

BREAKFAST MENU*From 6:00 am to 11:00 am***Continental Breakfast**

bakery basket
freshly brewed coffee or selection of Peninsula teas
choice of juices (280ml)

190**The Peninsula Breakfast**

sliced seasonal fruits
bakery basket
two farm eggs any style
applewood smoked bacon, ham, pork or chicken sausage
freshly brewed coffee or selection of Peninsula teas
choice of juices (280ml)

298***🌿* Naturally Peninsula Breakfast**

sliced seasonal fruits
farm egg frittata
baby spinach, confit tomatoes, maitake mushroom, petite greens
served with multigrain toast
freshly brewed coffee or selection of Peninsula tea
choice of juices (280ml)

298**The Peninsula Chinese Breakfast**

steamed shrimp dumpling
steamed barbecued pork bun
lobster and scallop congee
served with boiled tea egg, pork floss and preserved vegetables
stir-fried egg noodles with shredded chicken and bean sprouts in dark soy sauce
served with chili sauce, light soy sauce
non sweetened hot soy milk
Peninsula Long Jing green tea or Pu'er tea

298**The Peninsula Vegetarian Chinese Breakfast**

steamed vegetable dumpling
deep-fried vegetarian spring roll with shiitake mushrooms
served with Worcestershire sauce
plain congee, with boiled tea egg, spring onions
and preserved vegetables
stir-fried egg noodles with bean sprouts in dark soy sauce
served with chili sauce, light soy sauce
non sweetened hot soy milk
Peninsula Long Jing green tea or Pu'er tea

298*🌿 Naturally Peninsula Cuisine is prepared with natural, nutritious plant-based ingredients, designed to support a wellness lifestyle**Please inform a member of staff should you be aware of any food allergies**Consuming raw or rare meat, seafood and eggs may increase the risk of food borne illness,**Particularly those with pre-existing conditions or sensitivities**All prices are in RMB and subject to a 16.6% surcharge*

CEREALS**Choice of Cereal**

corn flakes, frosted flakes, rice krispies, raisin bran
muesli, homemade granola, all bran
served with whole, low fat, skimmed or soy milk and sliced banana

68*sp* **Yogurt Parfait**

homemade granola, fresh mango

60**Bircher Muesli**

toasted almonds, green apple, raisins

70*sp* **Oatmeal**

honey, apple compote, hot milk
served with sliced banana

65**BREAKFAST FAVOURITES****Two Farm Eggs Any Style**

choice of applewood smoked bacon, ham, pork or chicken sausage

138**Eggs Benedict**

choice of Canadian bacon or smoked salmon and spinach
served with Hollandaise sauce

145**Three Egg Omelet**

choice of whole egg or egg white
choice of cheddar or Swiss cheese, ham, bacon, smoked salmon, mushrooms
peppers, tomatoes, spinach and fresh herbs

145**The Peninsula Pancakes**

choice of plain, banana or blueberry
served with berry compote and pure maple syrup

132**Smoked Salmon**

toasted bagel, cream cheese, baby greens, tomato

168**Crispy Yeast-Raised Belgian Waffles**

mango, banana, pineapple

132**Braised Beef Noodle**

green leek and coriander

168**Congee**

choice of plain, chicken or beef
served with traditional condiments

88

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Bakery Basket

choice of three bakery items
butter croissants, pain au chocolat, Danish pastries, muffins, English muffins, bagels
white, whole wheat or multigrain toast

98

Choice of Juices (280ml)

