

LOBBY CLASSIC

CAESAR SALAD - ROMAINE LETTUCE, BACON, QUAIL EGGS, PARMESAN CHIPS, WHITE ANCHOVIES 凱撒沙律、羅馬生菜、煙肉、鵪鶉蛋、巴馬臣芝士脆片、鯷魚	285	LAMB CHOPS “A LA PLANCHA”, RATATOUILLE, BASIL, LAMB JUS 煎羊扒、普羅旺斯燉菜、羅勒、香濃羊肉汁	458
SUPPLEMENT TOPPINGS 另加配料: GRILLED PRAWNS, CHICKEN BREAST OR PARMA HAM 烤鮮蝦、烤雞胸、巴拿馬火腿	115	BLUE LOBSTER, FRESH TOMATO, BASIL WITH SPAGHETTI, PENNE OR FUSILLI 藍龍蝦、新鮮番茄、羅勒 配 意大利粉、尖通粉或螺絲粉	680
BOSTON LOBSTER BISQUE, TARRAGON CREAM 波士頓龍蝦湯、香草忌廉	288	THE PENINSULA CLUB SANDWICH BACON, BONE HAM, GRUYÈRE, ONION RELISH BOILED EGG, TOASTED WHITE BREAD 半島公司三文治 煙肉、火腿、瑞士芝士、醃洋蔥、雞蛋、烘白麵包	395
LAKSA (BBQ PORK OR CHICKEN) EGG, TOFU, FISH BALL, SHRIMP, BEANCURD ROLL, RICE NOODLES, YELLOW NOODLES, CURRY COCONUT SOUP 喇沙湯粉（叉燒或雞絲） 蛋、豆腐、魚蛋、蝦、鮮竹卷、米粉、油麵、咖哩椰汁湯	395		
SUPPLEMENT TOPPING 另加配料: SCALLOPS 帶子	80	HAINANESE CHICKEN RICE 星加坡海南雞飯	395

SALADS

HEALTHY CHOPPED SALAD, AVOCADO, CARROT, CUCUMBER, CHERRY TOMATO, SWEET CORN, CHICK PEAS AND HONEY MUSTARD DRESSING 健康碎切沙律、牛油果、甘筍、青瓜、車厘茄、粟米、雞心豆、蜜糖芥末沙律汁	285
CORONATION CHICKEN BREAST SALAD, GRANNY SMITH, CUCUMBER, DRIED APRICOTS, ALMONDS, BUTTER LETTUCE, CURRY YOGURT DRESSING 加冕雞胸沙律、青蘋果、青瓜、黃梅乾、杏仁、牛油生菜、咖喱乳酪沙律汁	350

SOUPS

FRENCH ONION SOUP WITH COMTÉ CHEESE ON TOAST 法式洋蔥湯配法國康提芝士多士	248
HEARTY TOMATO SOUP, PARMESAN CHEESE 鮮番茄濃湯、巴馬臣芝士	248

PASTA

SPAGHETTI, PENNE OR FUSILLI 自選意大利粉、尖通粉或螺絲粉	
KING PRAWN, SALMON ROE, SEA URCHIN SAUCE 大蝦、三文魚籽、海膽汁	530
BEEF BOLOGNESE OR CREAMY CARBONARA 傳統牛肉醬汁 或 卡邦尼	350
CHESTNUTS CARNAROLI RISOTTO, MUSHROOM AND PARMIGIANO REGGIANO 意大利燴飯、栗子、蘑菇、巴馬臣芝士	350

ASIAN SPECIALTIES

PENANG-STYLE CHAR KWAY TEOW PRESERVED SAUSAGE, CHIVES, BEAN SPROUTS, SHRIMPS, CRISPY PORK FAT, CHILLI, FLAT RICE NOODLES 檳城炒貴刁、臘腸、蔥、芽菜、鮮蝦、香脆豬油粒、辣椒、河粉	395
NASI GORENG, CHICKEN AND BEEF SATAY, PRAWN CRACKERS 印尼炒飯、雞肉及牛肉沙爹、脆蝦片	395
SEAFOOD VINDALOO WITH SAFFRON RICE, ALOOGOBI, PAPADAM, MIXED PICKLES, MANGO TAMARIND CHUTNEY 咖哩海鮮配紅花飯、馬鈴薯椰菜花、印度薄餅、醃雜菜、芒果甜酸醬	395
KL KON LOH MEE WITH BBQ PORK AND WONTONS 吉隆坡乾撈麵配叉燒、炸雲吞及雲吞湯	395

