

THE PENINSULA

HONG KONG

Culinary Quartet – Home And Away The Verandah 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 - hot or cold whole milk, skimmed milk, high calcium milk, or organic soy milk

早餐麥片 - 熱或凍全脂奶、脫脂奶、高鈣奶或有機豆奶



Two eggs prepared any style

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

鮮雞蛋兩隻 自選烹調方式

配燒薯、煙肉、蜜味火腿、香草雞肉腸、香草牛仔腸或豬肉腸

or 或

Brioche French toast with vanilla apple compote, honey or Canadian maple syrup

法式多士燴雲呢拿蘋果、蜂蜜、楓樹糖漿



Selection of breakfast pastries - butter, jam, honey, marmalade

自選麵包 - 牛油、果醬、蜂蜜、橘子醬



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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The Verandah Breakfast

Chinese breakfast

中式早餐

Dim sum selection

Tumip pudding with XO sauce, shrimp spring roll, vegetable dumpling

精美點心

XO 醬蘿蔔糕、蝦春卷、素菜餃



Salted egg and minced pork congee with condiments

鹹蛋肉碎粥及配料



Stir-fried egg noodles

with shredded chicken and bean sprouts in dark soy

豉油皇銀芽雞絲炒麵



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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Culinary Quartet – Home And Away The Lobby Lunch

Beef cheek terrine, mixed herbs and horseradish

牛面頰肉凍批配香草及辣根醬

or 或

Smoked Scottish salmon with condiments

煙蘇格蘭三文魚及配料

or 或

Carrot soup, chestnut royal

甘筍湯配栗子燉蛋



Chicken breast, Albufera sauce and variations of cauliflower

雞胸配鴨肝忌廉汁及雜錦椰菜花

or 或

Puff pastry, creamy saffron seafood medley

酥皮盒、藏紅花忌廉配雜錦海鮮

or 或

Truffled impossible lasagne, made of plants

黑松露菌純素肉醬千層麵



Chestnut log cake with vanilla cream,

cinnamon crumble and cassis sorbet

栗子樹頭蛋糕配雲呢拿忌廉、肉桂脆餅及黑加侖子雪葩

or 或

Citrus tart, almond cream

with yoghurt mousse and lemon coulis

橘子杏仁醬撻配乳酪慕絲及香檸果醬



Coffee or proprietary Peninsula teas

咖啡或半島精選名茶

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Culinary Quartet – Home And Away In-room Dinner

Sliced cold veal loin with tuna sauce and focaccia croutons

牛仔腩肉薄片配吞拿魚汁及香草麵包粒

or 或

Green mango and prawn salad with tom yum mayo

泰式青芒果蝦沙律配冬陰功蛋黃汁

or 或

Cream of porcini mushroom soup

蘑菇忌廉湯



Braised pork belly with arrow root and vegetables,
red bean curd and soy, steamed rice

荷塘千層肉配白飯

or 或

Seared cod fillet with green pea purée and lobster sauce

煎封鱈魚柳配青豆蓉及龍蝦汁

or 或

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

嘉麟樓極品炒飯



Swiss chocolate mousse and cocoa crumble

瑞士朱古力慕絲及可可脆餅

or 或

Spring Moon's chilled mango pudding

馳名香芒凍布甸



Petits fours

法式小甜點

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