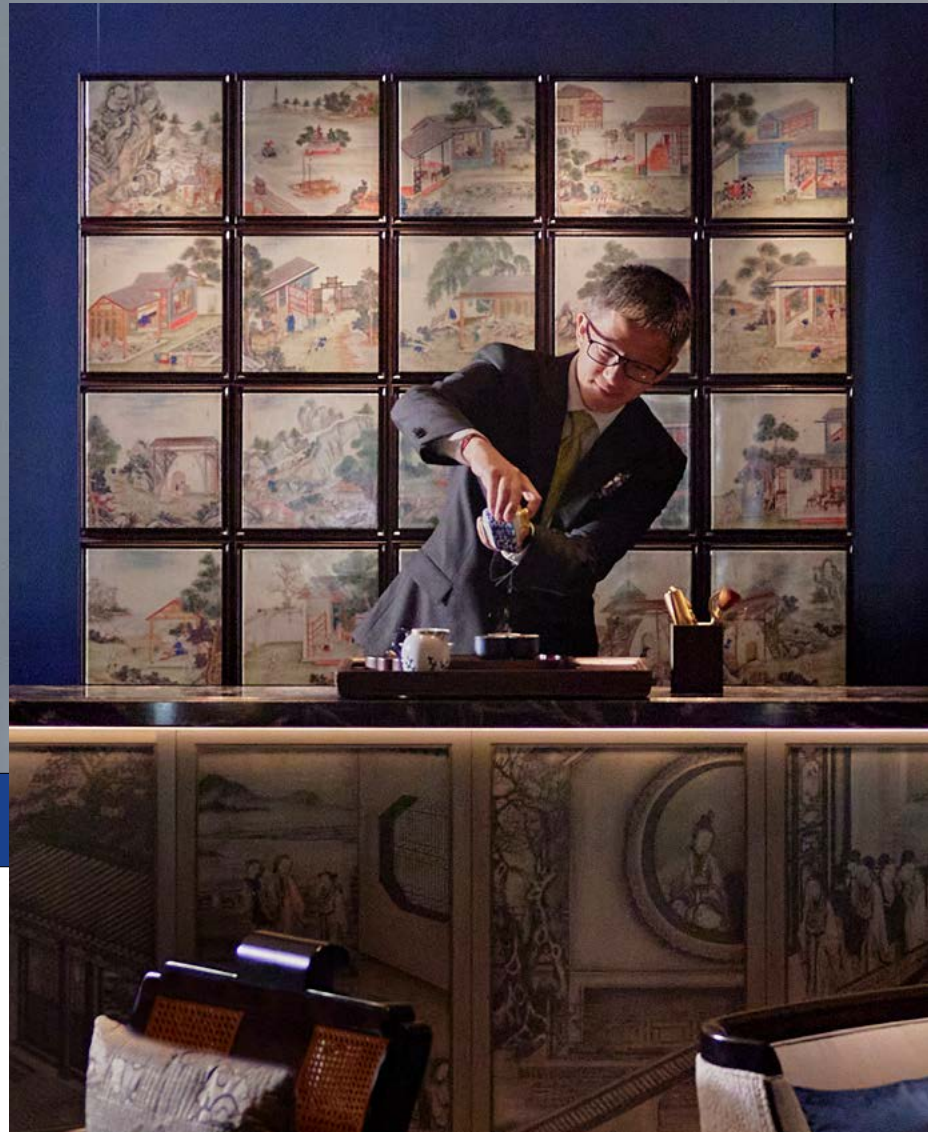




PRIVATE DINING AT CANTON BLUE





WELCOME



SPACES



FLOORPLANS



MENU



CONTACT



WELCOME

Celebrating the convergence of Asian and British cultures, Canton Blue offers Cantonese cuisine in a collection of exquisitely decorated spaces. The restaurant takes inspiration from the Keying Junk, a trade ship that sailed between Asia and Europe during the mid-19th century.



SPACES

Canton Blue is divided into several areas inspired by a maritime passage from East to West, including private and semi-private dining, a tea room, booth seating and a bar. Design elements include displays of Cantonese porcelain and a backlit ceiling depicting a celestial navigation map. Continuing the sensory journey of Canton Blue, Little Blue bar offers sophisticated cocktails, fine spirits, and artisanal teas in an intimate setting.



