

The Lobby

BREAKFAST MENU

PRIX-FIXE

Continental Breakfast

choice of freshly squeezed fruit juices
freshly brewed coffee or selection of teas
bakery basket
butter, preserves, honey

24

The Peninsula Spa Breakfast

choice of freshly squeezed fruit juices
choice of peninsula teas
organic low-fat yogurt
seasonal berries
seasonal healthy muffin
whole-wheat pancakes, fresh berries or
egg white frittata, tomato, basil, mozzarella*

35

The Peninsula Breakfast

choice of freshly squeezed fruit juices
freshly brewed coffee or selection of teas
yogurt, hand-rolled granola
two farm eggs* any style
applewood smoked bacon
ham
pork or chicken sausages
choice of pastry or toast

35

Chinese Breakfast

peninsula long jing tea or pu er tea
non-sweetened hot soy milk
steamed shrimp dumplings
steamed barbecued pork bun
lobster and scallop congee with condiments
stir-fried egg noodles with shredded chicken and
bean sprouts in dark soy sauce

44

Vegetarian Option Available *HP*

BREAKFAST SPECIALTIES

Two Farm Eggs* Any Style

bacon, ham, pork or chicken sausages

17

Eggs Benedict*

canadian bacon, crispy fingerling potatoes,
hollandaise sauce

22

Egg White Frittata*

tomato, basil, mixed greens, mozzarella

21

Smoked Salmon Bagel*

scallion cream cheese, caper berries, red onion

23

Steak & Eggs*

new york strip, poached farm eggs,
fingerling potatoes, hollandaise

28

Belgian Waffles

citrus cream, berry compote, maple syrup

20

Apple Brioche French Toast

fresh berries, caramel

20

Buttermilk Pancakes

berry compote, maple syrup

20

Whole Wheat Pancakes

fresh berries, apple butter

20

CEREALS & GRAINS

Housemade Granola

organic low-fat yogurt, fresh berries

15

Steel Cut Irish Oatmeal *HP*

dried fruits, mixed nuts, steamed milk

12

Bircher Muesli

toasted almonds, shaved apple, berries

15

Choice of Cereals

whole or skim milk

11

FRUITS & JUICES

Sliced Seasonal Fruits *HP*

18

Ruby Red Grapefruit Segments *HP*

12

Seasonal Berry Bowl

8/16

Side of Sliced Bananas

4

Freshly Squeezed Fruit Juices

6

Smoothie of the Day *HP*

8

BREAKFAST SIDES

Crispy Fingerling Potatoes

5

Applewood Smoked Bacon

8

Chicken or Pork Sausages

8

Gunthorp Farm Ham

8

THE BAKERY

butter croissant, brioche, danish pastry, muffin,
english muffin, white, rye, whole wheat, seven grain toast
butter, jam, preserves, honey

Choice of two

8

Bakery Basket

13

Assorted Bagels & Cream Cheese

9

* Indicates food items that are cooked to order or served raw.








Consuming raw or under cooked meat, seafood or eggs may increase your risk for food borne illnesses.



denotes "Naturally Peninsula" light and healthy cuisine nutritional values available upon request

The Lobby

APPETIZERS

Creamless Tomato Soup  • focaccia croutons, cherry tomato, mozzarella	12	Kale Salad  • citrus ginger, pomegranate, crispy millet, mint, chilies	13
Kabocha Squash Soup • glazed asian pears, pumpkin seed brittle, crème fraiche	12	Apple Toast • grilled sourdough, honey crisp apple, chili, triple crème	16
Farm House Green Salad   • shaved vegetables, candied pecan nuts, lemon vinaigrette	13	Bone Marrow Charred Kumquat Mostarda grilled sourdough, whipped bone marrow, pickled kumquats	17
Baby Iceberg Salad • shaft blue cheese, ranch, lardons, oven-dried cherry tomatoes, herbs	15	Peninsula Chopped   boston lettuces, red romaine, fresh shaved root vegetables, blistered chilies, roasted squash, goat cheese	16
Classic Caesar Salad parmigiana-reggiano crisp, shaved croutons, white anchovies add grilled organic chicken add grilled shrimp	16 24 26	Lobster Cobb  smoked bacon, quail egg, tomato, red onions, blue cheese, avocado	30





Sushi & Sashimi
twelve assorted pieces, traditional condiments
37

SANDWICHES

served with house-made pickles & choice of farmhouse greens, hand-cut fries or house-cut chips



Chicken and Biscuits buttermilk biscuits, fried chicken thighs, maple butter, chilies	18
Grilled Triple Cheese and Tomato Soup six year aged cheddar, chandoka cheese, brie on buttered brioche	22
The Lobby Burger* dry aged wagyu, prairie breeze white cheddar, applewood-smoked bacon, special spread	24
Ahi Tuna Burger*  miso aioli, avocado, yuzu pickled red onions, boston lettuce, brioche	25
The Peninsula Club house-roasted turkey, applewood-smoked bacon, egg, tomato, avocado	24

