

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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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

Mushroom ragout with glazed vegetables on an impossible meat rösti

燴蘑菇及素菜配素肉馬鈴薯餅



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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