

The Lobby

前菜 Appetiser

凯撒沙拉 罗马生菜, 巴玛臣芝士, 黄油面包粒, 凯撒汁 CAESAR SALAD Romaine Lettuce, Parmesan Cheese, Brioche Croutons, Caesar Dressing 另加鸡肉或虾仁 Add Grilled Chicken or Grilled Shrimps to Your Salad	128
地中海沙拉 樱桃番茄, 黄瓜, 甜椒, 黑橄榄, 菲达芝士, 红洋葱, 意式油醋汁 MEDITERRANEAN SALAD Cherry Tomatoes, Cucumbers, Capsicum, Black Olives, Feta Cheese, Red Onions, Italian Dressing	128
尼斯沙拉 罗马生菜, 煮鸡蛋, 薄烧金枪鱼, 黑橄榄, 四季豆, 土豆, 番茄, 红洋葱, 银鱼柳 NICOISE SALAD Romaine Lettuce, Boiled Egg, Seared Tuna, Black Olives, Green Beans, Potato, Tomato Red Onion, Anchovies	138
 伊比利亚火腿 水波蛋, 绿芦笋, 巴玛臣奶酪 IBERICO HAM Poached Egg, Green Asparagus, Parmesan Shaving	218

经典 Classics

自制挪威烟熏三文鱼 芹菜茎沙拉, 水瓜柳, 洋葱, 白吐司 HOMEMADE NORWEGIAN SMOKED SALMON Celeriac Remoulade, Capers, Onions, White Toast	168
鹅肝批 甜酒冻, 自制黄油面包, 自制无花果酱, 石榴汁 FOIE GRAS TERRINE Wine Jelly, Homemade Brioche, Fig Jam, Pomegranate Molasses	238
50 克卡露伽鱼子酱 配土豆小饼, 水瓜柳, 酸奶油, 细香葱, 红葱头, 蛋黄碎, 蛋白碎 50 GRAMS KALUGA CAVIAR Served with Potato Blinis, Capers, Sour Cream, Chives, Capers, Shallots Chopped Egg Yolk, Chopped Egg White	598

浓汤 Soup

蘑菇汤 香草炒蘑菇, 奶油, 黑松露油, 巴玛臣芝士, 百里香 MUSHROOM SOUP Sautéed Mushrooms, Cream, Truffle Oil, Parmesan Cheese, Thyme	78
南瓜汤 烤南瓜籽, 南瓜面包脆, 香草南瓜油 PUMPKIN SOUP Toasted Pumpkin Seeds, Pumpkin Bread Croutons, Pumpkin Oil	78



含坚果 Nuts |



含辣椒 Spicy |



Naturally Peninsula |



主厨推荐 Chef's Recommendation

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The Lobby

三明治 Sandwich

所有三明治菜品配薯条

All Sandwich Dishes are Served with French Fries

传统金枪鱼三明治 118

水瓜柳, 红洋葱, 芹菜, 任选谷物面包或白吐司面包

TRADITIONAL TUNA SANDWICH

Capers, Red Onion, Celery, Choice of Multigrain or White Toast Bread

凯撒卷 158

罗马生菜, 扒鸡肉, 巴玛臣芝士, 凯撒酱汁, 面饼

CHICKEN CAESAR WRAP

Romaine Lettuce, Grilled Chicken, Parmesan Cheese, Caesar Dressing, Wrapped in Tortilla Bread

🍷 半岛俱乐部三明治 188

扒鸡胸肉, 生菜, 培根, 番茄, 牛油果, 煎鸡蛋

咖喱蛋黄酱, 混合蔬菜沙拉, 任选谷物面包或白吐司面包

🍷 PBJ CLUB SANDWICH

Grilled Chicken Breast, Lettuce, Bacon, Tomato, Avocado, Fried Egg

Curried Mayonnaise, Mixed Green Salad, choice of Multigrain or White Toast Bread

🍷 澳洲黑安格斯牛肉汉堡 198

任选车达芝士, 瑞士芝士或蓝纹芝士 另加培根, 蘑菇, 洋葱或煎蛋

🍷 AUSTRALIAN BLACK ANGUS BEEF BURGER

Choice of Cheddar, Swiss or Blue Cheese, add on Bacon, Mushrooms, Onions, or Fried Egg

添加煎鹅肝

Add Pan Seared Foie Gras 48

意大利面 Pasta

🍷 烩意式螺旋面 118

罗马式香浓番茄汁, 培根, 洋葱, 辣椒, 罗勒

🍷 FUSILLI ALL' AMATRICIANA

Pasta tossed with Rich Tomato Sauce Recipe from Rome, with Bacon, Onion, Chilli and Basil

🍷 奶油焗意式宽面 128

奶油汁焗, 帕尔玛火腿, 巴玛臣芝士

🍷 TAGLIATELLE ALLA "CIPRIANI"