THE SILK ROOM

THE MUSIC ROOM

THE TEA ROOM

LITTLE BLUE

THE SILK ROOM

SUITABLE FOR
Private dining

CAPACITY
Up to 30 Guests



THE SILK ROOM

THE MUSIC ROOM

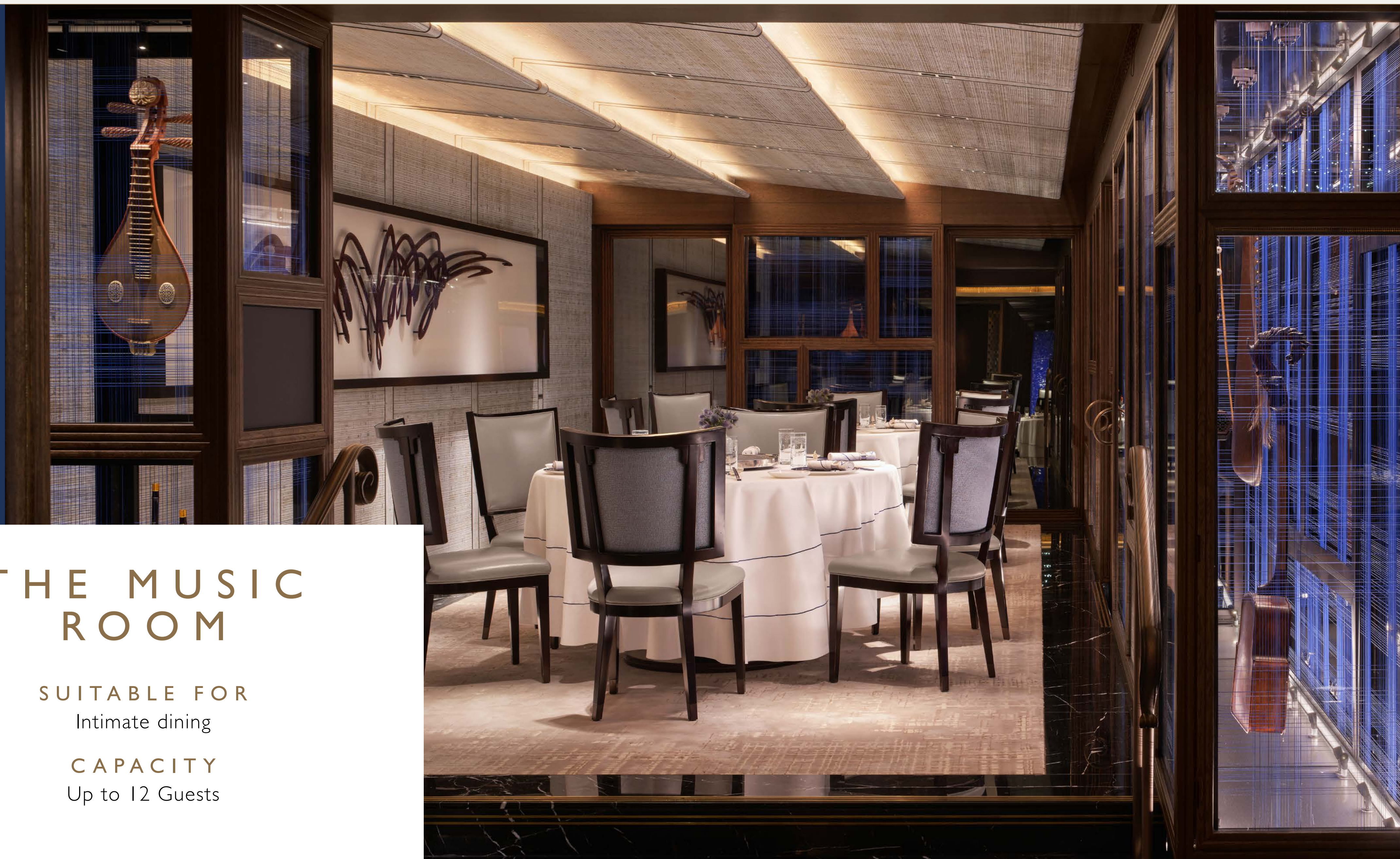
THE TEA ROOM

LITTLE BLUE

THE MUSIC ROOM

SUITABLE FOR
