

THE PENINSULA

HONG KONG

Weekend Champagne Brunch 週末香檳早午餐

An assortment of home-made bakery items served with butter, jam, honey and marmalade
精選麵包配牛油、果醬及蜂蜜



Prosciutto and melon, baby spinach, fig confit
意大利風乾火腿，蜜瓜，嫩菠菜，無花果醬

or /或

The Peninsula's Bircher muesli with organic oats and berries
瑞士果仁有機凍麥片

or /或

Chunky tomato soup, pesto
鮮番茄湯，香草醬



Steamed Scottish salmon fillet, asparagus ragout
蒸蘇格蘭三文魚柳，燴露筍

or /或

Char-grilled Wagyu burger, caramelised onion, crispy bacon
炭燒和牛漢堡，焦糖洋蔥，脆煙肉

or /或

New Zealand free-range eggs benedict, honey-glazed bone ham
紐西蘭走地雞窩蛋，蜜餞火腿

or /或

Ratatouille quiche, sautéed seasonal vegetables
法式燴雜菜撻，炒時令菜蔬

or /或

Seafood platter 海鮮拼盤 (minimum for 2 persons 兩位起計)
Alaskan king crab legs 阿拉斯加帝王蟹腳 / *black mussels* 青口 / *market fresh oysters* 新鮮生蠔 /
Boston lobster 波士頓龍蝦 / *sea whelk* 海螺
Served with condiments: lemon, cocktail sauce, shallot vinegar
配鮮檸檬、雞尾酒醬及乾蔥醋
Additional charge 200 per person 每位客人額外收費 200 元



Seasonal dessert sampler
季節甜點精選



Selection of juices
A glass of Perrier-Jouët Grand Brut
Coffee or Peninsula teas
精選果汁，香檳，咖啡或茶

485 per person
每位 485 元

With free-flow Perrier-Jouët Grand Brut
香檳無限添飲
785 per person
每位 785 元

The seafood platter is also available à la carte (minimum 2 persons) at 440 per person
海鮮拼盤亦可以獨立單點，由兩位起計，每位客人 440 元

Prices are in Hong Kong dollars and subject to 10% service charge
價錢以港幣計算及另加一服務費

Please advise our associates if you have any food allergies
如閣下對任何食物有過敏反應，請向我們的服務員提供有關資料

The Lobby