




WESTERN FLAVOURS 西式美食

	CAESAR SALAD 凱撒沙律 ROMAIN LETTUCE, BACON, EGG, ANCHOVY, CROUTON 羅馬生菜、煙肉、蛋碎、銀魚柳、脆多士	235
	ADD GRILLED PRAWNS 烤鮮蝦	98
	ADD GRILLED CHICKEN BREAST OR PARMA HAM 烤雞胸或巴拿馬火腿	68
	COBB SALAD 美式田園沙律 CHICKEN, BACON, AVOCADO, EGG, BLUE CHEESE 雞肉、煙肉、牛油梨、焗蛋、藍芝士	278
	CHICKEN SALAD, GREEK YOGHURT 希臘乳酪、雞肉沙律	248
	AVOCADO AND BRITTANY CRAB SALAD 牛油果蟹肉沙律	310
	VINE-RIPENED TOMATO AND BUFFALO BURRATA SALAD 水牛軟芝士番茄沙律 EXTRA VIRGIN OLIVE OIL 特純橄欖油	298
	DUCK LIVER TERRINE 鴨肝凍批 PEAR, BRIOCHE 梨、牛油軟包	310
	LOBSTER BISQUE, TARRAGON CREAM 龍蝦湯、香草忌廉	198
	HEARTY TOMATO SOUP 鮮番茄濃湯 GARLIC, BASIL PESTO 香蒜、香草醬	168
	AMADAI FILLET 馬頭魚柳 CARROTS, BUCKWHEAT 甘筍、蕎麥	368
	MISO SEABASS FILLET 味噌海鱸魚柳 MASHED POTATOES, LIGHTLY SPICY DAIKON SAUCE 薯蓉、輕辣蘿蔔汁	398
	REVISITED CHICKEN CORDON BLEU 炸雞釀火腿及芝士	328

FROM THE GRILL 炭燒肉類及海鮮

	TUNA FILLET, 150 GM 吞拿魚柳 150 克	420
	SCOTTISH SALMON FILLET, 150 GM 蘇格蘭三文魚柳 150 克	388
	WAGYU STRIPLOIN, 250 GM 和牛西冷 250 克	850
	U.S. PRIME TENDERLOIN, 200 GM 美國特級牛柳 200 克	710
	AUSTRALIAN LAMB CHOPS, 200 GM 澳洲羊架 200 克	498
	SPRING CHICKEN 法國春雞	458
	ALL GRILLED DISHES SERVED WITH SAUTÉED VEGETABLES AND FRENCH FRIES, ROASTED OR MASHED POTATOES; BEARNAISE, BLACK PEPPER, RED WINE GRAVY OR LEMON CREAM SAUCE 以上所有炭燒菜式均配有炒雜菜 請選取配菜: 薯條、燒薯或薯蓉; 牛油蛋黃汁, 黑椒汁, 紅酒燒汁或檸檬忌廉汁	

ENJOY A BEER WITH YOUR FLAVOURS 為美食配上啤酒

PERONI 意大利沛羅尼啤酒	60
KRONENBORG-1664 法國可倫堡啤酒	60
GUINNESS STOUT 愛爾蘭健力士黑啤酒	60

SANDWICHES, HOT DOGS AND BURGERS

三文治、熱狗、漢堡包

	THE LOBBY CLUB 半島烘七穀包公司三文治 CHICKEN, BACON, BONE HAM, HERB-FRIED EGG, TOASTED SEVEN-GRAIN BREAD 雞肉、火腿、煙肉、香草煎蛋	240
	SUZIE Q AND PESTO PANINI 半島特色三文治 CHAR-GRILLED BEEF, MOZZARELLA 炭燒薄牛扒、水牛芝士	310
	PITA BREAD NIÇOISE-STYLE 中東包 NIÇOISE-款式 TUNA, TOMATO, QUAIL EGG 吞拿魚、番茄、鸚鵡蛋	258
	SAUTÉED SCALLOP TACOS, CHILLI 墨西哥帶子及辣椒玉米卷	280
	CROQUE MONSIEUR 扒法式三文治 BONE HAM, WHITE BREAD 火腿薄片、烘芝士	250
	CHICAGO JUMBO HOT DOG (BEEF OR PORK) 芝加哥珍寶熱狗(牛肉或豬肉) TOMATOES, MUSTARD, RELISH, RAW ONION, PICKLES, SPICY PEPPERS 番茄、芥末、熱狗醬、洋蔥、酸瓜、辣尖椒	245
	IMPOSSIBLE BURGER 純素菜漢堡 MADE OF PLANTS, FULL OF FLAVOUR WITH SAUTÉED ONION, AVOCADO 炒洋蔥、牛油梨	278
	GRILLED 200 GM ORGANIC AUSTRALIAN HEREFORD BEEF BURGER, CARAMELISED ONIONS 烤 200 克有機澳洲牛肉漢堡	298
	ADD TOPPINGS: GRUYÈRE, SAUTÉED MUSHROOMS, BACK BACON, A FRIED EGG, GRILLED PEPPERS, TOMATO-MOZZARELLA, AVOCADO 另加配料: 瑞士芝士、炒蘑菇、 煙背肉、煎蛋、扒燈籠椒、番茄水牛芝士、牛油梨	EACH 28 每款 28
	OUR SANDWICHES, HOT DOGS AND BURGERS ARE SERVED WITH EITHER FRENCH FRIES, SWEET POTATO FRIES OR A SMALL GREEN SALAD 請為三文治、熱狗或漢堡選取配菜: 薯條、番薯條或小青菜沙律	

