



EMBARK ON A SUMPTUOUS PRIVATE JET GASTRONOMY

Elevate your private jet journey with our gastronomic Western and Chinese in-flight delights, curated by The Peninsula's Michelin-starred culinary team.

Simply place your order by calling +852 2696 6700 or email privatediningphk@peninsula.com.

Pick up your orders at the Concierge desk or have them delivered to you directly. Delivery charge applies at HK\$ 880 and delivery service will be applicable to commercial area in HKSAR, including Hong Kong International Airport and Hong Kong Business Aviation Centre.

THE PENINSULA
HONG KONG

WESTERN BREAKFAST



Frittata or omelette (choice of whole eggs or egg whites only) with choice of spinach, shiitake mushrooms and confit cherry tomatoes, ham and cheese, leek and bell peppers, or mushrooms and onions	250
Avocado rye toast, flax seeds, arugula, and cherry tomatoes	250
European cold cuts and cheese platter with condiments and breakfast rolls	250
Pancakes (plain or filled) Choice of bananas, blueberries, or mangoes served with whipped cream, mixed berries, and maple syrup	218
Brioche French toasts with apple compote, mixed berries, and maple syrup	218
Traditional organic Bircher muesli	165

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
Photos are for reference only

Place your order by calling +852 2696 6700
or email privatediningphk@peninsula.com

CHINESE BREAKFAST



Congee with chicken, beef or cod, served with condiments	228
Congee with dried bak choy and pork spareribs	228
Stir-fried vermicelli with shredded pork and bean sprouts	175
Dim sum platter - shrimp dumpling, pork dumpling and vegetable dumpling	135

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
Photos are for reference only

Place your order by calling +852 2696 6700
or email privatediningphk@openinsula.com

WESTERN À-LA-CARTE SELECTIONS



Soup

- Lobster bisque with vodka cream and basil 288
- Classic French onion soup 248
- Hearty lentil soup with fresh herbs 220

Salad

- Mozzarella and cherry tomato salad 295
- Caesar salad 285

Sandwich and Burger

- Signature beef burger 395
Australian Hereford beef with cheddar, tomato, mayonnaise, sliced gherkin, avocado and tomatoes
- Peninsula Signature club sandwich 395
with bacon, bone ham, Gruyère, onion relish, boiled egg, toasted white bread
- Assorted finger sandwiches and coleslaw 280

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
Photos are for reference only

Place your order by calling +852 2696 6700
or email privatediningphk@peninsula.com

WESTERN À-LA-CARTE SELECTIONS



Mains

- Grilled US Prime Sirloin with Pommery mustard 788
- Rack of lamb A La Plancha with mint jelly 588
- Pan-fried king prawns with lemon garlic butter 438

Pasta

- Spaghetti, penne or fusilli served in the following styles:
- Puttanesca — tomato sauce with garlic, chilli, olives, and anchovies
 - Marinara — tomato sauce with seafood
 - Bolognese — traditional beef ragù
 - Aglio, olio é peperoncino — garlic, olive oil, and chilli flakes
 - Carbonara — smoked bacon, cream, and egg yolk
 - Pomodoro — fresh tomatoes, basil, and olive oil

350

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
 Photos are for reference only

Place your order by calling +852 2696 6700
 or email privatediningphk@openinsula.com

CHINESE À-LA-CARTE SELECTIONS



Soup

- Double-boiled fish maw soup with sea conch and yam (per person) 628
- Hot and sour soup with king crab meat (per person) 308
- Sweet corn and minced chicken soup (per person) 248

Appetiser

- Roasted foie gras with barbecued pork and eryngii mushrooms 438
- Pickle ginger with preserved eggs 218
- Aged black vinegar with cucumber 168
- Chilled red jellyfish with black vinegar and Sichuan pepper 188
- Crispy tofu skin rolls with carrots and black mushrooms 188

Dim Sum

- Steamed bean curd sheet rolls with abalone, fish maw, chicken and black mushrooms 148
- Steamed shrimp dumplings with bamboo shoots (four pieces) 116
- Steamed pork and shrimp dumplings with crab roe and black mushrooms (three pieces) 108
- Steamed barbecued Hungarian Mangalica pork buns (three pieces) 102
- Steamed matsutake dumplings with assorted mushrooms and fungus (three pieces) 102
- Baked barbecued pork puffs 102

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
Photos are for reference only