orange, grapefruit, apple, carrot

98

99 **Sliced Seasonal Fruits**

128

ALL-DAY MENU*from 11:00 am to 11:00 pm***SOUP*****sp* Creamless Tomato Soup**

fresh oregano, basil jam, green olives

138**Chicken Consomme**

green asparagus, sweet pea, pea shoots

138**SALADS & SANDWICHES****The Peninsula Lobster Cobb**

bacon, boiled egg, tomato, red onion, avocado

588**Caesar Salad**

parmigiano-reggiano, crouton, bacon

entree portion 188 appetizer portion 148**Additional proteins for your salad**

grilled chicken, grilled prawns, smoked salmon

Each item 98**Green Garden Salad**

mixed vegetable, avocado, sherry vinaigrette

198**Wagyu Beef Burger**

choice of cheddar, swiss or blue cheese

pulled BBQ pork, bacon, mushroom, onion, fried egg

288**Porchetta Sandwich**

cheese focaccia, frisee lettuce, salted anchovies

268**The Peninsula Club**

smoked turkey, fried egg, tomato, bacon, avocado

228**Ham & Cheese Panini**

brie cheese, bell pepper jam, pickled vegetables

238**All sandwiches served with French Fries or Spiced French Fries or Sweet Potato Fries***sp* Naturally Peninsula Cuisine is prepared with natural, nutritious plant-based ingredients, designed to support a wellness lifestyle*Please inform a member of staff should you be aware of any food allergies**Consuming raw or rare meat, seafood and eggs may increase the risk of food borne illness.**Particularly those with pre-existing conditions or sensitivities**All prices are in RMB and subject to a 16.6% surcharge*

THE PENINSULA FAVOURITES

Pasta

Bolognese

minced beef, tomato sauce

268

Carbonara

smoked bacon, mushroom, fresh herb

268

Arrabiata

cherry tomato, black olive, chili powder

268

Frutti di Mare

scallop, shrimp, clam, tomato sauce

288

Choice of Penne, Spaghetti, Fusilli or Linguini

Australian Wagyu Tenderloin M5

french fries, truffle mushroom, red wine jus

888

Australian Wagyu Sirloin M9+

herb mashed potato, sauteed vegetable, black pepper jus

1288

Australian Wagyu Rib Eye M9+

herb mashed potato, sauteed vegetable, black pepper jus

1288

Beef Rendang

coconut cream, curry leaves, jasmine rice

368

Fish en Papillote

cod fish, scallops, cuttlefish

328

Hainan Chicken Rice

cucumber, ginger, chili paste, soy sauce

268

Laksa Noodles

fresh shellfish, bean sprout, jumbo prawn, handmade fish ball
choice of barbecued pork or poached chicken

288

Thai Pomelo Salad

tiger prawns, fresh chili, crispy shallots

188

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DESSERTS**Each Item
128****Chocolate Flower**

70% dark chocolate mousse, cremeux coconut, hazelnut feuilletine

Pomelo Cheesecake

vanilla pannacotta, cheesecake mousse, fresh pink pomelo

Vanilla Millefeuille

vanilla cream, vanilla chantilly, fresh berries

Caramel Pecan Eclair

72% dark chocolate, chocolate ganache, praline pecan

Mandarin Tart

orange tuile, citrus sorbet, fresh mandarin segment

Peninsula Selection of Homemade Ice Creams

Vanilla, Chocolate, Strawberry

ROOM SERVICE CHINESE MENU*from 11:30 am to 2:30 pm and from 6:00 pm to 10:30 pm***DIM SUM**

Steamed Pork Dumpling "Xiao Long Bao"

78

Steamed Shrimp Dumpling with Asparagus

78

Deep-fried Wagyu Beef Spring Roll with Cheese, Seaweed and Radish

68

Steamed Mushroom Dumpling

58

(3 pieces per order)

APPETIZERS

Barbecued Pork with Honey Sauce

328

Marinated Jelly Fish with Cauliflower Fungus

168

Preserved Egg Terrine with Green Pepper Sauce

148**SOUPS**

Braised Superior Bird's Nest with Brown Sauce

538

Double-boiled Sea Conch and Red Date Soup

288

Hot and Sour Soup with Shredded Abalone

168**SEAFOOD**

Wok-fried Prawn with White Pepper Butter Sauce

468

Pan-fried Scallop with Green Vegetables and Mushroom in X.O. Sauce

428

Wok-fried Black Cod and Basil in Clay Pot

398**MEAT**

Poached Marble Grade Beef Served with Supreme Soy Sauce

498

Braised Chicken and Shallots with Black Bean Sauce in Clay Pot

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VEGETABLES

Braised Bean Curd and Fresh Mushrooms with Scallion in Brown Sauce
168

Braised Seasonal Vegetable with Bamboo Fungus and Black Mushroom in Oyster Sauce
168