Intimate dining

CAPACITY
Up to 12 Guests



THE SILK ROOM

THE MUSIC ROOM

THE TEA ROOM

LITTLE BLUE

THE TEA ROOM

SUITABLE FOR
Pre-dinner drinks

CAPACITY
Up to 30 Guests



THE SILK ROOM

THE MUSIC ROOM

THE TEA ROOM

LITTLE BLUE

LITTLE BLUE

SUITABLE FOR

Private cocktail parties with canapés and dim sum
Pre/post-meal drinks

CAPACITY

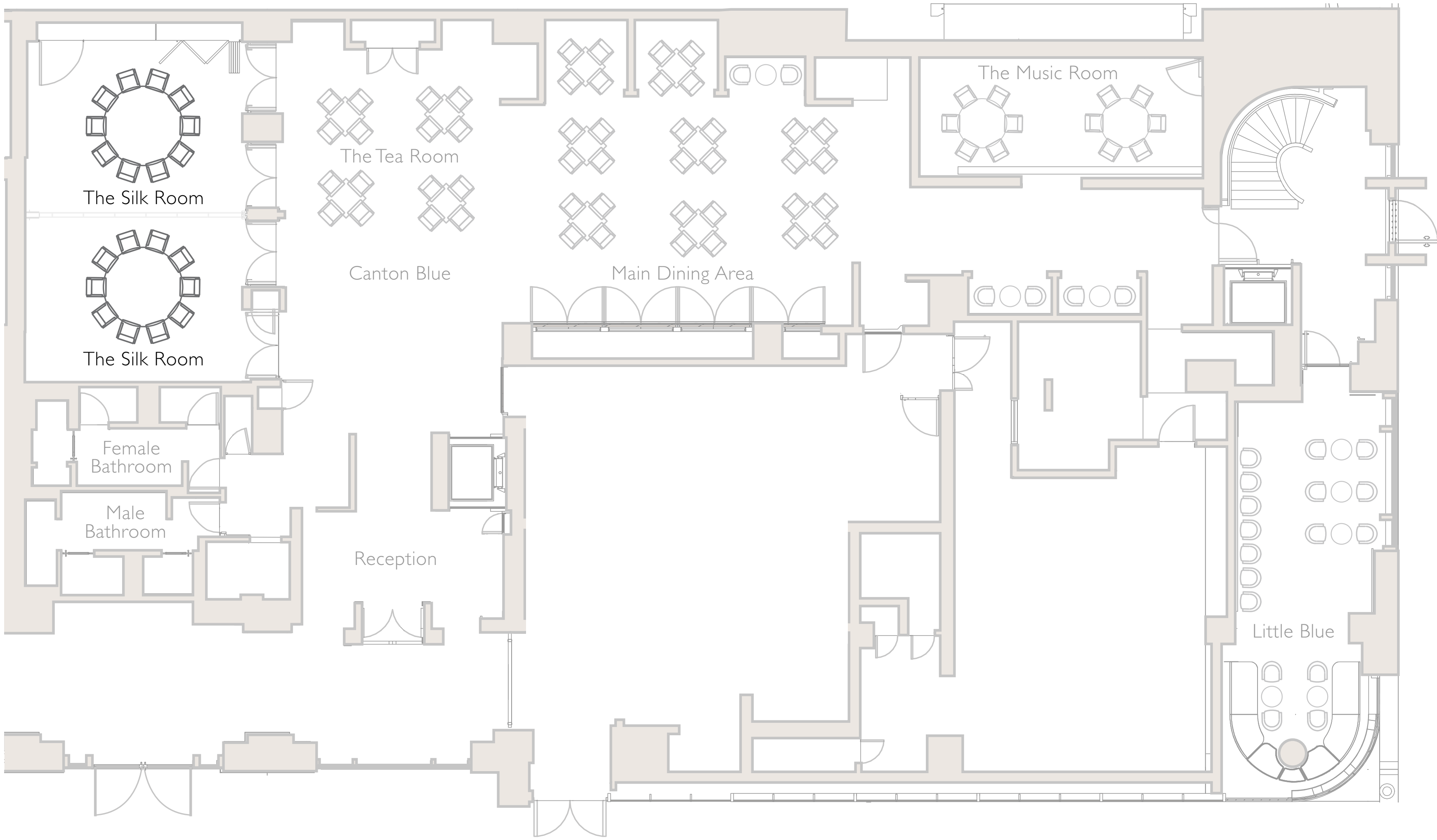
Up to 30 Guests



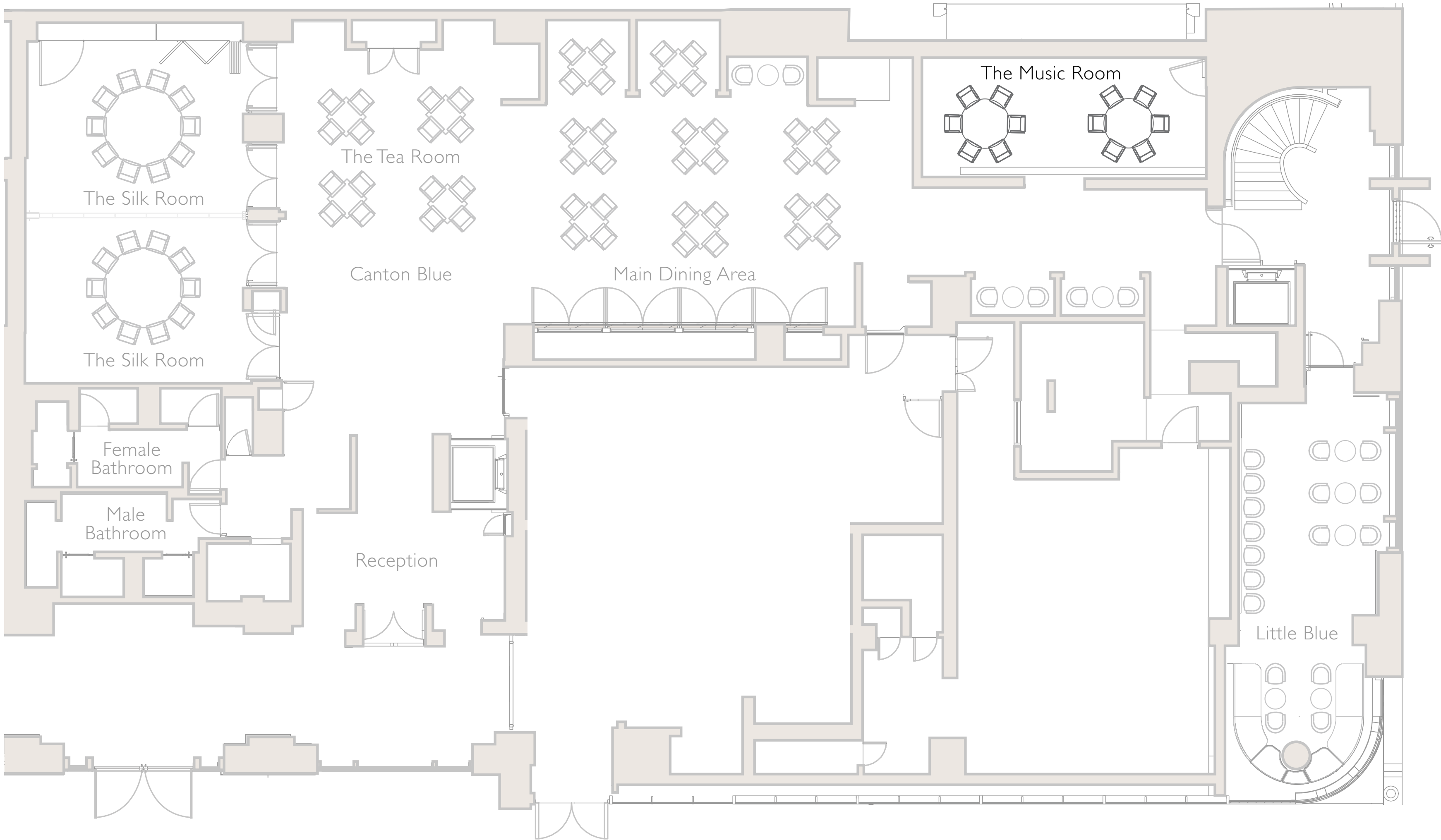


FLOORPLANS

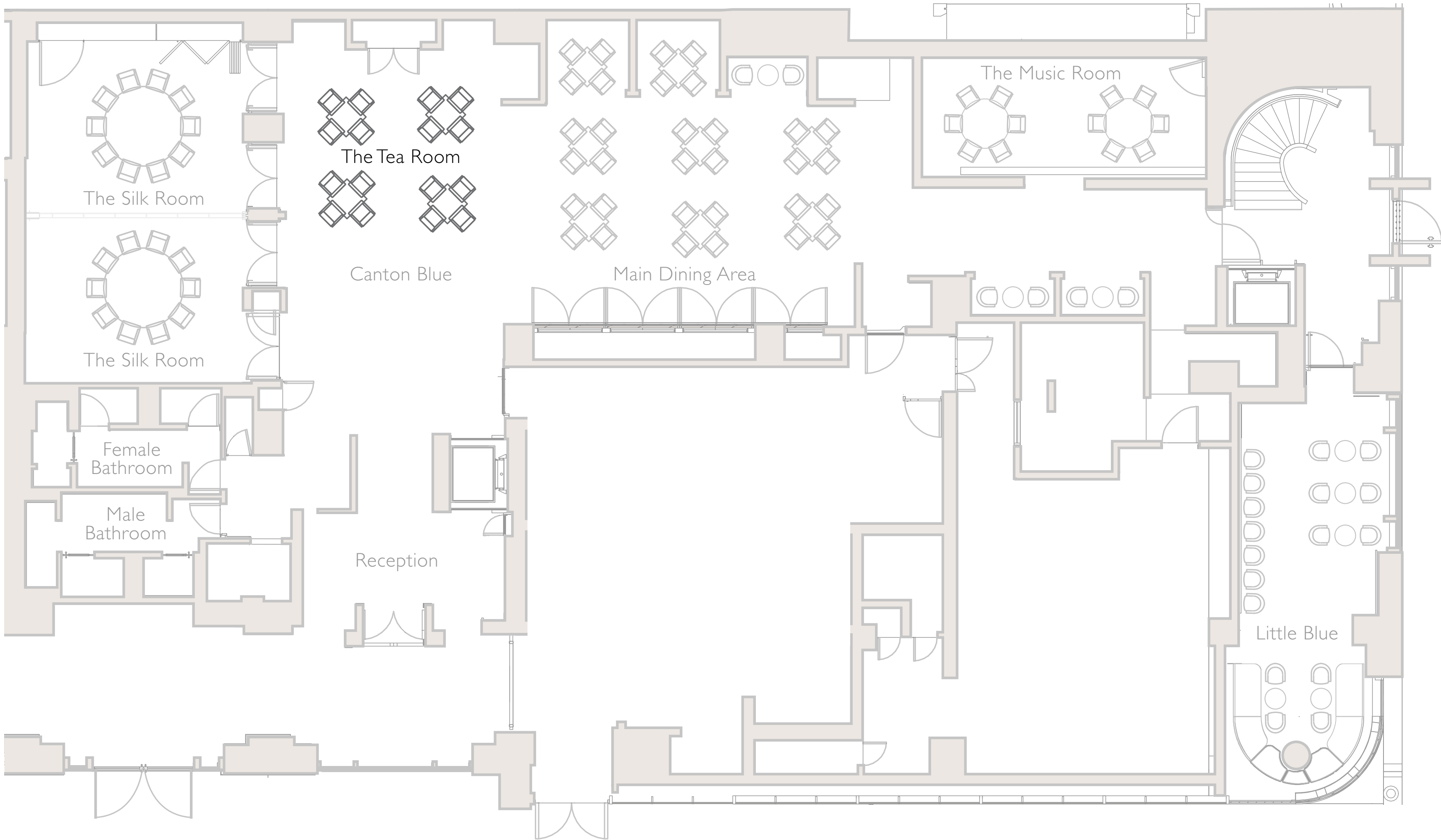
THE SILK ROOM



