

# The Lobby

## TEAS OF HOPE

29 November to 17 December, 27 to 30 December 2021

Gougère, mushrooms, parmigiano  
法式泡芙、蘑菇、意大利巴馬臣芝士  
Ham and cheese cornet, pistachio  
火腿芝士脆筒、開心果仁  
Shrimp and egg roll, asparagus  
鮮蝦蛋卷、蘆筍  
Salmon rillette, salmon roe, wasabi  
三文魚醬、三文魚籽、日式芥末  
Classic cucumber, seaweed bread  
經典青瓜三文治、海藻麵包



Raisin or plain scones  
英式烘葡萄乾鬆餅或原味鬆餅  
Clotted cream  
奶油忌廉  
Organic strawberry jam  
有機草莓果醬



Chocolate and coffee cake  
朱古力咖啡蛋糕  
Gingerbread with orange tart  
薑餅香橙撻  
Vanilla choux and morello cherry  
車厘子雲呢拿泡芙  
Classic Mont Blanc roll  
經典栗子卷  
Homemade tonka bean chocolate  
自家製零陵香豆朱古力



The Peninsula Tea Collection  
自選半島精選名茶

Classic selection: Assam, Darjeeling, Earl Grey, Peninsula Afternoon Tea or Peninsula Breakfast Tea

傳統茶：阿薩姆茶、大吉嶺茶、伯爵茶、半島下午茶、半島早餐茶

Flavoured selection: Spiced – vanilla, caramel, cloves, cinnamon, orange petals

Flowerly – passion fruit, hibiscus flowers, marigold petals

Cardamom and saffron black tea

Peach and ginger oolong tea

Citrus oolong tea

香味茶：異國香料 – 雲喱拿、焦糖、丁香、肉桂、橙花花瓣

花香 – 熱情果、芙蓉花、萬壽菊花瓣

小荳蔻藏紅花紅茶

蜜桃生薑烏龍茶

柑橘烏龍茶

Coffee is available on request

另備咖啡可供選擇

438 per person

778 per two people

Price is in Hong Kong dollars and is subject to 10% service charge

Please advise our associates if you have any special dietary requirements

每位 438

每兩位 778

價錢以港元計算及另加一服務費

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

THE PENINSULA  
HONG KONG

# The Lobby

## FESTIVE AFTERNOON TEA

18 to 26 DECEMBER 2021

Truffle gougère, mushrooms, parmigiano  
黑松露法式泡芙、蘑菇、意大利巴馬臣芝士  
Foie gras mousse, pain d'épices, mango chutney  
鴨肝慕絲、法式薑餅蛋糕、芒果醬  
Shrimp and egg roll, asparagus  
鮮蝦蛋卷、蘆筍  
Balik salmon, king crab, smoked avruga, wasabi  
煙燻三文魚、皇帝蟹、煙燻黑魚籽、日式芥末  
Classic cucumber, seaweed bread  
經典青瓜三文治、海藻麵包



Raisin or plain scones  
英式烘葡萄乾鬆餅或原味鬆餅  
Clotted cream  
奶油忌廉  
Organic strawberry jam  
有機草莓果醬



Classic black forest cake  
經典黑森林蛋糕  
Gingerbread and orange tart  
薑餅香橙撻  
Cranberry and cinnamon delight  
肉桂蔓越莓甜點  
Christmas pudding with vanilla cream  
聖誕布甸配雲呢拿忌廉  
Homemade tonka bean chocolate  
自家製零陵香豆朱古力  
Festive cookie  
雜錦節日曲奇



The Peninsula Tea Collection  
自選半島精選名茶

Classic selection: Assam, Darjeeling, Earl Grey, Peninsula Afternoon Tea or Peninsula Breakfast Tea  
傳統茶：阿薩姆茶、大吉嶺茶、伯爵茶、半島下午茶、半島早餐茶

