

The Lobby

Breakfast

PRIX – FIXE

*served with your choice of
freshly squeezed fruit juices & coffee or peninsula tea*

The Continental 26

house made assorted bakery basket served with
butter, preserves, honey

The Peninsula Breakfast 38

two farm eggs any style
applewood-smoked bacon, pork or chicken sausage

The Peninsula Spa Breakfast 39

organic low-fat yogurt, seasonal berries
seasonal healthy muffin
*choice of whole-wheat pancakes with fresh berries or
egg white frittata, spinach, asparagus, kales, avocado*

SIGNATURES

Grapefruit Segments
12

Home-made Granola 16
organic low-fat yogurt, fresh berries

Seasonal Berry Bowl
18

Steel Cut Irish Oatmeal 14
dried fruit, mixed nuts, steamed milk

Sliced Seasonal Fruits
18

CHEF SPECIALITIES

Farm Eggs Any Style* 20

two farm egg, crushed fingerling potato, choice of breakfast meat

Classic Benedict* 24

english muffin, two poached egg, canadian bacon, hollandaise

The 'Pen-edict'* 38

whole lobster tail, caviar, toasted croissant, truffle hollandaise, shaved truffle

Green Frittata 24

egg white, spinach, asparagus, kale, avocado, tomatillo salsa

Belgian Waffle 22

berries, vanilla chantilly

Pancakes 21

Buttermilk, infused- berry compote

Toasted Bagel & Smoked Salmon 24

caper, red onion, scallion cream cheese

Avocado Toast 18 ●

beet hummus, labneh, sunflower seed, zaatar

THE PENINSULA PREMIUM TEA

Classics

Assam Majjian

English Breakfast

Darjeeling

Earl Grey Imperial

Vanilla

Herbal Infusions

Rooibos

South African, berries & green date

English Jardin

spearmint, lemongrass & yellow fruit

Vive la Thé

citrus fruit and ginger, green tea

Premium Asian

Long Jing

Jasmine Pearl

Ti Guan Yin

White Peony

Genmai Cha



Denotes "Naturally Peninsula" light and healthy cuisine



Denotes item can be made Gluten Free | ● Denotes item can be made Vegan or Vegetarian

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

Consuming raw or undercooked meat, seafood or eggs may increase your risk for food borne illnesses