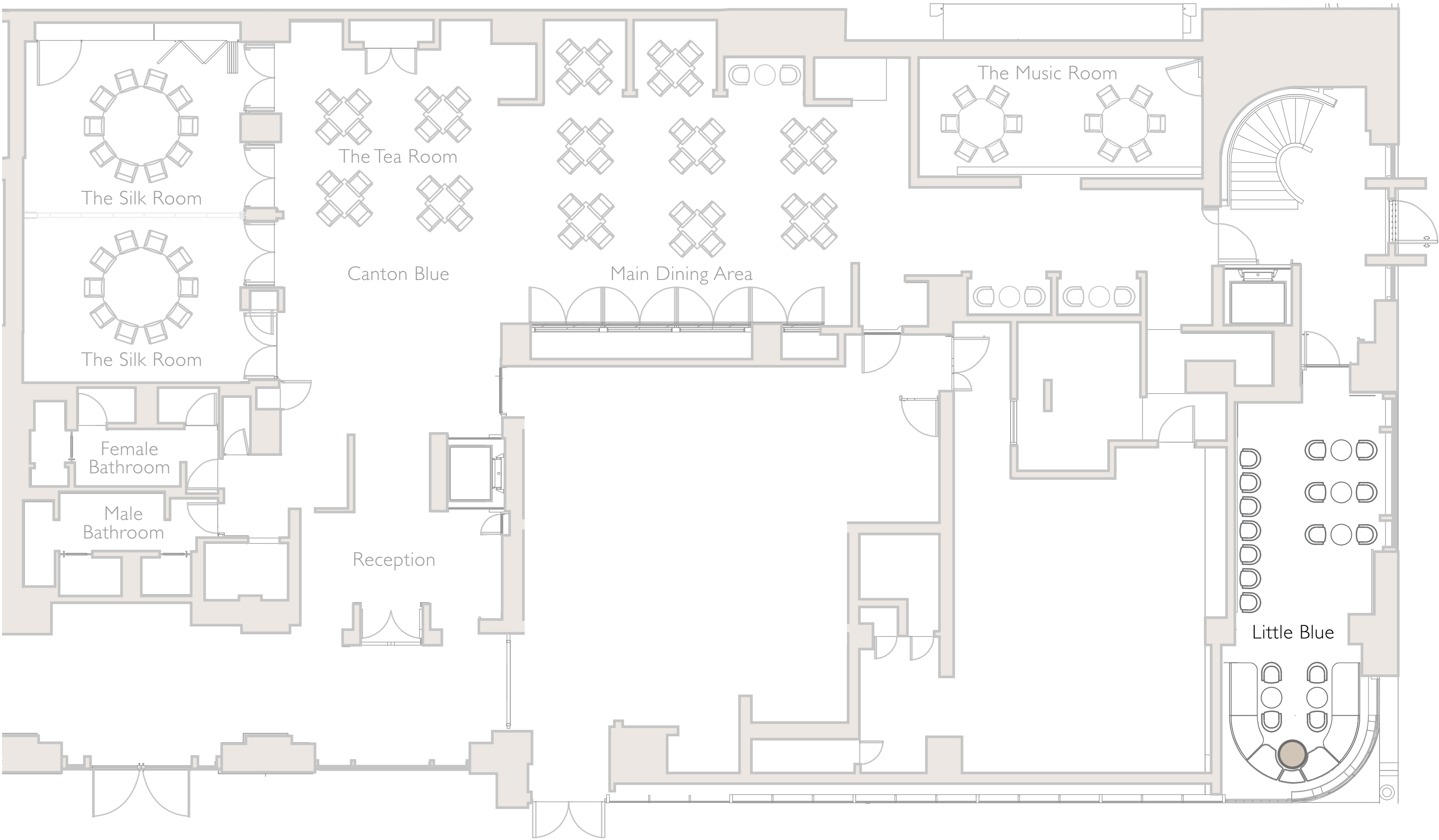
THE MUSIC ROOM



THE TEA ROOM



LITTLE BLUE



MENUS

Canton Blue serves creative menus inspired by Cantonese heritage. Whether selecting from the extensive à la carte and dim sum offerings or the multi-course tasting menu, guests are encouraged to share multiple dishes to fully experience the myriad textures, nuanced flavours, and aromatic depth that characterise Chinese cuisine. We are happy to adapt to our clients' needs accommodating any dietary requirements.





