



PRIVATE DINING AT CANTON BLUE





WELCOME



SPACES



FLOORPLANS



MENU



CONTACT



WELCOME

Celebrating the convergence of Asian and British cultures, Canton Blue offers Cantonese cuisine in a collection of exquisitely decorated spaces. The restaurant takes inspiration from the Keying Junk, a trade ship that sailed between Asia and Europe during the mid-19th century.



THE SILK ROOM

THE MUSIC ROOM

THE TEA ROOM

LITTLE BLUE

SPACES

Canton Blue is divided into several areas inspired by a maritime passage from East to West, including private and semi-private dining, a tea room, booth seating and a bar. Design elements include displays of Cantonese porcelain and a backlit ceiling depicting a celestial navigation map. Continuing the sensory journey of Canton Blue, Little Blue bar offers sophisticated cocktails, fine spirits, and artisanal teas in an intimate setting.



THE SILK ROOM

THE MUSIC ROOM

THE TEA ROOM

LITTLE BLUE

THE SILK ROOM

SUITABLE FOR

Private dining

CAPACITY

Up to 30 Guests

TIMINGS

Monday - Sunday Lunch: 12:00 - 14:00

Monday - Sunday Supper: 18:00 - 21:00

Minimum spend applies



THE SILK ROOM

THE MUSIC ROOM

THE TEA ROOM

LITTLE BLUE

THE MUSIC ROOM

SUITABLE FOR
Intimate dining

CAPACITY
Up to 12 Guests

TIMINGS
Monday - Sunday Lunch: 12:00 - 14:00
Monday - Sunday Supper: 18:00 - 21:00

Minimum spend applies



THE SILK ROOM

THE MUSICROOM

THE TEA ROOM

LITTLE BLUE

THE TEA ROOM

SUITABLE FOR
Pre-dinner drinks

CAPACITY
Up to 30 Guests

TIMINGS
Monday - Sunday Lunch: 12:00 - 14:00
Monday - Sunday Supper: 18:00 - 21:00