ENTREES

Tagliatelle • hand-rolled pasta, meyer lemon cream	15/25
Butternut Squash Ravioli • lemon-ricotta, sage, walnut crumble, brown butter	16/26
Black Truffle Risotto • shaved parmigiano-reggiano	19/29
Rice and Grain  • organic brown rice, millet, bulgur wheat, grilled market mushrooms, salsa verde, poached egg, bonito flakes	23
Chicken and Waffles maple sweet chili, roasted market squash	28
Steak Frites* (7oz) sliced wagyu hanger steak, hand-cut fries	28
Slowly Cooked Ora King Salmon  glazed carrots, baby bok choy, macadamia crunch, ginger-carrot white soy emulsion	33
Diver Scallops   cauliflower, horseradish, almond brown butter soffritto, herbs, pickled chilies	38
Jumbo Prawns broccoli rabe, red pepper, bird's eye chili sauce, jasmine rice	37

SIDES

Mushrooms  • red onion, balsamic, arugula	9	French Fries black truffle, parsley	9
Brussels Sprouts  pork belly	9	Whipped Potatoes  black truffle, parsley	11
Creamed Spinach • gratin, pine nuts	9	Truffle Mac and Cheese blue, parmesan, gruyere cheese	12

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 Denotes "Gluten Free" | • Denotes item can be made "Vegan" or "Vegetarian" upon request
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DESSERTS

13

Profiteroles

cream puff, organic vanilla ice cream, crunchy nutella, chocolate sauce

Pear and Chestnut

chestnut brown butter cake, red wine poached pears, lime, pear sorbet

PEN S'mores

milk chocolate cream, graham crumble, roasted vanilla marshmallows

Cookie Plate

chef selection of homemade cookies

Selection of Ice Creams & Sorbets

DESSERT WINES

2009 Heinz Eiffel Eiswein
Rheinhessen, Germany 18

2005 Disznoko Tokaji
Tokaji, Hungary 20

2011 Marengo Brachetto d' Aquì
Piedmont, Italy 15

COFFEE SPECIALTIES 14

The Peninsula coffee
peninsula blend, godiva chocolate
grand marnier

Irish coffee
peninsula blend, jameson irish whiskey

COFFEE & TEA

Coffee 5.5

Cappuccino or Latte 6

Peninsula Proprietary Tea 6

PORT WINES

Fonseca Ruby 12

Graham's Six Grapes 12

Ramos Pinto "The Collector" 11

Taylor Fladgate LBV 12

TAWNY

Dow's 10 year 14

Warre's Otima 10 year 18

Warre's 20 year 28

Graham's 30 year 23

COGNAC




VSOP XO

Courvoisier 15 35

Remy martin 16 40

Hennessy 18 32

 Denotes "Naturally Peninsula" light and healthy cuisine

 Denotes "Gluten Free" |  Denotes "Vegan" |  Denotes "Vegetarian"

The Lobby

TRADITIONAL AFTERNOON TEA

Traditional Scone, Mandarin Orange Scone

§

Spiced Orange Financier
Peppermint Macaron
Nutty Cookie
Classic Stollen
Sacher Pistachio
Chocolate Crumble Tart

§

Smoked Salmon ~ orange-caper cream cheese, caviar, cress, pumpnickel
Cucumber Sandwich ~ chili arbol cream cheese, dried cherry, white pullman
Avocado and Grapefruit Shrimp Salad ~ apples, cilantro, brioche bun
Ham and Swiss ~ maple-mustard aioli, pickled mustard seeds, pretzel bread
Ham and Brie Quiche ~ leeks, petit herbs

§

your choice of The Peninsula selection of proprietary teas or blend

60

CHAMPAGNE AFTERNOON TEA

with a glass of Moët & Chandon Imperial Champagne 73

with a glass of Canard-Duchêne Cuvée Léonie Champagne Brut Rosé 78

Selection of Scones 16 Selection of Tea Pastries 18 Selection of Finger Sandwiches 20

children's, vegetarian, vegan, or gluten-free afternoon tea menus are available upon request

THE PENINSULA TEAS

PROPRIETARY 6 per pot

Black
peninsula chai
assam gold leaf, india

Classic Green & White
sencha, japan
jasmine mist, china

Scented Black
vanilla bean, china
orange jasmine, china & sri lanka
earl grey organic, india
earl grey decaffeinated, india