5-Course Menu

Hong Kong's Timeless Appetisers

Steamed Prawn Dumpling, Bamboo Shoot
晶瑩鮮蝦餃

Spring Rolls, Assorted Seafood, Taro
酥炸海鮮春卷

Barbecued Blythburgh Pork
明爐蜜汁廣東式叉燒

Pickled Vegetables, Shimeji Mushrooms, Five Spice
摩登中式沙律

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Atlantic King Prawn Steamed with Shallot, Broccolini
紅蔥醬蒸上品蝦球

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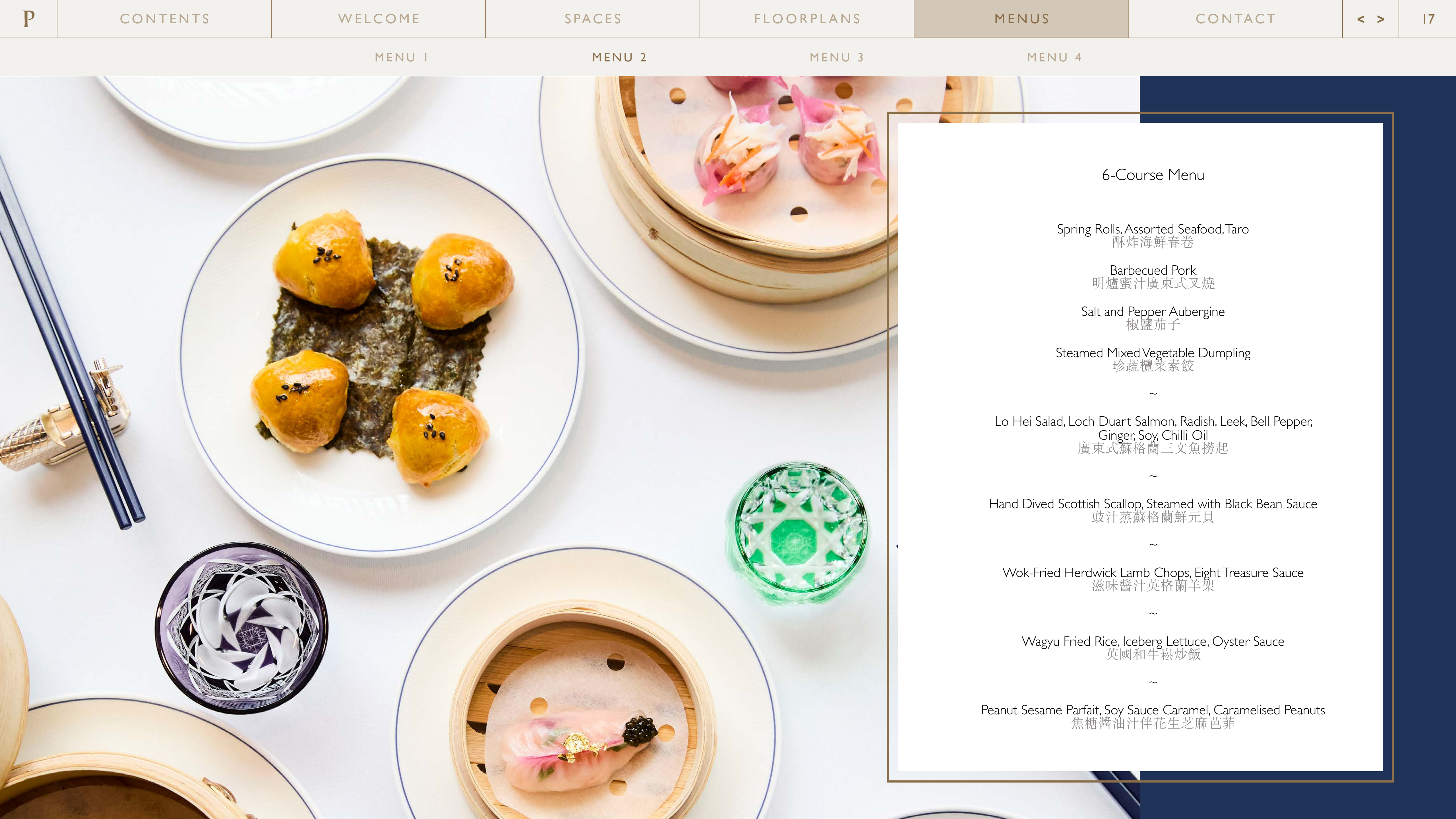
Wok-Fried Wagyu Ribeye, Black Bean Sauce
中華門豉汁和牛肉眼

~

Fried Rice Assorted Vegetable
錦繡炒飯

~

Mango Pudding
特濃芒果布甸



6-Course Menu

Spring Rolls, Assorted Seafood, Taro
酥炸海鮮春卷

Barbecued Pork
明爐蜜汁廣東式叉燒

Salt and Pepper Aubergine
椒鹽茄子

Steamed Mixed Vegetable Dumpling
珍蔬欖菜素餃

~

Lo Hei Salad, Loch Duart Salmon, Radish, Leek, Bell Pepper,
Ginger, Soy, Chilli Oil
廣東式蘇格蘭三文魚撈起

