



ELEVATE YOUR DINING EXPERIENCE WITH PENFARE AT HOME

Savour The Peninsula's gastronomic delights in the comfort of your home with a variety of Western and Chinese dishes prepared by Michelin-starred culinary team.

Pair your meals with Peninsula labelled wines and receive a special gift upon purchase of two bottles or more.

Enjoy complimentary delivery service with a minimum spending of 5,000.

Simply place your order by calling +852 2696 6700, via email at penfareathome@peninsula.com or scan the QR code below and enter Promotion Code "FOODDELIVERY" during checkout.



Upon order confirmation, you will receive a link via email or SMS to make payment online. Refund will not be accepted once a purchase has been made. Guests can pick up their order at the Concierge or use our delivery service.

Delivery charge applies for orders below the minimum spending – Kowloon 400 / Hong Kong Island 600 / New Territories 800

Delivery service is applicable to residential or commercial area in HKSAR, except Hong Kong International Airport, Tung Chung, Ma Wan, Discovery Bay and remote areas.

Prices are in Hong Kong Dollars.

THE PENINSULA
HONG KONG



SPRING MOON SET DINNER



Appetiser

- BBQ meat platter and jelly fish salad

Soup

- Braised shredded bean curd soup fish maw

Seafood

- Wok-fried prawn with Asparagus

Rice

- Fried rice with minced Wagyu beef and diced scallop

Dessert

- Steamed coconut red date cake

1,565 per set for two persons

Spring Moon set dinner is available daily from 4:00 pm to 8:00 pm

Order for the set must be placed 2 hours in advance

Prices are in Hong Kong dollars. Please advise our associates if you have any special dietary requirements

Photos are for reference only



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CHESA SET DINNER

PLEASE CHOOSE ONE FROM EACH SELECTION



Appetiser

- Thinly sliced air-dried meat delicacies from Grisons
- Garden fresh tossed mixed salad with hard-boiled quail egg
- Assorted Swiss cervelat sausage and Gruyère salad (choice of creamy Peninsula dressing or vinaigrette dressing)
- Crab meat pancake with lobster-Armagnac cappuccino (supplement 75)

Additional

- Laugen bread rolls (four pieces) and French butter (supplement 75)
- Selection of 6 European cheeses with dried fruit bread (supplement 178)

Main Course

- Roasted cod fillet on ratatouille with asparagus and mild garlic basil sauce
- Slow-cooked citrus-flavoured salmon on sliced carrots with lemon butter sauce
- Swiss veal or pork sausage with onion sauce and mashed potato
- Rack of lamb with roasted garlic, fine beans, carrots and gratinated potatoes (supplement 198)
- Roasted Barbary duck breast and leg confit with sauerkraut and Port gravy
- Sliced veal with mushrooms in light cream sauce (supplement 138)
- Whole roasted spring chicken with mixed herbs and mashed potato (supplement 138)

Dessert

- Chocolate bonbons (four pieces)

648 per set

Available daily from 4:00 pm to 8:00 pm

Orders for the set must be placed 2 hours in advance

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SHAREABLE DISHES



- Kaviar caviar gift set with condiments: 5,190 (125g)
Blinis, chopped egg white and egg yolk, crème fraîche and chopped onions 2,500 (50g)
- Fruits de mer: 1,880
Lobster, prawns, scallops, mussels, whelks, calamari, cocktail sauce, garlic lime mayo, lemon
- Beef Wellington with Port wine sauce, butter glazed seasonal vegetables 1,880 (800g)
- Roasted rack of lamb, dukkah, ratte potatoes, Pommery mustard sauce 1,680
- Duck liver terrine, Moscato jelly, apricot, pomegranate, crispy melba toast 1,450
- Smoked Scottish salmon, dill dressing, melba toast, condiments 1,280
- Orange glazed ham, baby carrots 1,280

Orders for the set must be placed 24 hours in advance
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SUSHI SETS



Deluxe Sushi Platter (28 pieces)

- Salmon
- Sweet shrimp
- Matsubugai
- Lobster salad
- Aburi crab stick
- Mango shrimp
- Egg

868 per set (four pieces each)

Supreme Sushi Platter (64 pieces)

- Sea urchin
- Scallop
- Red shrimp
- Hokkigai
- Aburi salmon
- Cheese prawn roll
- Tuna
- Futomaki