🌿 Sauteed Seasonal Vegetables
148

RICE AND NOODLES

Fujian-Style Fried Rice with Pork and Seafood in Abalone Sauce
218

Wok-fried Rice Noodles with Sliced Marble Grade Beef in Dark Soy Sauce
208

Braised E-fu Noodles with Crab Meat and Dried Shrimp Roe
168

Fried Rice with Conpoy and Egg White
188

Chicken Fillet and fresh Mushroom Noodle in Soup
128

DESSERTS

Chilled Mango Sago Cream with Pomelo
68

Sweetened Red Bean Soup with Lotus Seed and Dried Tangerine Zest
68

Peach Gum with White Fungus Soup
68

OVERNIGHT MENU*from 11:00 pm to 6:00 am***SOUP**

🌿 **Creamless Tomato Soup**
fresh oregano, basil jam, green olives
138

Chicken Consomme
green asparagus, sweet pea, pea shoots
138

SALAD

Caesar Salad
parmigiano-reggiano, croutons, bacon
entree portion 188 appetizer portion 148
Additional proteins for your salad
grilled chicken, grilled prawns, smoked salmon
Each item 98

Green Garden Salad
mixed vegetable, avocado, sherry vinaigrette
198

MAIN COURSE

Wagyu Beef Burger
choice of cheddar, Swiss or blue cheese
pulled BBQ pork, bacon, mushrooms, onions, fried egg
288

The Peninsula Club
smoked turkey, fried egg, tomato, bacon, avocado
228

Ham & Cheese Panini
brie cheese, bell pepper jam, pickled vegetables
238

Fish en Papillote
cod fish, scallops, cuttlefish
328

Penne Bolognese
minced beef, tomato sauce
268

Australian Wagyu Sirloin M9+
herb mashed potato, sauteed vegetable, black pepper jus
1288

Shanghai Dumpling Soup
chicken broth, spring onion, dried shrimp
168

All sandwiches served with French Fries or Spiced French Fries or Sweet Potato Fries

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DESSERTS

Each Item
128

Chocolate Flower

70% dark chocolate mousse, cremeux coconut, hazelnut feuilletine

Pomelo Cheesecake

vanilla pannacotta, cheesecake mousse, fresh pink pomelo

Vanilla Millefeuille

vanilla cream, vanilla chantilly, fresh berries

Caramel Pecan Eclair

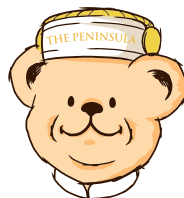
72% dark chocolate, chocolate ganache, praline pecan

Mandarin Tart

orange tuile, citrus sorbet, fresh mandarin segment

Peninsula Selection of Homemade Ice Creams

Vanilla, Chocolate, Strawberry



KIDS MENU

BREAKFAST MENU

from 6:00 am to 11:00 am

Please ask your Room Service order taker for all day breakfast options

Seasonal Fruit Cup

88 **Homemade Yogurt with Fruits**

Scrambled Eggs

bacon, ham, pork or chicken sausages

Yummy Oatmeal

honey, banana, apple compote

Pancakes

choice of plain, blueberry, banana

served with pure maple syrup and berry jam

Crispy Waffles

fresh berries, Canadian maple syrup

Each Item 88

SMALL BITES

from 11:00 am to 11:00 pm

Seasonal Organic Fruits and Vegetable Purees

choice of, banana, apple

carrot, peas, sweet potato

Chicken Noodle Soup

Barbecued Pork Buns

Each Item 88

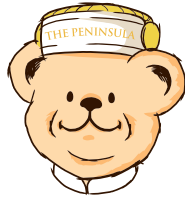
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BIG BITES