Minimum spend applies



THE SILK ROOM

THE MUSICROOM

THE TEA ROOM

LITTLE BLUE

LITTLE BLUE

SUITABLE FOR

Private cocktail parties with canapés and dim sum
Pre/post-meal drinks

CAPACITY

Up to 30 Guests

TIMINGS

Sunday - Wednesday: 16:00 – 23:00

Thursday - Saturday: 16:00 – 00:00

Minimum spend applies



THE SILK ROOM

THE MUSICROOM

THE TEA ROOM

LITTLE BLUE



FLOORPLANS

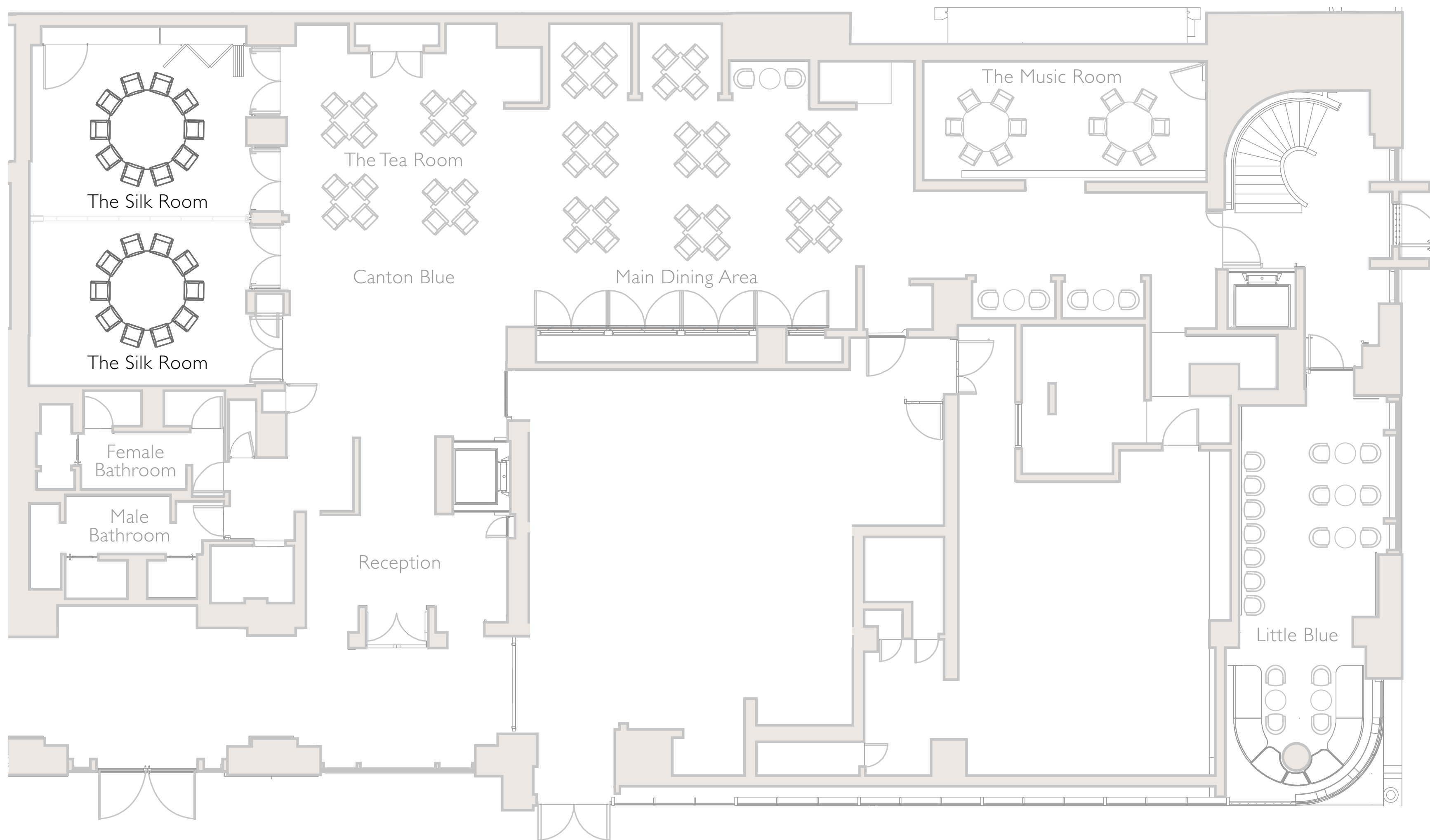