ASIAN FLAVOURS 中式美食

	VEGETABLE SPRING ROLLS 素菜春卷 SWEET AND SOUR SAUCE 甜酸汁	175
	GREEN MANGO SALAD 青芒果沙律 SEARED TUNA 煎封吞拿魚	278
	DOUBLE-BOILED CHICKEN SOUP WITH PEACH JELLY AND CONCH 桃膠響螺燉雞湯	170
	HAINANESE CHICKEN RICE 星加坡海南雞飯	308
	NASI GORENG 印尼炒飯	298
	SEAFOOD LAKSA 海鮮喇沙湯粉 SCALLOPS, PRAWNS, MUSSELS, RICE NOODLES, SPICY COCONUT SOUP 帶子、蝦、青口、米線、香辣椰汁湯	348
	ADD SLICED CHICKEN BREAST 另加雞胸肉	68
	GLAZED PORK SPARE RIBS 香醋骨 DARK VINEGAR, BROCCOLI 黑醋、西蘭花	318
	CHICKEN MASALA 印度瑪莎拉雞 FRAGRANT RICE, MANGO CHUTNEY, POPPADUM 白飯、香芒酸辣醬、印度薄餅	310
	PASTA AND RICE 意粉、意大利飯	338
	GNOCCHETTI, SCALLOPS, SHRIMPS, MUSSELS 帶子鮮蝦青口小貝殼粉 TOMATO-SAFFRON BROTH 番茄番紅花湯	718
	MAC AND CHEESE WITH BOSTON LOBSTER 芝士焗波士頓龍蝦通心粉	718
	BOSTON LOBSTER SPAGHETTI 龍蝦意粉 DRIED AND FRESH CHILI, OLIVE OIL, GARLIC 風乾及新鮮辣椒、橄欖油、蒜片	718
	BROWN RICE RISOTTO 素菜糙米飯 GLAZED VEGETABLES, PARMESAN SHAVINGS 牛油炒蔬菜、意大利芝士	278
	YOUR CHOICE OF SPAGHETTI, PENNE OR GNOCCHETTI WITH BELOW SAUCES 自選意大利粉、尖通粉或小貝殼粉配以下烹調方式: HALF PORTION: FULL PORTION:	
	BOLOGNESE 傳統牛肉醬汁	145 290
	NAPOLITANA OR PESTO 鮮茄紫蘇或香草汁	145 290
	LEMON CREAM SAUCE 檸檬忌廉汁	145 290



THE LOBBY CLASSICS



VEGETARIAN

We respectfully advise our guests that there will be an additional 80 charge on all dishes shared

所有共享的菜餚都將收取 80 元的額外費用

Prices are in Hong Kong dollars and subject to 10% service charge

以上價格均為港幣及須另加一服務費

Please advise our associates if you have any special dietary requirements

如閣下需要任何特別膳食安排，請向我們的服務員提供有關資料

For any meal purchased (including breakfast, lunch and dinner) at any of the hotel's restaurants, The Peninsula Hong Kong will make a one-for-one meal donation to the communities in need through a partnership with local charities, Impact HK, Feeding Hong Kong and Food Angel. Thank you for your support.