1,588 per set (eight pieces each)

Available daily from 12:00 pm to 6:00 pm
Orders for the set must be placed 4 hours in advance
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CLASSIC AFTERNOON TEA



Savouries

- Gourmet Ham and Asian Flavor Puff
- Chicken and Pickled Vegetables Sandwich
- Tamago and Trout Roe Sandwich
- Classic cucumber sandwich

Pastries

- Purple Sweet Potato Chiffon Cake, Vanilla Chantilly Cream
- Mango and Yogurt Mousse, Almond Shortbread
- Matcha Profiterole, Red Bean
- 62% Dark Chocolate Ganache Tart, Hazelnut Crunch

Scones

- Raisin scones with clotted cream and strawberry jam

Tea

- Peninsula Afternoon Tea

918 for two persons

528 per person

Available daily from 2:00 pm to 6:00 pm

Orders for the tea set must be placed 24 hours in advance

Price is in Hong Kong dollars. Please advise our associates if you have any special dietary requirements

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À-LA-CARTE SELECTIONS



Chinese Appetisers & Barbecued Meat

- Roasted foie gras with barbecued pork and eryngii mushroom 438
- Marinated pork knuckle with soy sauce, sand ginger and herbs 298
- Chilled red jellyfish with black vinegar and Sichuan pepper 188
- Roasted goose (whole/ half piece) 1,592 / 796
- Marinated chicken with salt, spices, and minced spring onion (whole/ half piece) 796 / 398
- Smoked barbecued Hungarian mangalica pork with honey 478

Chinese Rice and Noodles

- Fried flat rice noodles with Wagyu beef and onions in supreme soy 468
- Spring Moon signature fried rice with assorted seafood, roasted goose and XO sauce 408

Chinese Dishes

- Wok-fried diced Kagoshima beef fillet with black garlic, beetroot, yam beans and French onions 1,528
- Pan-fried spotted garoupa fillet with assorted mushrooms and supreme soy 1,228
- Wok-seared lobster and scallop with XO sauce 1,028
- Wok-fried prawns with macadamia nuts, leeks, garlic in sweet and sour spicy sauce 488
- Braised pomelo peel with bamboo piths and shrimp roe in a clay pot 398
- Stir-fried lotus roots with dried fungus, macadamia nuts, goji berries and lily bulbs 338
- Fried vermicelli with crab meat, egg, conpoy, bean sprouts, spring onion and coriander 368
- Steamed fried rice with abalone in lotus leaf (per person) 168

Available daily from 12:00 pm to 8:00 pm.
 Dish orders must be placed 2 hours in advance
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À-LA-CARTE SELECTIONS



Western Appetisers & Soups

- Chesa charcuterie plate 348
- Mozzarella and cherry tomato salad with basil, extra virgin olive oil and aged balsamico 295

Western Desserts

- Pandan mango cake (80g) 140
- Jasmine tea and chocolate cake (80g) 140
- Vanilla mille-feuille (80g) 140

Available daily from 12:00 pm to 8:00 pm

Dish orders must be placed 2 hours in advance and cake orders must be placed 72 hours in advance
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WINE & CHAMPAGNE

Champagne

NV The Peninsula, Brut, by Deutz Aÿ, Champagne, France, 750 ml 780

Red Wines

2020 The Peninsula Saint-Estèphe by Calon Ségur, Bordeaux, France, 750 ml 680

2018 The Peninsula Pinot Noir "La Cruz Vineyard", by Keller Estate, Sonoma Valley, California, USA, 750 ml 680

2019 The Peninsula Saint-Estèphe by Calon Ségur, Bordeaux, France, 375 ml 350

White Wines

2018 The Peninsula Chardonnay "La Cruz Vineyard", by Keller Estate, Sonoma Valley, California, USA, 750 ml 680

2022 Chesa - Villette Reserve, Le Chasselas - Domaine du Daley, Lavaux, Switzerland, 750 ml 680

Non-Alcoholic Sparkling Wines

NV Blanc - French Bloom, France, 750ml 980

NV Rosé - French Bloom, France, 750ml 980

Sparkling Teas

Saicho Darjeeling, 750 ml 628

Saicho Jasmine, 750 ml 628

Saicho Darjeeling, 200 ml 158

Saicho Jasmine, 200 ml 158

Prices are in Hong Kong dollars



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