Flavoured selection: Spiced – vanilla, caramel, cloves, cinnamon, orange petals

Flowery – passion fruit, hibiscus flowers, marigold petals

Cardamom and saffron black tea

Peach and ginger oolong tea

Citrus oolong tea

香味茶：異國香料 – 雲哩拿、焦糖、丁香、肉桂、橙花花瓣

花香 – 熱情果、芙蓉花、萬壽菊花瓣

小荳蔻藏紅花紅茶

蜜桃生薑烏龍茶

柑橘烏龍茶

Coffee is available on request

另備咖啡可供選擇

528 per person

Price is in Hong Kong dollars and is subject to 10% service charge  
Please advise our associates if you have any special dietary requirements

每位 528

價錢以港元計算及另加一服務費

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

THE PENINSULA

HONG KONG

# The Lobby

## Christmas Eve Gala Dinner 2021

Duck foie gras en torchon, Granny Smith apple gelée, shaved fennel  
鴨肝凍批、青蘋果啫喱汁、茴香薄片



Jerusalem artichoke velouté, bacon lardon, cauliflower  
耶路撒冷雅枝竹忌廉湯、煙肉條、椰菜花



Langoustine, Hokkaido scallop, Kristal caviar, tomato-basil nage  
海螯蝦、北海道帶子、特級魚子醬、番茄羅勒汁



Line-caught sea bass, mussels, parsley-butter sauce  
手釣海鱸魚、青口、番茜牛油汁

or 或

Roasted young turkey, pumpkin purée, Brussels sprouts, caramelised pear  
烤嫩火雞、南瓜蓉、小椰菜、焦糖梨



Traditional Christmas pudding, Cognac sauce, Tahitian vanilla ice cream  
傳統聖誕布甸、干邑醬、大溪地雲呢拿雪糕

or 或

Montblanc with orange cream, meringue, chestnut ice cream  
栗子雪山香橙忌廉、蛋白脆餅、栗子雪糕



Coffee, proprietary Peninsula teas  
or herbal infusions  
咖啡、半島精選名茶或香草茶

Chocolates and Christmas cookies  
朱古力及聖誕曲奇

1,988 per person

Price is in Hong Kong dollars and is subject to 10% service charge  
Please advise our associates if you have any special dietary requirements  
每位 1,988

價錢以港元計算及另加一服務費

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# The Lobby

## Christmas Eve Gala Dinner 2021 Vegetarian Menu

Cauliflower panna cotta, vegetable chips, truffle dressing  
椰菜花奶凍、蔬菜脆片、黑松露汁



Jerusalem artichoke velouté, chestnut and mushroom  
耶路撒冷雅枝竹忌廉湯、栗子、蘑菇



Organic honey glazed vegetarian sausage, coco bean casserole  
有機蜜糖烤素肉腸、燴白腰豆



Roasted celeriac and heirloom carrots, truffled orzo pasta  
烤焗芹菜根及原種甘筍、松露米型意大利粉



Traditional Christmas pudding, Cognac sauce, Tahitian vanilla ice cream  
傳統聖誕布甸、干邑醬、大溪地雲呢拿雪糕

or 或

Mont blanc with orange cream, meringue, chestnut ice cream  
栗子雪山香橙忌廉、蛋白脆餅、栗子雪糕



Coffee, proprietary Peninsula teas  
or herbal infusions  
咖啡、半島精選名茶或香草茶

Chocolates and Christmas cookies  
朱古力及聖誕曲奇

1,988 per person

Price is in Hong Kong dollars and is subject to 10% service charge  
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每位 1,988

價錢以港元計算及另加一服務費

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# The Lobby

## Christmas Day Dinner 2021

Beef cheek foie gras terrine, sour dough, apple celery salad  
牛面頰鴨肝凍批、酸種麵包、蘋果西芹沙律



Ratatouille soup, Parmesan toast  
法式燴雜菜湯、巴馬臣芝士多士



Pan-fried pancetta and salmon roll, pea risotto, merlot reduction  
香煎煙肉三文魚卷、青豆意大利飯、紅酒汁

or/或

Roasted Bresse chicken breast, potato confit, maitake mushroom  
燒法國布雷斯雞胸、油封薯仔、日本舞茸



