

The Lobby



## 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 × 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馐，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

糖醋排骨

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

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

**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

**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 bacon, ham, spicy pork, original pork or  
chicken sausage  
农场鸡蛋两只 做法任选  
配烤土豆和香料番茄  
选配培根，火腿，辣味猪肉，原味猪肉或鸡肉肠  
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  
98