



Earl's Majesty

*Tanqueray Gin, Campari  
Earl Grey Tea Infuse Vermouth*

Earl Grey tea infused vermouth nods to London's tea tradition. Paired with Tanqueray and Campari, it's refined as a Mayfair afternoon.



Türk Kahvesi

*Gin, Campari  
Turkish Coffee-Infused Vermouth*

Turkish coffee-infused vermouth adds depth to this Negroni, echoing Istanbul's social heart. Warm and inviting, like a kahvehane conversation.



Tang Hu Lu

*Hawthorn-Infused Crimson Pangolin Gin, Campari  
Sweet Vermouth*

A nod to Beijing's culinary history, this Negroni uses hawthorn-infused gin-a fruit central to traditional snacks like candied hawthorn. Tart hawthorn pairs with Campari and Sweet Vermouth, evoking a stroll through historic hutongs.



Fragrant Harbor

*Crimson Pangolin Gin  
Campari, Bitters, Loquats Paste*

This sweet-and-tangy element blends with the botanicals of Crimson Pangoline Gin and the bitterness of Campari. It mirrors the city's dynamic blend of Eastern and Western cultures, perfect for enjoying as you watch ferries glide across the harbour.



Figroni

*Citadelle Gin, Fig-Infused Campari, Sweet Vermouth*

The Figroni marries fig-infused Campari with gin and Sweet Vermouth, evoking Parisian café elegance. Sip slowly as if on a terrace overlooking the Seine.



Embark on a journey with every sip of The Pengroni.

Established in 1928, The Peninsula Hotels group is now operating prestigious properties in twelve major cities around the globe. Each hotel is designed to embrace the local culture, style, and history, making a stay at any Peninsula Hotel an integral part of the experience. To celebrate these twelve Peninsula properties, we have created 12 different Negronis featuring the uniqueness of each venue to bring you on a world Peninsula tour:

Non-alcoholic Negroni Available Upon Request  
RMB 118 Per Glass  
All prices are subject to a 16.6% surcharge



1991  
BEVERLY HILLS

Sunshine Hollywood

*St. George Gin, Campari  
Grapefruit Juice*

Bright St. George Gin and fresh grapefruit juice meet Campari, embodying Beverly Hills' glamour and Southern California's laid-back charm.



2001  
CHICAGO

L Train

*Koval Bourbon, Campari  
Sweet Vermouth, Bitters  
Cigar Smoke Essence*

As the L train, unique public transport in Chicago, connects different areas like blood vessels and its roar is the city's heartbeat, the cocktail named after it uses a Koval Bourbon with cigar smoke essence to convey the city's soul. Paired with Campari and sweet vermouth, it has a harmonious sweet and sour taste, with multiple charming flavour layers like the train connecting neighborhoods and stories.



1988  
NEW YORK

The Wall Street

*Ragtime Rye Whisky  
Campari, Sweet Vermouth  
Chocolate Bitters*

Embodying New York's financial district, this rye-based Negroni features chocolate bitters for sophistication. Bold yet refined, it's as dynamic as the city's rhythm.



1998  
BANGKOK

Mekhong

*Basil-infused Gin, Campari  
Sweet Vermouth  
Mekhong Spirit*

Basil-infused gin and Thai Mekhong spirit reflect Bangkok's bold flavours. A tribute to street markets and vibrant nightlife.



Sakura

*Yuzu Gin, Campari, Sake*

Transport you to a Tokyo spring evening with this Negroni. Zesty yuzu gin combines with mellow sake and bold Campari, capturing the tranquility of cherry-blossom season-as if sipping under a blooming sakura tree.



2009  
SHANGHAI

Pearl

*Mandarin-Infused Julu Gin  
Campari, Sweet Vermouth*

In the heart of Shanghai, the Mandarin Pearl Negroni comes to life. Mandarin-infused gin meets Campari and smooth Sweet Vermouth, creating a drink as vibrant as the city's bustling streets. Each sip celebrates Shanghai's energy and love for fresh flavours.



1976  
MANILA

Sampaguita

*Banana-Infused Gin  
Campari, Sweet Vermouth*

Banana-infused gin captures Manila's tropical vibe, with a touch of Sampaguita-the national flower, symbolising purity-adding a floral essence. Paired with Campari and Sweet Vermouth, it's a laid-back taste of Philippine paradise, evoking the city's vibrant spirit and warm nights.