THE SILK ROOM

THE MUSIC ROOM

THE TEA ROOM

LITTLE BLUE

THE SILK ROOM



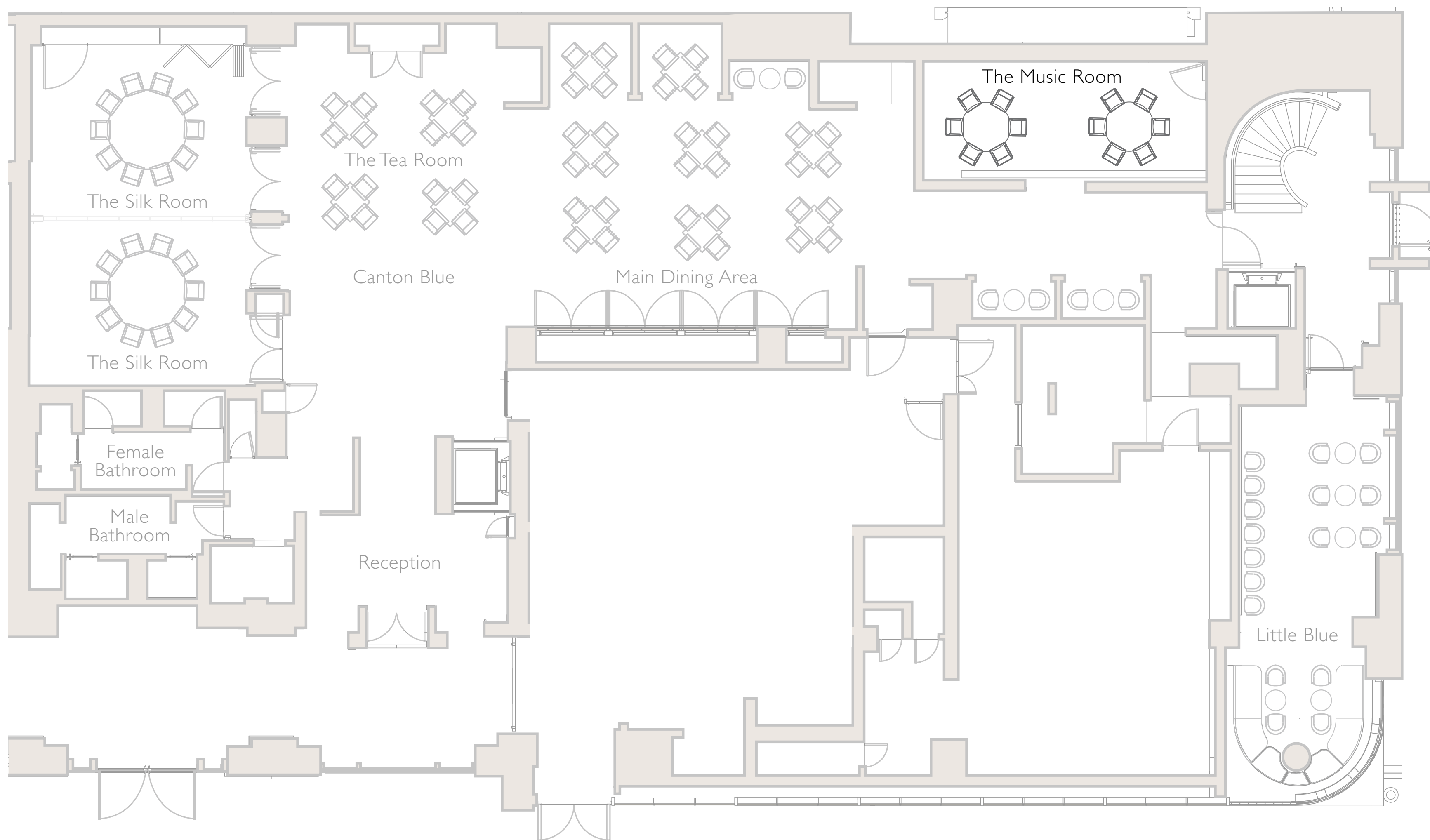
THE SILK ROOM

THE MUSIC ROOM

THE TEA ROOM

LITTLE BLUE

THE MUSIC ROOM



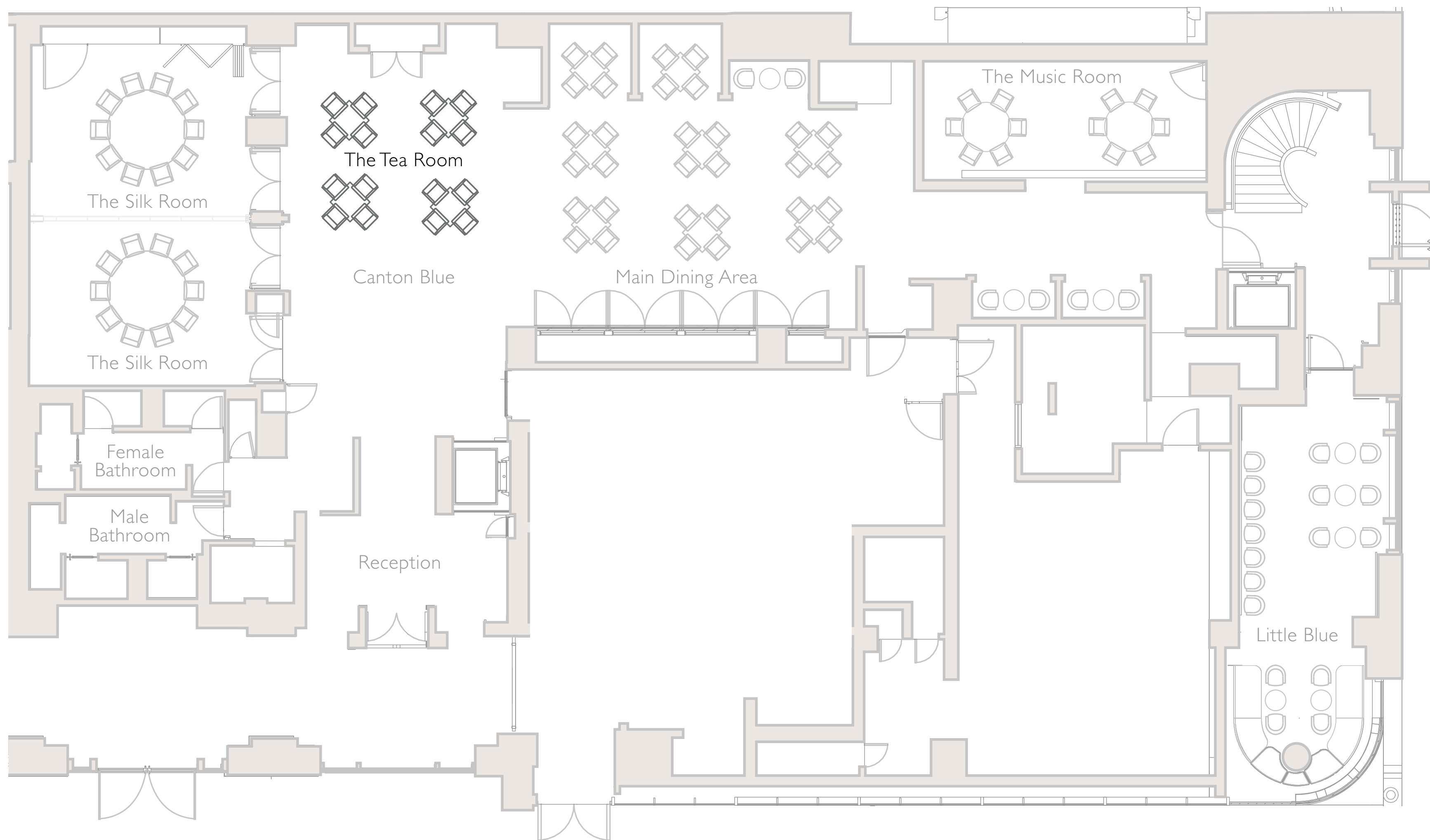
THE SILK ROOM

THE MUSIC ROOM

THE TEA ROOM

LITTLE BLUE

THE TEA ROOM



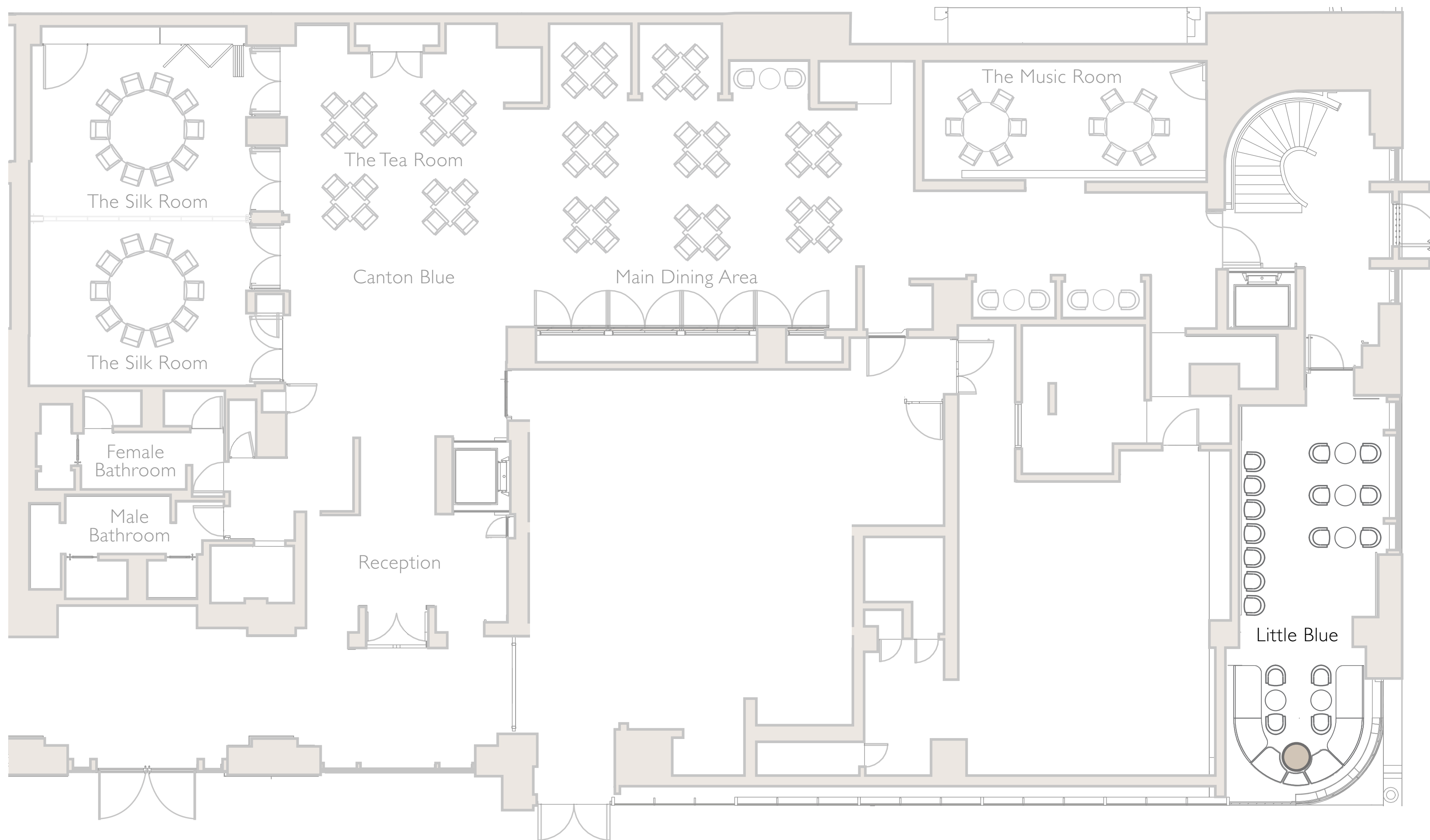
THE SILK ROOM

THE MUSIC ROOM

THE TEA ROOM

LITTLE BLUE

LITTLE BLUE



MENUS

Canton Blue serves creative menus inspired by Cantonese heritage. Whether selecting from the extensive à la carte and dim sum offerings or the multi-course tasting menu, guests are encouraged to share multiple dishes to fully experience the myriad textures, nuanced flavours, and aromatic depth that characterise Chinese cuisine. We are happy to adapt to our clients' needs accommodating any dietary requirements.



MENU 1

MENU 2

MENU 3

MENU 4



5-Course Menu

Hong Kong's Timeless Appetizers

Steamed Prawn Dumpling, Bamboo Shoot
晶瑩鮮蝦餃Chicken Siu Mai Dumpling, Black Garlic
黑蒜雞肉燒賣Barbecued Blythburgh Pork
明爐蜜汁廣東式叉燒Barbecue Sauce Coated Crispy Duck Meat, Black Sesame
西汁芝麻鴨甫

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Hand Dived Scottish Scallop Steamed with Shallot, Broccolini
紅蔥醬蒸蘇格蘭鮮元貝

