



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 2,000.

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 250 / Hong Kong Island 350 / New Territories 450

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



SET DINNER

ONE CHOICE FROM APPETISER AND MAIN COURSE



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 six 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 two hours in advance

Cake orders must be placed 24 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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嘉 麟 樓
SPRING MOON

SET DINNER



Appetiser

- BBQ meat platter and jelly fish salad

Soup

- Braised shredded bean curd fish maw soup

Seafood

- Wok-fried prawn with asparagus

Rice

- Fried rice with minced Wagyu beef and dried scallop

Dessert

- Steamed coconut red date cake

1,565 per set (for two persons)

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

Orders for the set must be placed two hours in advance

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SHAREABLE DISHES



- Beef Wellington with Port wine sauce, butter glazed seasonal vegetables (800 g) 1,680
- Roasted rack of lamb, dukkah, ratte potatoes, Pommery mustard sauce 1,480
- Smoked Scottish salmon, dill dressing, melba toast, condiments 1,220
- Orange glazed ham, glazed baby carrots 1,150

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



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
- Tempura shrimp and cheese
- 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 four hours in advance
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CLASSIC AFTERNOON TEA



Savouries

- Lobster bun with cocktail sauce
- Marinated chicken sandwich, romesco sauce
- Confit and grilled vegetables with pesto
- Classic cucumber sandwich

Pastries

- Coconut éclair with caramelised pineapple
- Raspberry whipped ganache, lychee and rose jelly
- Jasmine tea mousse, apple and yuzu compote
- White coffee tart with clementine marmalade

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

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À-LA-CARTE SELECTIONS



Chinese Appetisers & Soups

- Honey-glazed barbecued pork
- Hot and sour soup with king crab meat
- Marinated Wagyu beef cheek with soy sauce

348
308
188

Chinese Main Courses

- Braised duck stuffed with assorted meats, mushrooms, dried beans and salted egg yolks
- Spring Moon's signature fried rice with assorted seafood, roasted goose and XO Chilli Sauce
- Braised pomelo peel with bamboo fungus and shrimp roe
- Pan-fried beef fillet with barbecue sauce
- Fried vermicelli with crab meat and egg
- Braised bean curd with wild mushrooms

568
408
398
388
368
268

Available daily from 12:00 pm to 8:00 pm.
Orders must be placed 24 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

- Lemon and vanilla tart (80g) 140
- Jasmine tea and chocolate cake (80g) 140
- Vanilla mille-feuille (80g) 140

Available daily from 12:00 pm to 8:00 pm.
 Orders must be placed two hours in advance
 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

2019 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

2020 The Peninsula Chablis 1er Cru by Olivier Leflaive, Burgundy, France, 750 ml 680

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

2020 Chesa Chardonnay, Cave Les Deux Cretes, Gérald Clavien, Valais, Switzerland, 750 ml 650

2020 The Peninsula Chablis 1er Cru by Olivier Leflaive, Burgundy, France, 375 ml 350

Sparkling Teas

Saicho Darjeeling, 750 ml 628

Saicho Jasmine, 750 ml 628

Saicho Darjeeling, 200 ml 158

Saicho Jasmine, 200 ml 158

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