Baked Tagliatelle with Cream, Parma Ham and Parmesan Cheese

各式任选意式面条 168

任选意式细面条或通心粉

任选各式经典酱汁: 番茄汁, 辣番茄汁, 咸肉奶油汁, 番茄肉酱或香蒜罗勒酱

PASTA OF YOUR CHOICE

Choice of Spaghetti or Penne

Choice of Sauce: Tomato, Arrabiata, Carbonara, Bolognese or Creamy Pesto Sauce

烩牛肉意式宽扁面 168

黑松露烩杂菌, 巴玛臣芝士

BEEF SHORT RIB PAPPARDELLE

Truffled Mushroom Ragout, Parmesan Cheese

🍷 海鲜意式烩饭 178

意大利米, 混合海鲜, 龙虾汁, 白葡萄酒

🍷 SEAFOOD RISOTTO

Italian Rice, Mixed Seafood, Lobster Bisque, White Wine

🍷 波士顿龙虾意式扁面 258

龙虾, 蒜, 辣椒, 橄榄油, 樱桃番茄, 龙虾汁

🍷 BOSTON LOBSTER LINGUINE

Lobster, Garlic, Chilli, Olive Oil, Cherry Tomato, Lobster Bisque



含坚果 Nuts |



含辣椒 Spicy |



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炙烤海鲜类 The Coastal Grill

鲈鱼柳 SEABASS	158
挪威三文鱼 NORWEGIAN SALMON	208
黑虎虾 BLACK TIGER PRAWNS	298

炙烤肉类 The Farmhouse Grill

迷迭香烤春鸡 ROSEMARY MARINATED SPRING CHICKEN	138
德克萨斯式伊比利亚猪扒 IBERICO PORK CHOP	218
澳洲羊排 AUSTRALIAN LAMB CHOP	258
澳洲安格斯 M3 级牛里脊 AUSTRALIAN RANGERS VALLEY ANGUS M3 BEEF TENDERLOIN	278
澳洲塔斯马尼亚谷饲300天安格斯牛眼肉扒 (300 克) TASMANIA ISLAND BARLEY GRAIN FED 300 DAYS ANGUS BEEF RIB EYE STEAK (300 GRAM)	498

所有炙烤类菜品配时令蔬菜

All Grilled Section Dishes are Served with Seasonal Vegetables and Roasted Potatoes

配菜 Additional Side Dish

混合蔬菜沙拉 Mixed Green Salad	28
香米饭 Steamed Rice	28
蒜香黄油焗法棍 Garlic Bread	28
薯条 French Fries	28
土豆泥 Mashed Potatoes	38
番茄汁烩培根四季豆 Green Beans in Tomato Sauce and Bacon	38



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亚洲美食 Asian Flavours

馄饨 108

虾肉猪肉馄饨, 鸡蛋丝, 鸡汤, 香油, 紫菜, 香菜

WON-TON SOUP

Ground Pork & Prawn Filling, Shredded Egg Roll, Chicken Broth, Sesame Oil, Nori, Coriander

印度咖喱黄油鸡 128

配蒸茉莉香米, 薄荷酸奶酱, 印度薄饼

BUTTER CHICKEN

With Steamed Jasmine Rice, Raita, Paratha Bread

印尼式炒饭 138

鸡肉丁, 虾肉, 配鸡肉沙爹, 煎鸡蛋, 虾片, 辣味桑巴酱

INDONESIAN STYLE FRIED RICE

Diced Chicken and Prawns, served with Chicken Satay, Fried Egg, Prawn Cracker, Sambal Sauce