SANDWICHES, BURGER, AND PIZZA

SERVED WITH EITHER FRENCH FRIES, SWEET POTATO FRIES, VEGETABLE CHIPS OR A SMALL GREEN SALAD 自選薯條、番薯條、蔬菜脆片或輕盈青菜沙律	
SUZIE Q'S SANDWICH, CHAR-GRILLED BEEF, MOZZARELLA, CIABATTA BREAD 半島特色三文治、炭燒薄牛扒、水牛芝士、意大利軟包	395
JUMBO HOT DOG (CHICKEN OR PORK) JALAPENO COLESLAW, PICKLED RED CABBAGE, ONIONS RELISH, CHERRY TOMATO, GHERKIN, ENGLISH MUSTARD, KETCHUP, SHAVED VEGETABLE SALAD 珍寶熱狗（雞肉或豬肉） 墨西哥辣椒醃椰菜、醃紫椰菜、燴洋蔥、車厘茄、酸瓜片、英式芥末、番茄汁、蔬菜沙律	395
MIXED MUSHROOM PIZZA, SEMI DRIED TOMATO, ONION PICKLES, ARUGULA SALAD 野菌薄餅伴風乾油漬番茄、醃洋蔥、芝麻菜沙律	350
SIGNATURE BEEF BURGER, 220 GRAMS AUSTRALIAN BEEF CHEDDAR, TOMATO MAYONNAISE, SLICED GHERKIN, GUACAMOLE, TOMATO, GRILLED ONION 烤 220 克澳洲牛肉漢堡 車打芝士、番茄蛋黃醬、酸瓜片、牛油果醬、番茄片、烤洋蔥	395
SUPPLEMENT TOPPINGS 另加配料: SAUTÉED MUSHROOMS, BACON, FRIED EGG 炒蘑菇、煙肉、煎蛋	EACH 50

MAIN COURSES

PAN-FRIED GAROUPA, SCALLOP, KING PRAWN, MUSSELS WITH CELTUSE, UNI CREAM SAUCE AND GARLIC BREAD 香煎石斑、帶子、珍寶大蝦、青口、萵苣、海膽忌廉汁、蒜蓉包	458
ROASTED WHITE MISO COD, SHIITAKE MUSHROOM, BABY ZUCCHINI, SWEET POTATO, SCALLIONS 烤白味噌鱈魚、鮮冬菇、意大利小青瓜、番薯、蔥	458
GRILLED IBERICO PORK CHOP, CELTUCE, FRENCH BEAN, BACON, HERB BUTTER, CHARCUTIÈRE SAUCE 烤西班牙黑毛豬、萵苣、法邊豆、煙肉、香草牛油及酸黃瓜芥末汁	458
GRILLED AUSTRALIAN BONE IN RIBEYE STEAK, ROASTED CABBAGE, MUSHROOM ‘FRIES’, ROASTED GARLIC, VINE TOMATO, BEEF JUS 烤澳洲帶骨肉眼扒、烤椰菜、脆炸蘑菇條、烤蒜頭、車厘茄、牛肉汁 FOR 2 PERSONS (PLEASE ALLOW 30 MINUTES PREPARATION TIME) 適合 2 位客人享用（製作需時 30 分鐘）	1280
SIDE DISHES 配料: CREAM SPINACH, SAUTÉED MUSHROOMS OR TATER TOTS WITH CHEESE AND BACON 忌廉菠菜、炒蘑菇或炸薯球配芝士及煙肉	100

VEGETARIAN

NATURALLY PENINSULA CUISINE IS PREPARED WITH NATURAL, NUTRITIOUS PLANT-BASED INGREDIENTS. DESIGNED TO SUPPORT A WELLNESS LIFESTYLE
NATURALLY PENINSULA 美食採用天然、營養豐富的植物性食材烹製而成，是專為支持您的健康生活方式而設

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