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Wok-Fried Wagyu Ribeye, Black Bean Sauce
中華門豉汁和牛肉眼

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Stir-Fried Noodles, Chicken, Green Chilli,
Black Bean Sauce
亂兜豉椒雞柳河粉

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Mango Pudding
特濃芒果布甸

MENU 1

MENU 2

MENU 3

MENU 4

6-Course Menu

Spring Rolls, Assorted Seafood, Taro
酥炸海鮮春卷

Sweet and Sour Chicken, Pineapple
古法菠蘿咕嚕雞球

Pan-Fried Pipa Tofu, Black Truffle, Sweet Potato
琵琶煎豆腐

Steamed Mixed Vegetable Dumpling
珍蔬攪菜素餃

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Lo Hei Salad, Loch Duart Salmon, Radish, Leek, Bell Pepper,
Ginger, Soy, Chilli Oil
廣東式蘇格蘭三文魚撈起

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Atlantic King Prawns Steamed with Garlic, Puffed Tofu,
Premium Soy Sauce
金銀蒜豉油蒸上品蝦球

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Wok-Fried Herdwick Lamb Chops, Eight Treasure Sauce
滋味醬汁英格蘭羊架

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Wagyu Fried Rice, Iceberg Lettuce, Oyster Sauce
英國和牛鬆炒飯

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Peanut Sesame Parfait, Soy Sauce Caramel, Caramelised Peanuts
焦糖醬油汁伴花生芝麻芭菲



8-Course Menu

Xiao Long Bao, Shanghai-Style Pork Soup Dumpling
上湯小籠包

Deep-Fried Shrimp Wonton
鮮蝦炸雲吞

Fried Alaskan King Crab Claws, Hong Kong Typhoon Shelter Style
避風塘阿拉斯加皇帝蟹臂

Drunken Chicken, Goji Berries
杞子滷醉雞

Marinated Beef Shin, Chinese Herbs
五香燜牛腱

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Silver Hill Peking Duck, Pancakes and Condiments
中華門片皮鴨

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Double-Boiled Sea Whelk Soup, White Cloud Fungus, Red Dates
紅棗雪耳燉螺頭湯

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Steamed Halibut Fillet, Ginger, Black Mushrooms, Spinach
紫薑蒸比目魚球

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Wok-Fried Wagyu Tenderloin, Garlic, Black Pepper Sauce
黑椒蘇格蘭牛柳

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Black Truffle Tofu
黑松露醬蒸炸豆腐

~

Braised E-fu Noodles, Mixed Mushrooms, Vegetarian Oyster Sauce
珍菌炆伊府麵

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Yuzu Choux, Blackberries, Honey, Black Tea Sorbet
柚子泡芙配紅茶雪葩

MENU 1

MENU 2

MENU 3

MENU 4



點心午市套餐
Dim Sum Set Lunch Menu

晶瑩鮮蝦餃
Har Gow, Steamed Prawn Dumpling,
Bamboo Shoot

蟹肉鳳眼餃
Steamed Crab and Cuttlefish Dumpling

鮮元貝石榴球
Steamed Scallop Dumpling, Asparagus

珍蔬欖菜素餃
Steamed Mix Vegetable Dumpling

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酥炸海鮮春卷
Spring Roll, Assorted Seafood, Taro

黑椒鴨肉酥
Baked Duck Puff, Onion, Black Pepper Sauce

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蒜蓉炒時菜
Wok-Fried Seasonal Vegetable with Garlic

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鮮蝦揚州炒飯
Yeung Chow Fried Rice, Shrimp, Barbecued Pork

or

豉油王銀芽炒麵
Stir-Fried Noodles, Bean Sprouts,
Chives, Dark Soy Sauce

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特濃芒果布甸
Mango Pudding



CONTACT

PLNCANTONBLUE@PENINSULA.COM | +44 20 8138 6888

THE PENINSULA LONDON, 1 GROSVENOR PLACE,
LONDON, SW1X 7HJ, UK

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