





# THE LOBBY × LU BO LANG 大堂茶座 × 绿波廊

# EXCLUSIVE BREAKFAST COLLABORATION 限定早餐合作

The Lobby is honored to partner with Lu Bo Lang - with more than 300 years of history and designated by the city of Shanghai as one of the Intangible Cultural Heritage - to present an exclusive breakfast experience. This collaboration brings eight signature Lu Bo Lang delicacies redefined as noodle toppings. Available from June to August, the menu will feature a monthly rotating selection of 3 timeless creations, inviting guests to savor authentic flavors of Shanghai's culinary heritage every morning.

大堂茶座携手沪上百年传奇老字号绿波廊,联袂呈现「大堂茶座 x 绿波廊」限定早餐菜单。 绿波廊承载着深厚的历史底蕴与卓越的美食文化,是沪上知名的餐饮名店。这是绿波廊首次与上海半 岛酒店合作,匠心呈现沪上早餐新体验。这次合作精选了八道经典美馔,化作精致面档浇头。 自六月起至八月,每月轮换三款,宾客可领略到独特的早餐体验。

> Please select a noodle flavor type from the options below 请选择以下任意一款风味的上海面

> > Traditional Dry Soy Flavor Noodle scallion oil dressing, dried shrimp 葱油拌面 葱油, 干虾

Shanghai-style Clear Spring Chicken Noodle Soup

Yunnan ham, Chinese wolfberry 上海清鸡汤面 云南火腿,枸杞 The Five-spice Dark Soy Pork Noodle Soup sesame oil, spring onions 酱汁浓汤面 芝麻油,香葱

All noodles are served with topping choice of 所有面食均可任选一款浇头搭配

Stir-fried Wild Mushrooms & Soft Bean Curd

lily bulb, oyster sauce **菌菇面筋** 百合,蚝油 108

Handmade Meatballs with Hairy Crab Meat

Chinese cabbage stew, ginger **蟹粉狮子头** 娃娃菜, 生姜 128 Classics Wok-fried Sweet & Sour Pork Ribs white sesame seed, ginger 精醋排骨 白芝麻,生姜 128

## Shanghainese Classic 本帮之选

#### **Grandma's Open Face Toast**

traditional Shanghai Shan Lin sausage pan-fried egg, spring onion bun **奶奶爱心吐司** 传统上海山林红肠,双面煎蛋,香葱馒头片

48

Sticky Rice Roll pork floss, crispy chip, salted soy milk 糯米饭卷 肉松,脆片,咸豆浆

68

Wok-fried Noodle bok choy, shredded pork, five spices sauce 炒面 青菜,肉丝,五香汁 58

Pan-fried Pork Dumpling (6 Pieces)

chili sauce 锅贴(6件) 辣椒酱 88

## **Traditional Shanghainese Congee**

dried goji berry and red date, pearl barley, lotus seed 传统上海风味粥 风干枸杞和红枣,薏米,莲子

38

Deep-fried Sesame Ball (3 Pieces) soy milk 油炸麻球 (3件) 豆浆

38

## Sweet Sticky Rice Cake sugar powder, soy milk 糯米糖糕 糖粉,豆浆 38

# Regional Favorites 东方之选

Congee

choice of plain, campoy chicken or beef served with traditional condiments **粥配传统配料** 请选择明火白粥,干贝鸡肉粥或牛肉粥 22/58/68 Singaporean Kaya Toast slow cooked egg 新加坡咖椰吐司 慢煮温泉蛋

88

## Satay Beef Noodles Soup

baby spinach, red onion, spring onion 沙爹牛肉汤面 嫩菠菜,红洋葱,香葱 68

Steamed Barbecue Pork Bun (3 Pieces) 叉烧包(3件) 88

Japanese Set

grilled salmon, onsen egg with spinach miso soup, steamed rice 日式早餐 香烤三文鱼,温泉蛋配菠菜 味噌汤,清蒸米饭

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## CONTINENTAL BREAKFAST 欧陆早餐

The Lobby presents an array of baked artisanal breads,

complemented by an exquisite selection of freshly juices and house-made cold cuts.

With coffee or alongside the Peninsula teas, is here to elevate your mornings and usher in a day filled with joy.