from 11:00 am to 11:00 pm

Kids' Penne Pasta

bolognese or fresh tomato sauce

Crispy Chicken Fingers

french fries, tomato ketchup

🌿 **Steamed Fish Fillet**

light soy sauce, steamed rice, organic vegetable

Kids' Burger

french fries, fresh tomato

Wok-fried Rice

choice of chicken or shrimp with peas, carrots, farm egg

Each Item 88

SWEET BITES

from 11:00 am to 11:00 pm

Vanilla Ice Cream or Fruit Sorbet

Seasonal Fruit Cup

Mango Pudding

coconut sago

Freshly Baked Cookies & Milk

choice of chocolate chip or oatmeal

Each Item 88

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TELEVISION SNACK MENU

from 6:30 pm to 10:00 pm

SAVOURY

French Fries

truffled mascarpone dip

78

Cheese Plate

comte, manchego, brie

328

Smoked Salmon

country bread, pickled onion

98

Mini Burger

black truffle paste, pickled cucumber

138

SWEET

Homemade Ice Cream

choice of vanilla, chocolate or strawberry

128

Assorted Homemade Cookies

68

DRINKS

COFFEE, TEA, INFUSIONS AND SPECIALTIES

Coffee, Decaffeinated coffee (300ml)	88
Cappuccino, Caffe latte (300ml)	88
Espresso (30ml)	78
Double espresso (60ml)	88

The Peninsula Tea Collection

Chinese Tea Selection: (350ml) Jasmine, Pu Er or Tie Guan Yin	98
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Classic Selection: (350ml) Assam, Darjeeling, Earl Grey, Peninsula Afternoon Peninsula Blend or Peninsula Breakfast	98
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Flavored Selection: (350ml) Peach or Raspberry	98
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Herbal Infusions: (350ml) Peppermint or Chrysanthemum	98
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Hot or cold whole, low fat or skimmed milk (350ml)	68
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Hot or cold almond milk or oat milk (350ml)	68
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Hot or cold chocolate (350ml)	88
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	<i>Glass (45ml)</i>	<i>Bottle</i>
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VODKA

Absolut Elyx (700ml)	135	1,780
Grey Goose (700ml)	135	1,680

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Beefeater 24 (700ml)	138	1,380
Monkey 47 (500ml)	175	1,750

RUM

Havana Club 7 Years (700ml)	150	1,480
Havana Club Maximo (700ml)	2,500	36,000

WHISKEY

Chivas Regal 12 Years (700ml)	155	1,680
Glenlivet 12 Excellence (700ml)	168	1,680

COGNAC

Martell Noblige (700ml)	240	2,980
Martell Cordon Bleu (700ml)	360	5,500

TEQUILA

Olmecca Altos (700ml)	130	1,550
Patron Silver (750ml)	148	2,000

*Bottle***BEER**

Tsing Tao (296ml)	88
Corona (330ml)	88
Peroni Nastro Azzurro (330ml)	98
Taste Room, Osmanthus Wheat Ale (330ml)	98

WATER**Still**

Evian (750ml)	118
Evian (330ml)	80
Sant Aniol (750ml)	158
Sant Aniol (330ml)	98

Sparkling

San Pellegrino (750ml)	118
San Pellegrino (250ml)	80
Perrier (750ml)	118
Perrier (330ml)	80

SOFT DRINKS (330ml)

Coca Cola	68
Fanta	68
Sprite	68
Tonic Water	68
Ginger Ale	68
Club Soda	68
Coca Cola Zero	68

JUICES (280ml)