Place your order by calling +852 2696 6700
or email privatediningphk@peninsula.com

CHINESE À-LA-CARTE SELECTIONS



Seafood

- Pan-fried spotted garoupa fillet roll with assorted mushrooms and supreme soya sauce 1,228
- Wok-seared lobster and scallop with XO sauce 1,028
- Braised garoupa belly with pork belly, black garlic, bean curd sheet, ginger and spring onion 880
- Braised eggplant with sea cucumber, salted fish, and broad bean chilli sauce 448
- Deep-fried crab shell stuffed with crab meat and onions (one piece) 280

Meat

- Stir-fried sliced Hungarian Mangalica pork loin with celery and lily bulb 458
- Sweet and sour Hungarian Mangalica pork with pineapple 448
- Chinese-style pan-fried beef fillet with homemade barbecue sauce 388
- Stewed beef brisket with Chinese celery in beef broth 388
- Wok-fried Kurobuta pork with morels and supreme soya sauce 298

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
Photos are for reference only

Place your order by calling +852 2696 6700
or email privatediningphk@openinsula.com

CHINESE À-LA-CARTE SELECTIONS



Poultry

- Stewed chicken with fish maw and Hua Diao wine in a clay pot 668
- Braised duck stuffed with assorted meat, mushrooms, dried beans, and salty egg yolks (half duck) 568
- Sautéed prawns with cashew nuts 488
- Roasted goose 398
- Sautéed shredded chicken in spicy sauce 388
- Wok fried pork patty with salted fish 398
- Braised pork belly in soy sauce with aged preserve turnip 168

Vegetarian

- Stir-fried kale with dried fungus, lily bulbs and ginkgo 338
- Bamboo piths stuffed with vegetables in fish broth 335
- Braised bean curd with black mushrooms 268
- Stir-fried seasonal vegetables with honey beans 268
- Seasonal vegetables - choy sum, broccoli, lettuce 268

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
 Photos are for reference only

Place your order by calling +852 2696 6700
 or email privatediningphk@peninsula.com

CHINESE À-LA-CARTE SELECTIONS



Rice

- Hokkien fried rice 428
- Spring Moon signature fried rice with assorted seafood, roasted goose, and XO chilli sauce in a clay pot 408
- Fried rice with diced vegetables and conpoy 328
- Barbecued pork and shrimp fried rice 328
- Salted fish with dice chicken fried rice 328
- Fried rice with abalone in lotus leaf (per person) 168

Noodles

- Fried rice noodles with Wagyu beef and supreme soya sauce 468
- Fried vermicelli with crab meat and egg, conpoy, and bean sprouts 368
- Braised E-fu noodles with shredded chicken 328

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
Photos are for reference only

Place your order by calling +852 2696 6700
or email privatediningphk@openinsula.com

SIGNATURE DISHES



Wok-fried diced Kagoshima beef fillet with black garlic, beetroot, yam beans and French onions	1,528
Braised lobster with crab meat, bean curd, coriander, ginger and spring onion	788
Barbecued Hungarian Mangalica pork with honey	478
Sweet and sour Hungarian mangalica pork with pineapple	448
Braised pomelo peel with bamboo pith and shrimp roe	398
Hainanese chicken rice	395
Nasi goreng, chicken and beef satay	395
Chicken bell pepper masala	325
Vegetable tarkan curry, red rice, coconut cucumber yoghurt	280

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

Place your order by calling +852 2696 6700
 or email privatediningphk@peninsula.com

SUSHI SET



Deluxe Sushi Platter (28 pieces)

868 per set

- Seared salmon
- Sweet shrimp
- Matsubugai
- Lobster salad
- Aburi crab stick
- Tamago egg
- Mango shrimp roll

Supreme Sushi Platter (64 pieces)

1,588 per set

- Seared salmon belly and salmon roe
- Seared scallop
- Cooked prawn
- Hokkigai
- Kabayaki
- Snow crab and crab paste
- Cheese prawn roll
- Futomaki roll

Cold Soba Noodles

560 per set

- Tofu and wakame seaweed salad with sesame dressing
- Kabayaki eel with cold soba noodles and Tsuyu sauce
- Onsen Tamago egg
- Japanese condiments – daikon, ginger, spring onion, nori seaweed and bonito flakes

Japanese Don

480 per set

- Cucumber and crab stick salad
- Miso soup
- Oyakodon – Japanese chicken and egg rice bowl
- Japanese pickles