大堂茶座为您呈现各式新鲜烘焙面包,搭配精选的鲜榨果汁与自制冷切肉。

更有浓郁醇香的咖啡和半岛名茶,为您开启美好而愉悦的一天。

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# THE PENINSULA BREAKFAST 半岛早餐

Enjoy our selection of delectable offerings from The Lobby Continental Breakfast buffet. Please select main course from the menu items below and it will be freshly prepared. 请享用欧陆早餐自助餐,亦可从以下菜单中任选主菜。 我们的厨师团队将为您现点现做,开启一天的美好时光。

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The Peninsula Selection 经典之选

**Irish Oatmeal** served with honey, apple compote, sliced banana **爱尔兰热麦片** 配蜂蜜,苹果酱,切片香蕉 68

Buttermilk Pancakes choice of plain, banana or blueberries served with berry compote and maple syrup 半岛经典薄饼 请选择原味,香蕉或蓝莓 配莓果酱及枫叶糖浆 98

French Toast crispy almond, sweetened mascarpone seasonal fruit compote 法式吐司 脆杏仁,甜马斯卡彭芝士,时令水果酱 98

Crispy Waffles served with fresh mango, banana, pineapple 香脆华夫饼 配新鲜芒果,香蕉,菠萝 98

### **Eggs Benedict**

choice of Canadian bacon or smoked salmon and spinach served with hollandaise sauce **班尼迪克蛋** 请选择加拿大培根或烟熏三文鱼和菠菜 配荷兰汁 138 Farm Egg Any Style

served with roasted potato and herb tomato choice of applewood smoked bacon ham, spicy pork or chicken sausage **农场鸡蛋两只做法任选** 配烤土豆和香料番茄 选配苹果木熏培根,火腿,辣猪肉或鸡肉香肠

138

**Slow Cooked Egg** 

creamy mushroom, parmesan cheese rye bread crisp **慢煮温泉蛋** 奶油蘑菇,帕马森芝士,香脆黑麦面包 98

Farm Egg Frittata

salmon, cottage cheese, tomato sauce 农场鸡蛋饼 三文鱼,意式奶油芝士,番茄汁 138

Spicy Roasted Beef Hash

poached egg, black pepper hollandaise sauce 香辣牛肉薯饼 水波蛋,黑胡椒荷兰酱 148

Farm Egg Omelet

whole egg or egg white omelet choice of cheddar or Swiss cheese bacon, ham, smoked salmon ,onion, mushrooms peppers , tomatoes, spinach or fresh herbs **现制蛋卷** 请选择全蛋或蛋白蛋卷 选配车打芝士或瑞士芝士 培根, 火腿, 烟熏三文鱼, 洋葱, 蘑菇 甜椒, 番茄, 菠菜或新鲜香草

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## Naturally Peninsula 清新健康之选

#### **Open Face Apple Sandwich**

whole wheat and nut country bread, avocado, extra virgin olive oil

单面苹果三明治

全麦坚果乡村面包,牛油果,特级初榨橄榄油

98

Homemade Granola

mixed berries, quinoa and chia chip red beet, almond milk 自制格兰诺拉 混合莓果,藜麦及奇亚籽薄脆 红菜头,杏仁奶 88 Chia Seed Pudding

mixed nuts, orange and carrot jam 奇亚籽布丁 混合坚果,橙子胡萝卜酱 68

**Light Soy Pumpkin** 

green salad, slow cooked egg, steamed rice **酱汁南瓜** 绿色沙拉,慢煮温泉蛋,清蒸米饭

108

**Green Herb Salad** 

pickled seasonal vegetable hummus, sourdough bread 蔬菜香草沙拉 腌制时令蔬菜,鹰嘴豆泥,酸面包 98 Honey Melon & Cucumber Salad almond mousse, date extra virgin olive oil 哈密瓜和黄瓜沙拉 杏仁慕斯,大枣,特级初榨橄榄油 88

Shakshuka

baby sprouts salad, chickpea, poached egg, pita bread **莎苏卡** 嫩芽菜沙拉, 鹰嘴豆, 水波蛋, 皮塔面包

98

The Peninsula Selection of Proprietary Teas or Blend Coffee 半岛香茗或香浓咖啡

The Peninsula Selection 上海半岛精选

The Pen Breakfast, Darjeeling, Earl Grey 半岛早餐茶,大吉岭,伯爵 98 Coffee, Cappuccino, Caffe Latte 现磨咖啡, 意式奶泡咖啡, 意式鲜奶咖啡 88

Local Selection 中式茶

Tie Guan Yin, Long Jing, Pu Er 铁观音,龙井,普洱 98 Espresso 意式浓缩咖啡 78

Freshly Squeezed Juice 鲜榨蔬果汁

Morning Glory Apple, Celery 牵牛花 苹果,西芹 98 Green Mile Celery, Cucumber, Lemon 绿色奇迹 西芹,黄瓜,柠檬 98

Orange, Grapefruit, Apple, Carrot 橙汁, 西柚汁, 苹果汁, 胡萝卜汁