Herbal Infusions
marrakesh mint, china
chamomile citron
ginger twist

PREMIUM 9 per pot

Black
himalayan peak darjeeling
organic, india
black gold, china

Scented Black
mandarin rose petal, china
celebration, china

Oolong
ti kuan yin, china
orchid oolong, taiwan

Classic Green & White
kyoto rice (genmaicha), japan
silver jasmine, china

Herbal Infusions
african amber
wild blossoms & berries

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VEGETARIAN AFTERNOON TEA

Traditional Scone, Mandarin Orange Scone

8

Spiced Orange Financier
Peppermint Macaron
Nutty Cookie
Classic Stollen
Sacher Pistachio
Chocolate Crumble Tart

8

Cucumber Sandwich ~ vegan dill cream cheese, white bread
Kale and Winter Squash ~ vegan nutmeg cream cheese, cranberry, white bread
Wheat Berry Salad ~ carrots, brussels, citrus dressing, whole wheat pullman
Pickled Pear and Arugula ~ fig jam, oat whole wheat pullman
Autumn Squash Quiche ~ petit herbs

8

your choice of The Peninsula selection of proprietary teas or blend coffee

60

CHAMPAGNE AFTERNOON TEA

with a glass of Moët & Chandon Imperial Champagne 73

with a glass of Canard-Duchêne Cuvée Léonie Champagne Brut Rosé 78

THE PENINSULA TEAS

PROPRIETARY

6 per pot

Black

peninsula chai
assam gold leaf

Scented Black

vanilla bean
orange jasmine,
earl grey organic
earl grey decaf

Classic Green

& White

sencha
jasmine mist

Herbal Infusions

marrakesh mint
chamomile citron
ginger twist

PREMIUM

9 per pot

Black

himalayan peak
darjeeling organic
black gold

Scented Black

mandarin rose petal
celebration

Oolong

ti kuan yin
orchid oolong

Classic Green & White

kyoto rice
silver jasmine

Herbal Infusions

african amber
wild blossoms & berries

The Lobby

VEGAN AFTERNOON TEA

Lemon Poppy Seed Scone

⌘

Blondie

Strawberry Chocolate Cake

Cranberry Orange Financier

Coffee Pudding

Pate de Fruit

Pumpkin Cake

⌘

Cucumber Sandwich ~ vegan dill cream cheese, white bread

Kale and Winter Squash ~ vegan nutmeg cream cheese, cranberry, white bread

Wheat Berry Salad ~ carrots, brussels, citrus dressing, whole wheat pullman

Pickled Pear and Arugula ~ fig jam, oat whole wheat pullman

Autumn Squash Quiche ~ petit herbs

⌘

your choice of The Peninsula selection of proprietary teas or blend coffee

60

CHAMPAGNE AFTERNOON TEA

with a glass of Moët & Chandon Imperial Champagne 73

with a glass of Canard-Duchêne Cuvée Léonie Champagne Brut Rosé 78

THE PENINSULA TEAS

PROPRIETARY

6 per pot

Black

peninsula chai
assam gold leaf

Scented Black

vanilla bean
orange jasmine,
earl grey organic
earl grey decaf

Classic Green

& White

sencha
jasmine mist

Herbal Infusions

marrakesh mint
chamomile citron
ginger twist

PREMIUM

9 per pot

Oolong

ti kuan yin
orchid oolong

Classic Green & White

kyoto rice
silver jasmine

Herbal Infusions

african amber
wild blossoms & berries

Black

himalayan peak
darjeeling organic
black gold

Scented Black

mandarin rose petal
celebration

The Lobby

GLUTEN FREE AFTERNOON TEA

Ginger Orange Scone



Vanilla Panna Cotta - Yuzu Gelee

Pate de Fruit

Lemon Poppy Seed Muffin

Flourless Chocolate Mousse Cake

Classic Carrot Cake



Smoked Salmon ~ orange-caper cream cheese, caviar, cress
Cucumber Sandwich ~ chili arbol cream cheese, dried cherry
Avocado and Grapefruit Shrimp Salad ~ apples, cilantro
Ham and Swiss ~ maple-mustard aioli, pickled mustard seeds
Ham and Brie Quiche ~ leeks, petit herbs



