapple, kiwi, guava, or mango and serve.

COCKTAILS

THE PENINSULA SHANGHAI

CUCUMBER LIME COOLER



This refreshing concoction, enduringly popular at The Peninsula Shanghai's rooftop bar Sir Elly's Terrace, is actually quite easy to make at home.

Ingredients:

- 90 ml fresh cucumber juice
- 15 ml lime juice
- 15 ml St. Germain or Vodka
- sugar or stevia to taste (typically $\frac{1}{4}$ to $\frac{1}{2}$ tsp per drink)
- 89 ml club soda
- lime and cucumber wedges

Preparation:

- Mix the cucumber juice, lime juice, St. Germain or Vodka, and sugar (or stevia) together in a tumbler or lowball cocktail glass.
- Top off the glass with the club soda, garnish with cucumber and lime wedges, and serve.

THE PENINSULA NEW YORK

THE ESSENCE



This delightful libation is among the craft cocktails served at Gotham Lounge, The Peninsula New York's intimate, townhouse-style boîte.

Ingredients:

- 29 ml Remy Martin, 1738 Accord Royal cognac (or similar aged cognac)
- 15 ml lemon juice
- 5 ml Grand Marnier
- Champagne (The Gotham Lounge uses Deutz Brut, but any Champagne or sparkling white wine can be substituted)

Preparation:

- Rinse a Champagne glass with 5 ml of Grand Marnier.
- Pour the lemon juice, cognac, and ice in a stirring glass; after mixing, filter ice and pour into the Champagne glass.
- Top with Champagne and serve.

THE PENINSULA CHICAGO

THE Z



The Z is the signature libation at The Peninsula Chicago's award-winning rooftop Z Bar, which overlooks the iconic Michigan Avenue skyline.

Ingredients:

- 4 cucumber slices
- 1 sprig mint or other soft herb such as basil or tarragon
- 59 ml gin (Z Bar uses Koval, but any gin, or even vodka, will do)
- 22 ml simple syrup (Z Bar uses Italian bergamot liqueur, but this works just as well)
- 22 ml fresh lime or lemon juice

Preparation:

- In a shaker, muddle the cucumber and mint.
- Add other ingredients and shake vigorously.
- Strain and serve, garnished with fresh herb sprigs, cucumber slices, or citrus wedges.

THE PENINSULA PARIS

RENAISSANCE OF THE GOLDEN KINGDOM



A cherished artisanal cocktail at The Peninsula Paris's historic Bar Kléber, the "Renaissance of the Golden Kingdom" is typically enjoyed amidst the bar's oak panelling, gilded mouldings, soaring ceilings and giant mirrors.

Ingredients:

- 50 ml gin
- 30 ml Umeshu
- 2 dashes of Peychaud's Bitters
- ice cubes

Preparation:

- Pour the gin and the Umeshu into a mixing glass, adding the ice cubes and finally the bitters. Stir for 20 seconds.
- Filter the ice cubes and pour the chilled mixture into a glass. Add an ice cube and serve.

THE PENINSULA MANILA

POOR MAN'S TEA



This unique libation, typically enjoyed at either Salon de Ning or The Bar – The Peninsula Manila's two cocktail lounges – gets its distinctive flavour from the Genmaicha, a Japanese green tea infused with roasted brown rice.

Ingredients:

Genmaicha infusion

- 50 g Genmaicha tea leaves
- 1 bottle of vodka

Simple syrup

- 1 kg white sugar
- 1 L water

Additional components

- 235 ml fresh lemon juice
- 355 ml egg white

Preparation:

- Make the Genmaicha infusion. Combine the tea leaves and vodka and steep at room temperature for 1 hour, stirring every 15 minutes. Then, using a cheesecloth, and without pressing or squeezing the tea leaves, strain the mixture. Pour the strained, infused vodka back into its bottle, and mark the date on the label, and refrigerate it (the infusion will keep for about 1 year). (Note: for the infusion, it needs to be one full bottle, otherwise the tea will absorb the vodka.)
- Make the simple syrup. Bring the sugar and water to a boil over medium heat, and simmer the mixture for 20 minutes or so, until the sugar is dissolved. Let it cool.
- Build the cocktail for 1 serving. Add 45 ml of the infused vodka, 22 ml of simple syrup, 15 ml of fresh lemon juice, and 22 ml of egg white to a cocktail shaker. First dry-shake the mixture without ice; then add ice and hard-shake it again.
- Strain the mixture into a martini glass, garnish with a pinch of Genmaicha tea leaves, and serve.