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

Place your order by calling +852 2696 6700
or email privatediningphk@openinsula.com

WESTERN DESSERTS

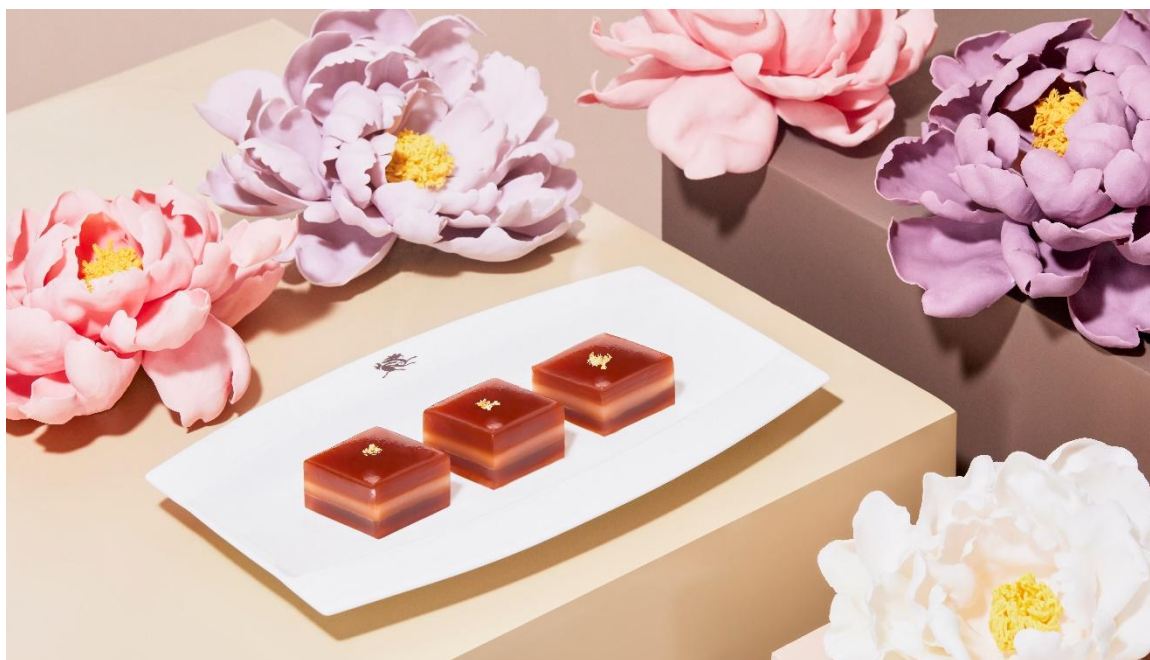


Classic strawberry roulade with light vanilla cream and almond crumble	218
Seasonal fresh fruits	168
Lemon and vanilla tart (80 g)	140
Vanilla mille-feuille (80 g)	140
Jasmine tea chocolate cake (80 g)	140

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
Photos are for reference only

Place your order by calling +852 2696 6700
or email privatediningphk@openinsula.com

CHINESE DESSERTS



Seasonal fresh fruits	168
Sweetened red bean paste with aged tangerine peel	158
Steamed coconut red date cake	105
Chilled sago cream with mango and pomelo	95

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
Photos are for reference only

Place your order by calling +852 2696 6700
or email privatediningphk@openinsula.com

WINES & BEVERAGES

Champagne

NV The Peninsula, Brut, by Deutz Aÿ, Champagne, France, 750 ml	780
--	-----

Red Wines

2018 The Peninsula Pinot Noir "La Cruz Vineyard", by Keller Estate, Sonoma Valley, California, USA, 750 ml	680
--	-----

White Wines

2018 The Peninsula Chardonnay "La Cruz Vineyard", by Keller Estate, Sonoma Valley, California, USA, 750 ml	680
--	-----

2022 Chesa - Villette Reserve, Le Chasselas - Domaine du Daley, Lavaux, Switzerland, 750 ml	680
---	-----

Non-Alcoholic Sparkling Wines

NV Blanc - French Bloom, France, 750ml	980
--	-----

NV Rosé - French Bloom, France, 750ml	980
---------------------------------------	-----

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
Photos are for reference only

Place your order by calling +852 2696 6700
or email privatediningphk@openinsula.com