於香港半島酒店任何一間餐廳享用一份餐點(包括早、午及晚餐)，酒店將配對捐贈一份餐膳與本地非牟利慈善機構 ImpactHK、樂餉社及惜食堂，支持有需要的人士。

感謝 閣下支持。

VEGETARIAN SUGGESTION

APPETISERS

頭盤

GREEN ASPARAGUS, CONFIT CHERRY TOMATOES

青露筍， 欖油小紅茄

250

MINISTRONE, PESTO

意大利雜菜湯， 香草醬

168

GRILLED EGGPLANT SALAD, TOMATO, ONION,
SESAME SEED DRESSING

扒茄子沙律， 蕃茄， 洋蔥， 芝麻汁

225

CAESAR SALAD,
SEMI-DRIED TOMATO AND SHAVED PARMESAN

凱撒沙律

風乾蕃茄， 薄切芝士

215

MAIN COURSES

主菜

BAKED WILD MUSHROOM, SEVEN GRAIN TOAST, ARUGULA

烘野菌三文治， 青葉沙律

225

PENNE WITH BROCCOLI, SPINACH, BLACK TRUFFLE SAUCE

尖通粉配西蘭花， 莧菜， 黑松露菌汁

295

MARTELLI SPAGHETTI NAPOLETANA –
FRESH TOMATOES, BASIL, OLIVE OIL

鮮茄紫蘇欖油汁意大利粉

285

VEGETABLE FRIED RICE, CASHEWS, YELLOW CURRY

咖哩雜菜腰果炒飯

285

PRICES ARE IN HONG KONG DOLLARS AND ARE SUBJECT TO 10% SERVICE CHARGE
價錢以港幣計算及另加一服務費

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Simply Delightful 甜品

Hazelnut Crunch 178
榛子脆脆
Dark chocolate cream, hazelnut praline ice cream
黑朱古力忌廉、榛子醬雪糕

Rose Tea Cake 178
玫瑰茶蛋糕
Raspberry cream, peach sorbet
紅桑子慕絲、蜜桃雪糕

Paris Brest 185
巴黎圈
Red Fruit Compote, Praline Cream
紅莓果醬、杏仁榛子忌廉

☞ Baked cheesecake 185
焗芝士餅
Red berries, lemon sorbet
新鮮紅莓、檸檬雪葩

☞ Soufflé 185
梳乎厘
Chocolate, Crunchy Pearls, Coffee Ice Cream
黑朱古力、脆脆珠、咖啡雪糕
(Please Allow 20 Minutes Preparation Time)
(製作需時 20 分鐘)

☞ Madagascar Vanilla Mille-feuille 178
馬達加斯加雲喱拿千層酥
Caramel sauce, pear sorbet
焦糖汁、香梨雪葩

Simply Decadent 甜蜜邂逅

American-style Milk Shakes 98
香濃奶昔
Vanilla, Chocolate, Strawberry, Oreo
雲喱拿、朱古力、草莓、Oreo 曲奇

The Peninsula's Iced Chocolate 98
半島凍朱古力特飲

The Peninsula's Traditional Rich Hot Chocolate 105
半島特色熱朱古力

The Peninsula's Iced Cappuccino 105
半島凍泡沫咖啡特飲
A blend of KAV classic finished with homemade cacao bits, a chocolate straw.
混合 KAV classic 經典配方，自製可可及朱古力條

The Peninsula Coffee 135
半島咖啡
Amaretto, whipped cream, almond flakes

Coffee, Teas, Infusions 咖啡、名茶

Americano Coffee, Decaffeinated Coffee, Espresso 75
香濃咖啡、不含咖啡因咖啡、特濃意式咖啡

Cappuccino, Double Espresso, Café au Lait 85
意式泡沫咖啡、雙份特濃意式咖啡、鮮奶咖啡

The Peninsula Tea Collection:
半島精選名茶: 75

Chinese Selection - Jasmine, Pu Er, Rose, Ti Guan Yin
中式茶 - 香片、普洱、玫瑰、鐵觀音

Classic Selection - Assam, Darjeeling, Earl Grey, Peninsula Breakfast, Peninsula Afternoon, Peninsula Blend
傳統茶 - 阿薩姆茶、大吉嶺茶、伯爵茶、半島早餐茶、半島下午茶、半島名茶

Flavoured Selection:

香味茶:

spiced - vanilla, caramel, cloves, cinnamon, orange petals
異國香料 - 雲喱拿、焦糖、丁香、肉桂、橙花瓣

flowery - passion fruit, hibiscus flowers, marigold petals
花香 - 熱情果、芙蓉花、萬壽菊花瓣

cardamom and saffron black tea
小荳蔻藏紅花紅茶

peach and ginger oolong tea
蜜桃生薑烏龍茶

citrus oolong tea
柑橘烏龍茶

Organic Herbal Infusions:

有機香草茶:

Moroccan Mint - invigorating, refreshing with minty sweetness

摩洛哥薄荷茶 - 有助提神、感覺清新帶薄荷怡人的甜味

Camomile Orange Blossom - calming with a touch of fragrant orange florals
甘菊橙花茶 - 具鎮靜功效及帶橙花的淡香

Verbena - relaxing with an enlivening burst of lemon
馬鞭草茶 - 可安定情緒及帶清新的檸檬味

Rooibos Tangerine - soothing with a zesty hint of tangerine
南非國寶柑橘茶 - 具舒緩作用及帶柑橘的香氣

Swiss Herbs - energising with comforting herbal notes
瑞士香草茶 - 增強體力及帶舒適的香草味



The Lobby Classics

☞ Naturally Peninsula Cuisine is prepared with natural, nutritious ingredients, designed to support your wellness lifestyle
Naturally Peninsula 美食採用純天然、有營養的食材，是專為支持您的健康生活方式而設。

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Mimosa O'Clock

Enjoy unlimited Mimosas throughout your dining experience (for a maximum of two hours)

280

The Lobby Signature Cocktails:

Brandy Rosé
Stolichnaya Peach, Bols Apricot Brandy, House Rosé Syrup, 158
Lemon, San Pellegrino Aranciata Rossa

Butterfly
Pisco, Pineapple Juice, Passionfruit Juice, Monin 158
Passionfruit Syrup, Lemon, Butterfly Pea Flower
Infused Pisco

The Lobby Signature Mocktails: Summertime

Pen Garden
Seedlip Garden 108, Celery Juice, Sprite 128

Iced Red Bean
Japanese Red Bean, Coconut Milk, Evaporated milk, 128
Vanilla Ice Cream

The Lobby Signature:

Lobby Limeade
Blueberry, Raspberry, Lime, Mint, Apple Juice, Soda Water, Honey Syrup 128

Watermelon Fizz
Watermelon, Monin Cherry Blossom, 128
Lemon Juice, Sprite

Beer & Stout:

Heineken, Tsing Tao, Guinness Stout, Asahi

Cider:

Rosé, Pear Cider 88

Fresh Juices:

Daily Fresh Juice 108

88

The Peninsula Dalgona Selection:

What originally started as a South Korean street treat has now become an online sensation. Enjoy our refined twists of the #dalgonacoffee @peninsulahongkong 108

Irish Dalgona 98
Dalgona coffee, Jameson, Kahlua, Bailey's Cream, homemade caramel syrup

Dalgona Matcha 98
Dalgona matcha, Espresso mix, homemade matcha cream, digestive biscuits

Dalgona Mocha 98
Dalgona coffee, homemade chocolate sauce, milk, white sugar

DalOreo 98
Dalgona coffee, Oreo chunks, infused Oreo-milk

Dalgona Coffee
Instant coffee, milk, white sugar

Mineral Water:

Perrier, San Pellegrino, Evian, Acqua Panna Large: 108

Small: 68

Soft Drinks:

Coca-Cola, Coke Light, Coke Zero, Ginger Ale, Sprite, Soda Water, Tonic Water 75

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Wine By The Glass

Champagne

NV The Peninsula by Deutz, Aÿ, Champagne, France
A beautifully pure, elegant wine, with a refreshing lemony aroma and a delicate mousse. Dry and with plenty of substance.

NV, Perrier-Jouët Grand Brut, Épernay, Champagne, France
Tart golden apple with aroma of sweet honey scents, white cherry, pickled ginger. Citrusy acidity with very clean mineral finish.

NV, Ruinart, Brut Rosé, Reims, Champagne France
Cherry, redberry, pomegranate and redcurrant form a rounded and expressive bouquet, crisp and enticing.

White Wine

2017 Peninsula Chablis 1er Cru, by Olivier Leflaive, Burgundy, France
Aromas of biscuit and cashew with delicate flavors of pear and spice.

2019 Craggy Range "Te Muna Road Vineyard" Sauvignon Blanc Martinborough, New Zealand
Pale lemon straw colour with aroma of white peach, lime and lemon blossom. Citrus notes on the palate with chalky finish.

2018 Conte D'attimis-Maniago, Pinot Grigio Classica Colli Orientali del Friuli DOC, Italy
The characteristic, elegant and intense bouquet is rich in oak, walnut husk, yellow peaches and golden apples.

2018 SCHLOSS JOHANNISBERG, ROTLACK RIESLING KABINETT, RHEINGAU, GERMANY
Off-dried, fresh and juicy with delicate, creamy texture.

