

Earl's Majesty

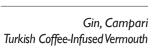
Tanqueray Gin, Campari Earl Grey Tea Infuse Vermouth

Earl Grey tea infused ermouth nods to London's ea tradition. Paired with anqueray and Campari, it's fined as a Mayfair afternoon.

2023

2014 PARIS

LONDON



Türk Kahvesi

Turkish coffee-infused vermouth adds depth to this Negroni, echoing Istanbul's social heart. Warm and inviting, like a kahvehane conversation.

2022

ISTANBUL



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Tang Hu Lu

Hawthorn-Infused Crimson Pangolin Gin, Campari Sweet Vermouth

A nod to Beijing's culinary history, this Negroni uses hawthorn-infused gin-a fruit central to traditional snacks like candied hawthorn.Tart hawthorn pairs with Campari and Sweet Vermouth, evoking a stroll through historic hutongs.



Crimson Pangolin Gin Campari, Bitters, Loquats Paste

This sweet-and-tangy elemen blends with the botanicals of Crimson Pangoline Gin and the bitterness of Campari. It mirrors the city's dynamic blend of Eastern and Western cultures, perfect for enjoying as you watch ferries glide across the harbour.





TOKYO



BEIJING

Yuzu Gin, Campari, Sake

Transport you to a Tokyo spring evening with this Negroni. Zesty yuzu gin combines with mellow sake and bold Campari, capturing the tranquillity of cherry-blossom season-as if sipping under a blooming sakura tree.



Figroni

Citadelle Gin, Fig-Infused Campari, Sweet Vermouth

The Figroni marries fig-infused Campari with gin and Sweet Vermouth, evoking Parisian café elegance. Sip slowly as if on a terrace overlooking the



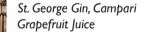
SHANGHAI

Pearl

Mandarin-Infused Julu Gin Campari, Sweet Vermouth

In the heart of Shanghai, the Mandarin Pearl Negroni comes to life. Mandarin-infused gin meets Campari and smooth Sweet Vermouth, creating a drink as vibrant as the city's bustling streets. Each sip celebrates Shanghai's energy and love for fresh flavours.

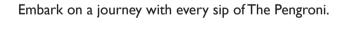




Sunshine Hollywood

Bright St. George Gin and fresh grapefruit juice meet Campari, embodying Beverly Hills' glamour and Southern California's laid-back charm.

CHICAGO



Established in 1928, The Peninsula Hotels group is now operating prestigious properties in twelve major cities around the globe. Each hotel is designed to embrace the local culture, style, and history, making a stay at any Peninsula Hotel an integral part of the experience. To celebrate these twelve Peninsula properties, we have created 12 different Negronis featuring the uniqueness of each venue to bring you on a world Peninsula tour.

> Non-alcoholic Negroni Available Upon Request RMB 118 Per Glass All prices are subject to a 16.6% surcharge



BANGKOK

Campari, Sweet Vermouth

1976

MANILA

Manila's tropical vibe, with a touch of Sampaguita-the national flower, symbolising purity-adding a floral essence. Paired with Campari and Sweet Vermouth, it's a laid-back taste of Philippine paradise, evoking the city's vibrant spirit



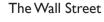
Banana-Infused Gin

Banana-infused gin captures and warm nights.



Koval Bourbon, Campari Sweet Vermouth, Bitters Cigar Smoke Essence

As the L train, unique public transport in Chicago, connects different areas like blood vessels and ts roar is the city's heartbeat, the cocktail named after it uses a Koval Bourbon with cigar smoke essence to convey the city's soul. Paired with Campari and sweet vermouth, it has a harmonious sweet and sour taste, with multiple charming flavour layers ike the train connecting neighboroods and stories.



Ragtime Rye Whisky Campari, Sweet Vermouth Chocolate Bitters

Embodying New York's financial district, this rye-based Negroni features chocolate bitters for sophistication. Bold yet refined, it's as dynamic as the city's rhythm.







Basil-infused gin and Thai Mekhong spirit reflect Bangkok's bold flavours. A tribute to street markets and vibrant nightlife.







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PENGRONI A GLOBAL VOYAGE IN A GLASS