

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





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



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



Deluxe Sushi Platter (28 pieces)

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

Supreme Sushi Platter (64 pieces)

- Sea urchin
- Scallop
- Red shrimp
- Hokkigai
- Aburi salmon
- Tempura shrimp and cheese
- Tuna
- Futomaki

868 per set (four pieces each)

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



Savouries

- French ham, Dijon mustard mayonnaise sandwich
- Salmon rillettes, dill crème fraîche sandwich
- Prawn cocktail, endive, guacamole sandwich
- Classic cucumber sandwich

Pastries

- Vanilla rum baba
- Dark chocolate mousse, cherry, buckwheat
- Raspberry and Jasmine puff choux
- Ginger orange tartlet

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



À-LA-CARTE SELECTIONS -



Western Appetisers & Soups

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

Western Desserts

348	•	Lemon and vanilla tart (80g)	140
295	•	Jasmine tea and chocolate cake (80g)	140
	•	Vanilla mille-feuille (80g)	140
260			

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
Prices are in Hong Kong dollars. Please advise our associates if you have any special dietary requirements
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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 2015 The Peninsula Saint-Estèphe by Calon Ségur, Bordeaux, France, 375 ml 350 White Wines 2019 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 2017 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

Prices are in Hong Kong dollars



Saicho Jasmine, 200 ml

Scan QR code to order or contact us at +852 2696 6700

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