

# The Lobby Breakfast

大堂 早餐

¥7,800 each

## The Peninsula Breakfast

半岛早餐

A traditional Western-style breakfast consisting of a choice of a main dish with homemade bakery items, yogurt, and seasonal fruits.  
包含酒店自制面包、新鲜酸奶及时令水果、可自行选择一份主食的传统西式早餐。

Please choose one of the following:

 **TWO FARM EGGS ANY STYLE**  
fried / scrambled / poached / boiled / omelet  
choice of bacon / ham / pork or chicken sausage

**EGG OF THE DAY**

Ask your server for today's special.

**THE PENINSULA EGGS BENEDICT**  
english muffin, thick atsugi bacon, spinach

**OPEN-FACED EGG WHITE OMELET**  
marinated tomato with honey and cumin, fresh herbs, feta cheese,  
rocket salad, lemon dressing

 **AVOCADO TOAST**  
multigrain Focaccia, tomato salsa, egg relish, cottage cheese


 **SIGNATURE FRENCH TOAST**  
berries, double cream, maple syrup

[Chef's Recommendation]  
 **SOUFFLE PANCAKE**  
double cream, maple syrup  
berries or matcha

**BAKERY / NATURAL PLAIN YOGURT / SEASONAL FRUITS**

Includes Juice and Coffee or Tea

从以下主食中选择一种:


 **鸡蛋两个(可选择以下任何一种烹饪方式)**  
煎蛋 / 炒蛋 / 水波蛋 / 水煮蛋 / 蛋卷  
搭配 培根 / 火腿 / 猪肉香肠 / 鸡肉香肠


**今日特制鸡蛋料理**

具体菜单内容, 请咨询服务人员。


**半岛班尼迪克蛋**  
烤面包、厚切培根、菠菜

**开放式蛋白煎蛋饼**  
蜂蜜孜然渍番茄、新鲜香草、菲达羊奶芝士、  
芝麻菜、柠檬酱汁

 **半岛牛油果吐司**  
杂粮佛卡夏面包、番茄酱、鸡蛋沙拉、新鲜芝士

 **招牌法式吐司**  
浆果、鲜奶油、枫糖浆

[厨师推荐]

 **舒芙蕾**  
鲜奶油、枫糖浆  
选择浆果或抹茶口味

**面包 / 原味酸奶 / 当季水果**

包括果汁、咖啡或红茶

## Japanese Breakfast

Curated by Two-star Michelin Chef Kazuo Takagi

日式早餐

米其林二星厨师高木一雄出品

Chef Kazuo Takagi is the owner-chef of two Michelin starred restaurant Kyoto Cuisine Takagi as well as the curator of The Peninsula Tokyo's famed traditional Japanese breakfast.

米其林二星京都料理餐厅的厨师高木一雄为东京半岛酒店定制传统日式早餐。

**ASSORTED JAPANESE CONDIMENTS**

日式小碟拼盘

**BROILED FISH OF THE DAY**

当日煎鱼

**BRAISED DISH**

当季炖菜

**SEASONAL DISH**

时令美味

**STEAMED RICE, MISO SOUP,  
JAPANESE PICKLES**

白米饭 味噌汤 日式渍物

**DESSERT**

当季甜品

**NATTO (+700)**

舟纳豆 + ¥700

Includes Juice and Coffee or Tea

包括果汁、咖啡或红茶

## Chinese Breakfast

中式早餐

A traditional Chinese breakfast as a nod to The Peninsula Hotel's rich oriental heritage and roots in China, the set comprises of popular Chinese dishes including seafood congee accompanied by condiments, stir-fried noodles, and BBQ pork bun.

传统中式早餐套餐包括海鲜粥、炒面和叉烧包等广受欢迎的中式餐点。

**DIM SUM OF THE DAY  
AND BBQ PORK BUN**

今日点心和叉烧包

**FISH MEATBALL AND SHRIMP CONGEE**

鱼丸虾粥

**STIR-FRIED CHICKEN NOODLES**

鸡丝银芽酱油炒面

**CANTONESE SHRIMP WONTON  
AND VEGETABLE SOUP**

鲜虾馄饨蔬菜汤

**HONG KONG STYLE STEAMED CRÊPE,  
DARK SOY SAUCE**

港式酱油肠粉

**CHILI OIL, RED VINEGAR, PICKLED OLIVES,  
CHINESE FRIED BREAD, FRIED ONION**

佐料碟: 辣油, 赤醋, 橄榄菜榨菜,  
油条, 炸洋葱碎

**SESAME DUMPLING**

麻球

Includes Juice and Coffee or Tea

包括果汁、咖啡或红茶

## Naturally Peninsula Breakfast

半岛健康早餐

inspired by SHOJIN

Naturally Peninsula is a group-wide concept offering plant-based dishes employing locally sourced seasonal produce. The Peninsula Tokyo is delighted to present to you a variety of unique offerings inspired by SHOJIN cuisine, long rooted to Japanese lifestyle.

全球各地的半岛酒店都使用本地精选的自然健康食材、致力于为宾客制作美味健康的菜品。东京半岛酒店提供种类丰富的、有着悠久历史的、用植物性食材制作的日式“精进料理”早餐。让宾客在以创造性的方式享用日本蔬菜的同时, 享受健康愉悦的生活方式。

**SEASONAL FRUITS AND TOFU CREAM**

ten-grain rice cereal, udo syrup,  
cream de balsamic

**当季水果及奶油豆腐**

营养麦片、独活糖浆、意大利香醋酱

**JAPANESE PICKLED SALAD**

mango and seaweed sauce

**日式腌菜沙拉**

芒果海苔酱汁

**FIVE-GRAIN RICE PORRIDGE RISOTTO**

green bean, chestnut, nameko mushroom,  
pickled mustard greens, seaweed,  
shiitake and roasted green tea stock


**五谷杂粮粥**

四季豆、栗子、菌菇、腌渍芥菜、海苔、香菇绿茶出汁

Includes Juice and Coffee or Tea

包括果汁、咖啡或红茶

 Contains Nut  
含坚果

 Contains Gluten  
含麦麸

 Vegetarian  
素食

The Lobby

Prices are inclusive of consumption tax and 18% service charge.  
价格已包含消费税及18%服务费。