Santa hat, morello cherry mousse with chocolate crumble, vanilla-kirsch ice cream  
聖誕帽甜品、車厘子慕絲配朱古力脆脆、車厘子酒雲呢拿蛋糕



Coffee, proprietary Peninsula teas  
or herbal infusions  
咖啡、半島精選名茶或香草茶

Christmas cookies  
聖誕曲奇

1,488 per person

Price is in Hong Kong dollars and is subject to 10% service charge  
Please advise our associates if you have any special dietary requirements

每位 1,488

價錢以港元計算及另加一服務費

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# The Lobby

## Christmas Day Dinner 2021 Vegetarian menu

Ginger-avocado terrine,  
heirloom cherry tomato, balsamic caviar  
薑汁牛油果凍、原種迷你番茄、意大利黑醋魚籽



Ratatouille soup, Parmesan toast  
法式燴雜菜湯、巴馬臣芝士多士



Roasted miso aubergine, shitake mushroom, sweet potato  
日式麵豉焗茄子、香菇、甜薯



Santa hat, morello cherry mousse with chocolate crumble, vanilla kirsch ice cream  
聖誕帽甜品、車厘子慕絲配朱古力脆脆、車厘子酒雲呢拿蛋糕



Coffee, proprietary Peninsula teas  
or herbal infusions  
咖啡、半島精選名茶或香草茶

Christmas cookies  
聖誕曲奇

1,488 per person

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Please advise our associates if you have any special dietary requirements  
每位 1,488

價錢以港元計算及另加一服務費

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THE PENINSULA  
HONG KONG

# The Lobby

## Kid's Menu 24 and 25 December 2021

Sweet corn with mango and prawn salad  
粟米芒果大蝦沙律



Mushroom cream soup with crouton  
蘑菇忌廉湯配脆麵包粒



Baked pork sausage with mashed potato and cheese  
芝士焗豬肉腸配薯蓉



Festive surprise with chestnut cream  
cassis sorbet and popping candy  
節日驚喜甜品配栗子忌廉、黑醋栗雪葩及爆炸糖



Hot or cold Peninsula chocolate  
Christmas cookies  
熱或凍半島朱古力特飲  
聖誕曲奇

590 per person

Price is in Hong Kong dollars and subject to 10% service charge  
Please advise our associates if you have any special dietary requirements

每位 590

價錢以港元計算及另加一服務費

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# The Lobby

## New Year's Eve Gala Dinner 2021

Blue lobster, avocado, Kristal caviar  
法國藍龍蝦、牛油果、特級魚子醬



Watercress velouté, Belon oyster, Bellota ham toast  
西洋菜濃湯、法國蠔、西班牙火腿多士



Coconut milk-poached turbot, basil-mussel bisque  
椰奶浸多寶魚、羅勒青口濃湯



Apple sorbet and Champagne  
蘋果雪葩配香檳



Grilled Kagoshima beef, onion confit, truffle potato purée  
烤鹿兒島牛柳、燴洋蔥、黑松露薯蓉



New Year's Eve dessert surprise  
除夕特色甜品



Coffee, proprietary Peninsula teas  
or herbal infusions  
咖啡、半島精選名茶或香草茶

Chocolates and petits fours  
朱古力及法式小點

3,688 per person

Price is in Hong Kong dollars and is subject to 10% service charge  
Please advise our associates if you have any special dietary requirements

每位 3,688

價錢以港元計算及另加一服務費

如閣下對任何食物有過敏反應，請向我們的服務員提供有關資料

THE PENINSULA  
HONG KONG



# The Lobby

## New Year's Eve Gala Dinner 2021 Vegetarian Menu

Winter vegetable tart, artichoke purée, truffle dressing  
冬季時令蔬菜撻、雅枝竹蓉、黑松露汁



Watercress velouté, cheese and garlic crostini  
西洋菜忌廉湯、香蒜芝士多士



Slow-cooked organic egg, black truffle coulis, crispy potato  
慢煮有機雞蛋、黑松露蓉、香脆薯仔



Apple sorbet and Champagne  
蘋果雪葩配香檳



Pumpkin and zucchini cannelloni, broccolini, orange-glazed carrots  
南瓜配意大利瓜卷、西蘭花苗、橙汁燴甘筍



