

THE PENINSULA

HONG KONG

The Lobby Breakfast

Traditional Peninsula breakfast

經典半島早餐

Apple, carrot, grapefruit, melon, orange, passionfruit, pineapple juice or juice of the day

蘋果、甘筍、西柚、蜜瓜、橙、熱情果、菠蘿或是日果汁

or 或

Seasonal fresh fruit plate

新鮮時果



Breakfast cereals 早餐麥片

Comflakes, all bran, raisin bran, shredded wheat,
granola, rice krispies, organic silver oat porridge



Two eggs prepared any style

Served with country-style potatoes and either bacon, honey - roasted ham,
or our house chipolata recipe offered with chicken-herbs, veal-sage or classic pork

鮮雞蛋兩隻 自選烹調方式

配燒薯及煙肉或蜜味火腿、自家製香草雞肉腸、香草牛仔肉腸或豬肉腸

or 或

Brioche French toasts with apple compote, mixed berries and maple syrup

法式多士燴蘋果、雜莓及糖漿



Selection of pastries 自選麵包

Brioches, croissants, assorted muffins,
Danish pastries, doughnuts, raisin buns

牛油軟包、牛角包、牛油鬆餅、丹麥包、炸甜包、提子軟包



Coffee, café au lait, cappuccino or Peninsula tea

咖啡、鮮奶咖啡、意式泡沫咖啡或半島精選名茶

Please advise our associates if you have any special dietary requirement

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

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Chinese breakfast

中式早餐

Dim sum selection

Shrimp dumpling, vegetable dumpling, deep-fried egg custard bun

精美點心

蝦餃、素菜餃、炸奶皇包



Home-style congee, dried pok choy, pork spareribs

菜乾豬骨老火粥



Stir-fried silver needle noodles
with shredded chicken and bean sprouts in dark soy

豉油皇銀芽雞絲炒銀針粉



Non-sweetened hot soy milk

無糖熱豆漿



The Peninsula's ti guan yin, jasmine or green tea

半島鐵觀音、香片或綠茶

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The Lobby

Lobby Dinner Menu

Iberico pork terrine, orange condiment and pistachio

西班牙黑毛豬凍批、香橙調味料及開心果

or 或

Prawn cocktail, guacamole and crunchy vegetables

鮮蝦沙律、牛油果醬及脆蔬菜

or 或

Pumpkin-ginger soup, pumpkin royal and spices

薑味南瓜湯、南瓜及香料燉蛋



Beef cheek confit, creamy polenta and seasonal vegetables

油封牛面頰肉、粟米忌廉蓉及時令蔬菜

or 或

Baked cod with an herb crust, smoked eggplant siphon and mixed mushrooms

烤焗鱈魚配香草包糠、煙燻茄子泡沫及雜菌

or 或

Impossible Parmentier, Cajun spices and mashed potatoes

素肉馬鈴薯、混合香料及薯蓉



Red velvet, cream cheese mousse, white chocolate crunch and yoghurt sorbet

紅絲絨、忌廉芝士慕絲、白朱古力脆脆及乳酪雪葩

or 或

Chocolate tart, hazelnut and sea salt caramel with vanilla Chantilly and cocoa crisp

朱古力撻、海鹽焦糖榛子配輕盈雲呢拿忌廉及可可脆片



Coffee or Proprietary Peninsula teas

咖啡或半島精選名茶

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Spring Moon Dinner Menu

嘉麟樓燒味拼盤

Spring Moon's barbecued meat platter

蜜味叉燒

Honey-glazed barbecued pork

麻香粉皮雞絲

Shredded chicken with green bean sheet
in spicy peanut sauce



生拆花膠魚蓉羹

Braised minced garoupa and shredded fish maw soup
with angled luffa, carrot and ginger



松露珍菌老虎蝦球

Sautéed tiger prawns with wild mushrooms
and black truffle sauce



法海佛蒲團

Braised Imperial fungus in bean curd sheet



嘉麟樓極品炒飯

Spring Moon's signature fried rice with assorted seafood,
roasted goose and XO sauce in a clay pot



楊枝甘露

Chilled sago cream with mango and pomelo

如閣下需要任何特別膳食安排，請向我們的服務員提供有關資料
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Room Service Dinner Menu

Air-dried beef with marinated asparagus and pickled vegetables

蘆筍沙律伴風乾牛肉及醃酸菜

or 或

Cream of sweetcorn with crab meat

蟹肉粟米忌廉湯

or 或

Tomato and mozzarella salad with Parmesan chips and arugula

水牛芝士番茄沙律伴巴馬芝士脆片及芝麻芝麻菜



Wuxi-style braised pork ribs with rice cracker

無錫骨伴鍋巴

or 或

Pan-fried halibut fillet on potato risotto with a crustacean sauce

香煎比目魚柳配燴馬鈴薯及貝殼海鮮汁

or 或

Wild mushroom tortelloni in a black truffle-butter nage

蘑菇雲吞配黑松露忌廉汁



Lemon tart with yoghurt mousse,
white chocolate crumble and citrus sauce

檸檬撻配乳酪慕絲、白朱古力脆粒及橘子醬

or 或

Chocolate layer cake with hazelnut crunch, caramel sauce and cocoa crumble

朱古力千層蛋糕配榛子脆脆、焦糖醬及可可脆脆



Petits fours

法式小甜點

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