桑巴酱炒米粉 138

虾肉, 鸡肉, 米粉, 土豆, 番茄, 桑巴酱, 鸡蛋, 香菜

MEE HOON GORENG

Shrimp, Chicken, Rice Vermicelli, Potato, Tomato, Sambal Paste, Eggs, Coriander

牛肉面 148

拉面, 炖牛肋, 小唐菜, 西兰花, 香菜

BEEF NOODLE SOUP

Lamian Noodles, Braised Beef Short Ribs, Bok Choy, Broccoli, Coriander

印尼式干咖喱牛肉 188

牛肩胛肉, 香米, 娘惹式小菜, 虾片

BEEF RENDANG

Beef Chuck, Fragrant Rice, Nyonya Acar Pickles, Prawn Cracker

海鲜叻沙 188

鱼丸, 黄面, 银牙, 椰奶, 海鲜

LAKSA

Fish Ball, Yellow Noodle, Bean Sprouts, Coconut Milk, Mixed Seafood

海南鸡饭 198

广东湛江鸡, 香茅香蒜米饭, 香浓鸡汤, 姜蒜蘸酱, 甜酱油

HAINANESE CHICKEN RICE

Poached Guangdong Zhanjiang Chicken, Lemongrass and Garlic-scented Jasmine Rice

Rich Chicken Soup, Ginger-Garlic Dip, Dark Soy Sauce



北京特色 BEIJING FAVOURITES

猪肉芹菜锅贴 88

PAN FRIED DUMPLINGS WITH PORK AND CELERY

北京炸酱面 98

BEIJING STYLE NOODLE WITH BLACK BEAN PASTE

肥牛炒烤肉配芝麻烧饼 108

WOK FRIED BEEF WITH CORIANDER & LEEK, SESAME BUNS

含坚果 Nuts | 含辣椒 Spicy | Naturally Peninsula | 主厨推荐 Chef's Recommendation

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半岛天然美食

Naturally Peninsula



半岛天然美食采用天然、营养丰富的植物成分，旨在支持健康的生活方式。
Naturally Peninsula cuisine is prepared with natural, nutritious plant-based ingredients, designed to support a wellness lifestyle.

燕麦蔬菜汤 薏米仁, 燕麦胚芽米, 兰度豆, 白豆, 土豆, 蘑菇, 羽衣甘蓝, 冬季蔬菜 CEREALS AND VEGETABLES SOUP Pearl Barley, Spelt, Lentils, Beans, Potatoes, Mushroom, Kale and Winter Vegetable Soup	78
 米纸卷 配脆蔬菜及甜辣酱 RICE PAPER ROLL Crunchy Vegetable and Homemade Sweet Chilli Sauce	98
鹰嘴豆丸 番茄素意面 VEGAN MEATBALLS In Rich Tomato Sauce and Plant-based Spaghetti Pasta	118
素食韩式拌饭 糙米, 辣白菜, 蘑菇, 豆腐, 西葫芦, 胡萝卜, 菠菜, 西兰花, 银芽, 辣酱 VEGAN BIBIMBAP Brown Rice, Kimchi, Mushroom, Tofu, Zucchini, Carrot, Spinach, Broccoli Bean Sprouts, Chilli Sauce	118
蔬菜豆腐绿咖喱 配蒸米饭 VEGETABLES & TOFU GREEN CURRY With Steamed Rice	128
素食汉堡 墨西哥式辣味杂豆饼, 牛油果, 香料面包, 红薯角, 牛油果酱, 烤甜椒辣酱 VEGAN BURGER Black Beans, Corn Kernels, Avocado, Zaatar Bun, Sweet Potato Wedges Guacamole, Roasted Pepper Dip	148



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甜品 Dessert

王府半岛酒店西点饼房团队打造的精美甜品
让您在惬意的时光分享甜蜜

Bakery and dessert selections are specially crafted by our pastry team.

- | | |
|--|-----|
|  烤冰淇淋
草莓冰淇淋, 香草冰淇淋, 开心果冰淇淋, 意式蛋白霜 | 78 |
|  BAKED ALASKA
Strawberry Ice Cream, Vanilla Ice Cream, Pistachio Ice Cream, Italian Merengue | |
|  火焰雪山冰淇淋
草莓冰淇淋, 香草冰淇淋, 开心果冰淇淋, 意式蛋白霜
另加干邑白兰地 | 138 |
|  BAKED ALASKA FLAMBÉ
Strawberry Ice Cream, Vanilla Ice Cream, Pistachio Ice Cream, Italian Meringue
Flambéed with Cognac | |
| 奇亚籽布丁
椰奶, 芒果, 薄荷
CHIA SEED PUDDING
Coconut Milk, Mango, Mint | 58 |
|  奇妙香蕉
选用一整根香蕉为食材
香蕉慕斯, 香蕉花生冰淇淋, 海盐焦糖酱, 焦糖香蕉 | 78 |
|  WHOLE BANANA WONDER
A Zero Waste Dessert Made from a Whole Banana
Banana Mousse, Banana & Peanut Ice Cream, Salted Caramel Sauce, Caramelized Banana Skin | |
| 巧克力樱桃蛋糕
巧克力慕斯, 酸樱桃啫喱, 可可海绵蛋糕
CHOCOLATE AND CHERRY CAKE
Kirsh's Chocolate Mousse, Sour Cherry Jelly, Coco Sponge | 78 |
| 提拉米苏
意式饼干, 玛斯卡彭芝士, 特浓咖啡, 香草冰淇淋
TIRAMISU AFFOGATO
Italian Biscuit, Mascarpone Mousse, Espresso Coffee, Vanilla Ice Cream | 78 |
| 时令水果盘
THE SEASON'S BEST FRUITS | 128 |

冰淇淋 Ice Cream and Sorbet 每球 Per Scoop

- | | |
|---|----|
| 冰淇淋
香草, 巧克力, 草莓, 开心果
ICE CREAM
Vanilla, Chocolate, Strawberry, Pistachio | 68 |
| 冰霜
柠檬, 椰子, 树莓
SORBET
Lemon, Coconut, Raspberry | 68 |

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