New Year's Eve dessert surprise  
除夕特色甜品



Coffee, proprietary Peninsula teas  
or herbal infusions  
咖啡、半島精選名茶或香草茶

Chocolates and petits fours  
朱古力及法式小點

3,688 per person

Price is in Hong Kong dollars and is subject to 10% service charge  
Please advise our associates if you have any special dietary requirements

每位 3,688

價錢以港元計算及另加一服務費

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# The Lobby

## Kid's Menu 31 December 2021

Smoked salmon with apple salad  
and guacamole  
煙三文魚配蘋果沙律及牛油果醬



Seafood chowder with crispy focaccia  
海鮮周打湯配意式脆意式香草麵包



Beef medallion with pea and carrot stew,  
and creamy mushroom sauce  
香煎牛柳配燴青豆甘筍及忌廉蘑菇汁



Festive surprise with chestnut cream,  
cassis sorbet and popping candy  
節日驚喜甜品配栗子忌廉、黑醋栗雪葩及爆炸糖



Hot or cold Peninsula chocolate  
Christmas cookies  
熱或凍半島朱古力特飲  
聖誕曲奇

690 per person

Price is in Hong Kong dollars and subject to 10% service charge  
Please advise our associates if you have any special dietary requirements

每位 690

價錢以港元計算及另加一服務費

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THE PENINSULA  
HONG KONG

# The Lobby

## New Year's Day Set Menu 2022

Smoked octopus, chorizo-potato salad, pickled radishes  
煙燻八爪魚、西班牙辣肉腸薯仔沙律、醃蘿蔔

or/或

Creamy onion soup, ham julienne  
洋蔥忌廉湯、火腿絲



Halibut fillet, tomatoes, portabella mushroom, browned butter  
比目魚柳、番茄、大啡菇、牛油汁

or/或

Roasted beef tenderloin, duck foie gras, merlot-beet jus  
燒牛柳、鴨肝、梅洛紅酒紅菜頭汁



Chocolate molten cake, vanilla sauce,  
red fruit compote, vanilla ice cream  
朱古力流心蛋糕、雲呢拿醬、紅莓果醬、雲呢拿雪糕

or/或

Orange tart, citrus coulis,  
cinnamon cream, yoghurt sorbet  
香橙撻、柑橘果醬、肉桂忌廉、乳酪雪葩



Coffee, proprietary Peninsula teas  
or herbal infusions  
咖啡、半島精選名茶或香草茶

Chocolates and petits fours  
朱古力及法式小點

648 per person

Price is in Hong Kong dollars and is subject to 10% service charge  
Please advise our associates if you have any special dietary requirements

每位 648

價錢以港元計算及另加一服務費

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# The Lobby

## New Year's Day Set Menu 2022 Vegetarian Menu

Creamy onion soup, cheese and garlic crostini  
洋蔥忌廉湯、香蒜芝士多士



Pumpkin barley risotto, roasted tomato, portabella mushroom  
南瓜薏米意大利飯、烤番茄、大啡菇



Chocolate molten cake, vanilla sauce,  
red fruit compote, vanilla ice cream  
朱古力流心蛋糕、雲呢拿醬、紅莓果醬、雲呢拿雪糕

or/或

Orange tart, citrus coulis,  
cinnamon cream, yoghurt sorbet  
香橙撻、柑橘果醬、肉桂忌廉、乳酪雪葩



Coffee, proprietary Peninsula teas  
or herbal infusions  
咖啡、半島精選名茶或香草茶

Chocolates and petits fours  
朱古力及法式小點

648 per person

Price is in Hong Kong dollars and is subject to 10% service charge  
Please advise our associates if you have any special dietary requirements

每位 648

價錢以港元計算及另加一服務費

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