2016 The Peninsula Chardonnay, "La Cruz Vineyard", By Keller Estate, Sonoma Valley, USA
Fresh, stony and intense white wine with a core of apple, peach and citrus. Approachable wine with a vibrant finish.

Rosé Wine

2018 Domaines Ott "BY Ott", Cotes de Provence, France
Delicate and fresh, with a stony mineral note sailing through the ripe melon, apricot and white raspberry flavors.

Red Wine

2015 Peninsula Saint-Estèphe, by La Chapelle de Calon, Bordeaux, France
Rich tannic structure with an exceptional backbone and aromas of great finesse.

2017 Le Macchiole, Bolgheri Rosso DOC, Tuscany, Italy
Spicy notes of green pepper and vanilla, small red fruits very intense and persistent. It's an elegant wine, well balanced.

2016 Muga Reserva, Rioja DOCA, Spain
Black cherry red with garnet hues. Medium toasted wood with hints of vanilla.

2015 The Peninsula Pinot Noir, "La Cruz Vineyard", By Keller Estate Sonoma Valley, USA
Aromas of red fruits, a complex taste of sweet cherry and pomegranate flavors.

2017 Tournon by Chapoutier, Mathilda Shiraz, Victoria, Australia
Blueberry and blackberry fruit that is ripe without being sweet yet dry and savory on the softly finish.

Sweet Wine

2006 Chateau Pajzos, Tokaji Aszu 5 Puttonyos, Hungary
Citrus and meadow flowers abound in the nose. Dried fruits, and white horehound on the palate with the discreet appearance of buttery, almond notes of barrel ageing.

WINE SELECTION

Champagne

NV, Ruinart, Blanc de Blancs, Reims, Champagne France
Notes of nectarines, citrus fruits and white flowers with a pleasant mineral quality in the finish. **1,880**

Sparkling wine

2013 Gramona Imperial, Gran Reserva Brut Cava, Penedès, Spain
Nice balance between notes of freshly baked bread and subtle citrus peel aromas with buttery aromas. **980**

White Wine

2018 Sancerre, Domaine Vacheron, Loire Valley, France
Aromatic nose with concentrated gooseberry, carefully balanced by a rich smokiness and steely dry palate. Mineral and long finish. **880**

2017 Chassagne-Montrachet, Domaine Chanson, Burgundy, France
Aromas of flowers, toasted almonds and hazelnuts. Buttery texture, finish with mineral. **1,780**

2016 DARIOUSH SIGNATURE VIOGNIER, NAPA VALLEY, USA
Crisp and fragrant, opens with fresh floral aromas of honeysuckle, acacia flower, and bergamot. Pleasing layers of stone fruits- juicy apricot and nectarine. **1,280**

2018 Moss Wood Chardonnay, Margaret River, Australia
Stone fruit-like aromas of peaches and nectarines, combined with, orange marmalade, honey, caramel and roast almonds. **1,580**

Rosé Wine

2019 Château d'Esclans, Whispering Angel Rosé, Côtes de Provence, France
Fresh with mineral and white peach expression. Unoaked and vinified in stainless steel to keep this wine very pure and clean. **720**

Red Wine

2013 Beaune 1er Cru "Boucherottes", Louis Jadot, Burgundy, France
Lively tannins and display aromas of red and dark fruit that are accompanied by notes of rose and spices. **1,180**

2012 Vacqueyras, Domaine le Sang des Cailloux, RHÔNE VALLEY, FRANCE
Intense and generous on the nose with notes of black cherries and blackberries, and fine spicy touches.

2011 Fontalloro, Fèlsina IGT, Sangiovese Blend, Tuscany, Italy
Variety of aromatic herbs accentuated with generous notes of tobacco and wet earth, black currant and licorice. **1,180**

2015 Leeuwin Estate, Cabernet Sauvignon "Art Series", Margaret River, Western Australia
Riped blackcurrants with underlying bay leaf, fresh tobacco, anise and clove. **1,530**

2012 Château de Pez, Saint-Estèphe, Bordeaux, France
Full-bodied and structured with notes of cassis, cedar wood, licorice, lush and rich on palate. **1,530**

Sweet Wine

2018 Moscato d'Asti, Castello del Poggio, Piedmont, Italy
Light and refreshing wine. Aroma of honey with peach and orange zest on the palate. Light, smoky finish.

2007 Château Rieussec, 1er Grand Cru Classé, Sauternes, Bordeaux, France (375ml)
Classic notes of candied apricots, with a good balance between freshness and richness. **670**

190 980 1,010

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