

The Lobby

精选小食 Bar Snacks

 煮毛豆 POACHED EDAMAME	68
 云南涮涮椒鸡翅 花生, 花椒  SPICY "YUNNAN" SHUAN-SHUAN CHILLI CHICKEN WINGS Peanuts, Sichuan Pepper	88
 鸡肉沙爹串 配辣味花生酱  CHICKEN SATAY Spicy Peanut Sauce	108
 意式炸海鲜 炸脆海鲜配塔塔酱汁  FRITTO MISTO Crispy Deep-fried Seafood, Tartar Sauce	138
和牛迷你汉堡 和牛汉堡, 松露蛋黄酱, 黄油芝麻包 WAGYU BEEF SLIDER Truffle Mayonnaise, Brioche & Sesame Bun	178
 炙烤羊肉串 孜然, 辣椒, 芝麻  LAMB SKEWERS Cumin, Chilli, Sesame	138

混合熏肉及芝士拼盘 Charcuterie and Cheese	
混合芝士拼盘 金文笔芝士, 大孔芝士, 干果, 烩杏酱 CHEESE BOARD Selection of Cheese, Dried Fruits, Stewed Apricot Compote	138
混合熏肉盘 帕尔玛火腿, 莫泰台拉肠, 风干猪脖, 萨拉米香肠, 腌菜, 脆面包 CHARCUTERIE BOARD Parma Ham, Mortadella, Coppa, Salami, Pickles, Crispy Bread	158
混合熏肉及芝士盘 各式混合芝士及熏肉配腌菜及干果 CHEESE AND CHARCUTERIE BOARD Selection of Cheeses and Cold Cuts with Pickles and Dried Fruits	198



含坚果 Nuts |



含辣椒 Spicy |



Naturally Peninsula |



主厨推荐 Chef's Recommendation

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前菜 Appetiser

凯撒沙拉	128
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	48
Add Grilled Chicken or Grilled Shrimps to Your Salad	
地中海沙拉	128
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, Peppers, Black Olives, Feta Cheese, Red Onions, Italian Dressing	
尼斯沙拉	138
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	
NIÇOISE SALAD	
Romaine Lettuce, Boiled Egg, Seared Tuna, Black Olives, Green Beans, Potato, Tomato	
Red Onion, Anchovies	
 伊比利亚火腿	188
水波蛋，绿芦笋，巴玛臣奶酪	
 IBERICO HAM	
Poached Egg, Green Asparagus, Parmesan Shavings	
自制挪威烟熏三文鱼	168
茴香沙拉，水瓜柳，洋葱，白吐司	
HOMEMADE NORWEGIAN SMOKED SALMON	
Fennel Salad, Capers, Onions, White Toast	
50 克卡露伽鱼子酱	598
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, Shallots	
Chopped Egg Yolk, Chopped Egg White	

	浓汤 Soup	
蘑菇汤		78
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		
芦笋汤		98
青芦笋，布拉塔芝士		
ASPARAGUS SOUP		
Green Asparagus, Burrata Cheese		

The Lobby

三明治 Sandwich

所有三明治菜品配薯条

All Sandwich Dishes are Served with French Fries

 **金枪鱼芝士三明治** 128
水瓜柳, 红洋葱, 芹菜, 车达芝士, 任选谷物面包或白吐司面包

 **TUNA MELT SANDWICH**
Capers, Red Onion, Celery, Cheddar Cheese, 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 48
Add Pan Seared Foie Gras

意大利面 Pasta

 **意式蛤蜊细面** 138
蒜蓉, 辣椒, 橄榄油、欧芹, 蛤蜊, 白葡萄酒

 **SPAGHETTI ALLE VONGOLE**
Pasta Tossed Garlic, Chili, Olive Oil, Parsley, Clams, White Wine

 **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, 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, Arrabbiata, 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 |  Naturally Peninsula |  主厨推荐 Chef's Recommendation

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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'S-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

 馄饨面 118
虾肉猪肉馄饨, 碱面, 鸡蛋丝, 鸡汤, 香油, 紫菜, 香菜

 **WON-TON SOUP**
Ground Pork and Prawn Filling, Noodles, Shredded Egg Roll
Chicken Broth, Sesame Oil, Nori, Coriander

  印度咖喱黄油鸡 138
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 118
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 168
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 (四个) 88
PAN FRIED DUMPLINGS WITH PORK AND CELERY (4 PCS)

北京炸酱面 108
ZHA JIANG MIAN : BEIJING-STYLE NOODLE WITH YELLOW BEAN SAUCE

 肥牛炒烤肉配芝麻烧饼 108
 **WOK-FRIED BEEF WITH CORIANDER & LEEK, SESAME BUNS**

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半岛天然美食
Naturally Peninsula
NP

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.

  花椰菜饭 98
香菜, 蔬菜咖喱

  CAULIFLOWER RICE
Coriander, Vegetable curry

鹰嘴豆丸 118
番茄素意面
VEGAN MEATBALLS
In Rich Tomato Sauce and Plant-based Spaghetti Pasta

素食韩式拌饭 118
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

魔芋面 128
蘑菇、蘑菇汤、混合蔬菜
KONJAC NOODLES
Mushrooms, Mushrooms Broth, Mix Vegetables

 素食汉堡 148
墨西哥式辣味杂豆饼, 香料面包, 红薯角, 牛油果酱, 烤甜椒辣酱
 VEGAN BURGER
Black Beans, Corn Kernels, Zaatar Bun, Sweet Potato Wedges
Guacamole, Roasted Pepper Dip



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含辣椒 Spicy |



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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 78
草莓冰淇淋, 香草冰淇淋, 开心果冰淇淋, 意式蛋白霜

 BAKED ALASKA
Strawberry Ice Cream, Vanilla Ice Cream, Pistachio Ice Cream, Italian Merengue

 火焰雪山冰淇淋 138
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

 BAKED ALASKA FLAMBÉ
Strawberry Ice Cream, Vanilla Ice Cream, Pistachio Ice Cream, Italian Meringue
Flambéed with Cognac

奇亚籽布丁 58
椰奶, 芒果, 薄荷
CHIA SEED PUDDING
Coconut Milk, Mango, Mint

 奇妙香蕉 78
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

 WHOLE BANANA WONDER
A Zero-Waste Dessert Made from a Whole Banana
Banana Mousse, Banana and Peanut Ice Cream, Salted Caramel Sauce, Caramelised Banana Skin

巧克力樱桃蛋糕 78
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, Cocoa Sponge

提拉米苏 78
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

时令水果盘 128
THE SEASON'S FRUITS PLATE

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

冰霜
柠檬, 椰子, 树莓
SORBET
Lemon, Coconut, Raspberry

68
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