your choice of The Peninsula selection of proprietary teas or blend coffee,

60

CHAMPAGNE AFTERNOON TEA

with a glass of Moët & Chandon Imperial Champagne 73

with a glass of Canard-Duchêne Cuvée Léonie Champagne Brut Rosé 78

THE PENINSULA TEAS

PROPRIETARY

6 per pot

Black

peninsula chai
assam gold leaf

Scented Black

vanilla bean
orange jasmine,
earl grey organic
earl grey decaf

Classic Green

& White

sencha
jasmine mist

Herbal Infusions

marrakesh mint
chamomile citron
ginger twist

PREMIUM

9 per pot

Black

himalayan peak
darjeeling organic
black gold

Scented Black

mandarin rose petal
celebration

Oolong

ti kuan yin
orchid oolong

Classic Green & White

kyoto rice
silver jasmine

Herbal Infusions


african amber
wild blossoms & berries

The Lobby

SALADS

Farm House Green Salad  • shaved vegetables, candied pecan nuts, lemon vinaigrette	13
Kale Salad  • citrus ginger, pomegranate, crispy millet, mint, chilies	13
Apple, Fennel and Endive Salad  • white balsamic tarragon vinaigrette, smoked fontina, spiced walnut salad	15
Baby Iceberg Salad • shaft blue cheese, ranch, lardons, dried cherry tomatoes, herbs	15
Classic Caesar Salad parmigiana-reggiano crisp, shaved croutons, white anchovies	16

APPETIZERS

Creamless Tomato Soup  • focaccia croutons, cherry tomato, mozzarella	12
Kabocha Squash Soup • glazed asian pears, pumpkin seed brittle, crème fraiche	12
Apple Toast • grilled sourdough, honey crisp apple, chili, triple crème brie	15
Bone Marrow Charred Kumquat Mostarda grilled sourdough, whipped bone marrow, pickled kumquat	17
Deviled Eggs green chili, crème fraiche	14
Charcuterie house-made mostarda, grilled sourdough	26

RAW BAR

Roasted Shrimp Cocktail	19	Seasonal Crudo	15	Small Seafood Tower	95
Oysters on the Half Shell	22/37	Beef Tartare	18	Captain Seafood Tower	135
Chilled Main Lobster	54	Tuna Tartare	19	Caviar	250

PASTAS

Tagliatelle • hand-rolled pasta, meyer lemon cream	15/25
Black Truffle Risotto • shaved parmigiana-reggiano	19/29
Butternut Squash Ravioli • lemon-ricotta, sage, walnut crumble, brown butter	16/26
Gluten Free Spaghetti  • hand-rolled pasta, chilies, garlic, herbs, fresh whipped ricotta	16/26
Cavatelli braised short ribs, caramelized onions, jus, smoked yogurt, bulgur wheat	18/28

ENTREES

The Lobby Burger* dry aged wagyu, prairie breeze white cheddar, applewood-smoked bacon, special spread	24
Rice and Grain  • organic brown rice, millet, bulgur wheat, grilled market mushrooms, salsa verde, poached egg, bonito flakes	23
Fried Organic Chicken maple chili, fennel, grapefruit & ginger coleslaw	27
Slowly Cooked Ora King Salmon  • glazed carrots, baby bok choy, macadamia crunch, ginger-carrot white soy emulsion	36
Diver Scallops  • cauliflower, horseradish, almond brown butter soffritto, herbs, pickled chilies	43

CLASSIC CUTS & CHOPS

served with house-made choice of sauce (salsa verde, signature, chimichurri or black truffle soy butter)

Wagyu Hanger Steak* (10oz)	37	Double Bone Berkshire Pork Chop*	36
Filet Mignon* (8oz)	51	Double Cut Rack of Lamb*	47
Grilled Prime Rib Eye* (16oz)	54		

SIDES

Mushrooms  • red onion, balsamic, arugula	9	Whipped Potatoes  black truffle, parsley	11
Brussels Sprouts  pork belly	9	Truffle Mac and Cheese blue, parmesan, gruyere cheese	12
Creamed Spinach • gratin, pine nuts	9	The Lobby Surf Sauce 	20



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DESSERTS

13

Caramel Bar

peanut nougatine, nougat ice cream, milk chocolate mousse

Ligurian Lemon Cake

olive oil, pistachio cream, blood orange marmalade

Tarte Chocolat

chocolate croquettes, coffee mascarpone cream, chocolate ice cream

Coconut & Meyer Lemon Panna Cotta

yogurt lime sponge, meyer lemon curd, coconut-cardamom ice cream

Soy Milk & Apple Custard

soy milk custard, almond crumble, green apple soup, apple sorbet

Chocolate Molten Cake

roasted bananas, banan-rum ice cream

Seasonal Soufflé

ask your server for today's selection

DESSERT WINES

2009 Heinz Eiffel Eiswein
Rheinhessen, Germany 18

2005 Disznoko Tokaji
Tokaji, Hungary 20

2011 Marengo Brachetto d' Aquì
Piedmont, Italy 15

COFFEE SPECIALTIES 14

The Peninsula coffee
peninsula blend, godiva chocolate
grand marnier

Irish coffee
peninsula blend, jameson irish whiskey

PORT WINES

Fonseca Ruby 12

Graham's Six Grapes 12

Ramos Pinto "The Collector" 11

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Dow's 10 year 14

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