Orange	98
Grapefruit	98
Apple	98
Tomato	98
Watermelon	98
Cranberry	98

WINE LIST



	<i>Glass (150ml)</i>	<i>Bottle (750ml)</i>
Champagne		
Perrier-Jouët, Grand Brut, Epemay	298	1,360
The Peninsula Deutz, Brut, Aÿ	320	1,380
The Peninsula Deutz, Blanc de Blancs, Aÿ, 2010		1,580
Perrier-Jouët, Blanc de Blancs, Brut, Epemay		2,480
Billecart Salmon, Sous-Bois, Brut, Mareuil-sur- Aÿ		2,480
Egly-Ouriet, Tradition, Brut, Grand Cru, Ambonnay		3,280
Laurent-Perrier, Grand Siècle, Tours-sur-Mame		3,600
Perrier-Jouët, Belle Epoque, Epemay, 2016		4,680
Krug, Grande Cuvée, Brut, Reims		4,980
Dom Pérignon, Épemay, 2013		5,680
Louis Roederer, "Cristal", Reims, 2016		6,980
Krug, Clos d'Ambonnay, Grand Cru, Ambonnay, 1998		25,880
White Wine		
Rock Ferry, Sauvignon Blanc, Brookby Springs Vineyard, Marlborough, New Zealand, 2023	175	750
Frey, Riesling, Feinherb, Rheinhessen, Germany, 2024	175	750
Podemuovo a Palazzone, Grechetto & Chardonnay, Nicoleo, Tuscany, Italy, 2023	238	998
Arnaud Lambert, Chenin Blanc, Les Perrieres, Saumur-Bréré, Loire Valley, France, 2023		1,180
Blondeau Danne, Chardonnay, Saint-Aubin, Burgundy, France, 2022		1,280
Domaine Roulot, Burgundy, France, 2023		1,680
Domaine Deveney-Mars, Meursault, Burgundy, France, 2020		2,180
Didier Dagueneau, Sauvignon Blanc, Pur Sang, Pouilly Fumé, Loire Valley, France, 2020		3,680
Paul Pémot, 1er Cru Les Folatieres, Puligny-Montrachet, Burgundy, France, 2022		4,280
Domaine Louis Latour, Corton-Charlemagne, Burgundy, France, 2017		5,800



*Glass(150ml) Bottle(750ml)***RED WINE**

The Peninsula Jade Vineyard, Cabernet Sauvignon Blend, Ningxia, China, 2018	188	780
Church Road, Syrah, Grand Reserve, Hawke's Bay, New Zealand, 2020	188	780
Domaine Jean-Jacques Girard, Pinot Noir, Savigny-lès-Beaune, Burgundy, France, 2021	258	1,180
Misha's Vineyard, Pinot Noir, Central Otago, New Zealand, 2024		680
Le Chiuse, Sangiovese, Rosso di Montalcino, Tuscany, Italy, 2023		980
Au Bon Climat, Pinot Noir, Santa Barbara County, California, USA, 2023		1,150
Podere Brizio, Brunello di Montalcino, Tuscany, Italy, 2015		1,780
Elizabeth Spencer, Cabernet Sauvignon, Napa Valley, USA, 2019		1,980
Domaine Muxin, Deqin County, Yunnan, China, 2022		2,780
Domaine Michel Gros, Vosne-Romanée, Burgundy, France, 2022		2,980
Stonyridge, Cabernet Sauvignon Blend, Larose, Waiheke Island, Auckland, New Zealand, 2020		3,980
Bouchard Père & Fils, Greves Vigne de l'Enfant Jésus 1er Cru, Beaune, Burgundy, France, 2018		5,280
Château Ducru Beaucaillou, 2ème Cru Classé, Saint-Julien, Bordeaux, France, 2008		5,980
Anne Gros, Grand Cru Clos du Vougeot "La Grand Maupertuis", Burgundy, France, 2023		6,580
Château L'Evangile, Pomerol, Bordeaux, France, 2016		6,880
Heitz Cellars, Cabernet Sauvignon, Martha's Vineyard, Napa Valley, USA, 2000		7,888
Domaine Fourier, 1er Cru Clos Saint-Jacques, Gevrey-Chambertin, Burgundy, France, 2022		11,800
Domaine Michel Gros, Grand Cru Richebourg, Burgundy, France, 2021		13,880
Château Margaux, 1er Grand Cru Classé, Margaux, Bordeaux, France, 2008		13,880
Château Lafleur, Pomerol, Bordeaux, France, 2006		15,880
Château Lafite-Rothschild, 1er Grand Cru Classé, Bordeaux, France, 2010		25,880

DESSERT WINE

7018 Joh. Jos. Prüm, Riesling, Auslese, Graacher Himmelreich, Mosel, Germany, 2018		1,480
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