



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



CHESA SET DINNER

PLEASE CHOOSE ONE FROM EACH SELECTION



Appetiser

- Thinly sliced air-dried meat delicacies from Grisons
- Traditional barley cream soup with vegetables and air-dried beef
- 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

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

Photo is for reference only



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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

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SHAREABLE FESTIVE SET

SERVING FOR TWO



Appetisers

- Fruits de mer: Lobster, prawns, scallops, mussels, whelks, calamari, cocktail sauce, garlic lime mayo, lemon
- Roasted parsnip and carrot soup with ginger cream

Main Course

- Bacon-wrapped filet mignon, mushroom duxelles, thyme jus
- or
- Slow-roasted young turkey, chestnut stuffing, braised red cabbage, wild cranberries

Dessert

- Pumpkin and pecan tart (two pieces)

Each set is priced at 2,730 for two persons

Orders for the set must be placed 24 hours in advance

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FESTIVE DELIGHTS



- | | | | |
|--|-----------------------------|---|-------|
| • Kaviar caviar gift set with condiments: blinis, chopped egg white and egg yolk, crème fraîche and chopped onions | 5,190 (125g)
2,500 (50g) | • Duck liver terrine, Moscato jelly, apricot, pomegranate, crispy melba toast | 1,450 |
| • Roasted young turkey, chestnut stuffing, root vegetables, giblet gravy (serving for 6 to 8) | 3,120 | • Miso-marinated cod fillet, broccolini, dashi broth | 1,280 |
| • Beef Wellington with aged port wine sauce, butter-glazed seasonal vegetables | 1,850 | • Veal ragout cannelloni, sautéed black termite mushrooms | 1,060 |
| • Herb-roasted prime rib, Yorkshire pudding and red wine demi glaze | 1,700 | • Herb-marinated scallops, fennel-citrus salad | 950 |
| • Smoked Scottish salmon with succulent prawns, marie rose sauce, lettuce salad | 1,680 | • Herb-marinated scallops, fennel-citrus salad | 830 |
| • Roasted rack of lamb, dukkah, ratte potato, Pommery mustard sauce | 1,480 | | |
| • Orange glazed shoulder ham with glazed baby carrots | 1,480 | Festive Cakes | |
| | | • Caramelised nuts tart (500g) | 558 |
| | | • Coffee mousse, hazelnut praline pastry (four pieces) | 358 |

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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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FESTIVE AFTERNOON TEA



Savouries

- Duck foie gras, ginger bread, calamansi coulis
- Crab meat and trout roe filo tartlet, crème fraîche
- Black truffle, gourmet ham, cheese puffs
- Classic cucumber sandwich

Pastries

- Melba cream, ginger curd, almond tart
- Honey mousse, orange marmalade, sponge cake
- Vanilla cream, cranberry compote, vanilla shortbread
- Chocolate ganache, cherry kirsch confit, chocolate sponge cake

Scones

- Raisin scones with clotted cream and strawberry jam

Tea

- Peninsula Afternoon Tea

690 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 & Soups

- Barbecued pork with honey 348
- Hot and sour king crab meat soup 308
- Marinated Wagyu beef cheek with soy 188

Chinese Main Courses

- Braised duck stuffed with assorted meat, mushrooms, dried beans and salted egg yolks 568
- Spring Moon's signature fried rice with assorted seafood, roasted goose and XO sauce 408
- Braised pomelo peel with bamboo fungus and shrimp roe 398
- Chinese-style pan-fried beef fillet with barbecue sauce 388
- Fried vermicelli with crab meat and egg 368
- Braised bean curd with wild mushrooms 268

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
- Lobster bisque 288

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 Le Chasselas Villette Reserve by Domaine du Daley, Lavaux, Switzerland, 750 ml 680

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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