

# The Lobby

## Lobby Dinner Menu

Tuna tataki, seaweed terrine, dried bonito, ponzu dressing

香煎醬油吞拿魚、海藻凍批、乾鰹魚、日式醋汁

or 或

Roasted duck breast, pomelo salad, spicy tamarind sauce

烤鴨胸肉、柚子沙律、香辣羅望子汁

or 或

Leek and potato soup, poached quail egg, crispy leek

大蒜薯蓉湯、焗鵪鶉蛋、香脆大蒜絲



Golden redfish, octopus, chorizo, chickpea casserole, mix grains  
大西洋紅魚、八爪魚、西班牙辣肉腸、燴鷹嘴豆、雜穀物

or 或

Slow roasted Kurobuta pork loin, ginger-apple relish, madeira jus

慢火烤黑豚豬扒、薑味蘋果醬、馬德拉酒汁

or 或

Herbs agnolotti, capsicum coulis, Parmigiano Reggiano

意式香草雲吞、甜椒蓉汁、巴馬臣芝士



Coconut panna cotta, mango cream, almond crumble, fresh fruit selection

椰子奶凍、芒果忌廉、杏仁脆脆、新鮮水果

or 或

Chocolate drops, light coffee mousse, chocolate shell, salted chocolate shortbread

朱古力粒、咖啡輕盈忌廉、朱古力撻、海鹽朱古力脆餅



Coffee or Proprietary Peninsula teas

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



## 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

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## Felix Dinner Menu

### Amuse bouche

Foie Gras Mousse with Mango and Almond Crust  
鴨肝慕絲配芒果及杏仁脆

### Menu

Mechouia Salad

Butter Poached King Prawns, Wild Rocket, Pickle Radish and Quail Egg

突尼西亞特色沙律

牛油煮大蝦、芝麻菜、醃蘿蔔仔及鵪鶉蛋

or/或

Buffalo Burratina

Micro Heirloom Tomatoes, Balsamic, Lime Zest, Basil and Olive Oil Caviar

水牛軟芝士

牛心茄、迷你復古原種番茄、黑醋、青檸、羅勒欖油魚籽

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Grilled Scottish Salmon Loin

Cauliflower Variations, White Wine Sauce, Green Asparagus and Fennel

燒蘇格蘭三文魚柳

雜錦椰菜花、白酒汁、青蘆筍及茴香

or/或

Challan Duck Magret

Lentils, Foie Gras, Coffee

法國慢煮鴨胸

扁豆、鴨肝、咖啡

or/或

Roast Pumpkin and Black Truffle Ravioli

Parmesan Shaves, Roasted Heirloom Tomato, Basil Sprouts

燒南瓜及黑松露雲吞、帕爾馬芝士、燒原種番茄、羅勒苗

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Assortment of Tarts

Lemon Meringue, Chocolate and Hazelnut, Raspberry and Yuzu

雜錦脆撻

檸檬蛋白、朱古力配榛子、紅莓及柚子

Coffee or Proprietary Peninsula Teas

咖啡或半島精選名茶

Chef de Cuisine – Juan Gomez

Price is in Hong Kong dollars and subject to 10% service charge

價錢以港幣計算及另加一服務費

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**THE PENINSULA**  
HONG KONG

## 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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