~

Hand Dived Scottish Scallop, Steamed with Black Bean Sauce
豉汁蒸蘇格蘭鮮元貝

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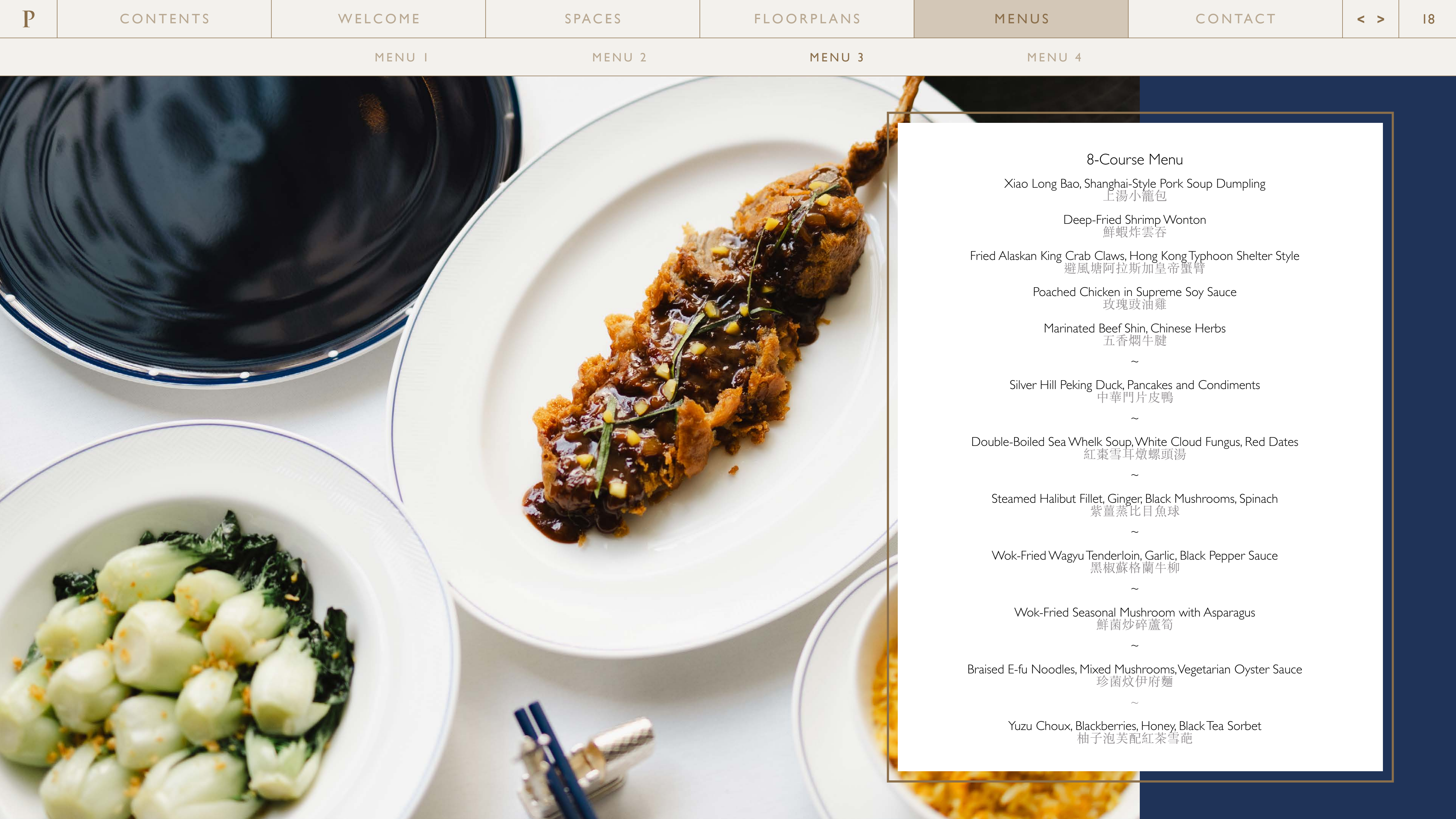
Wok-Fried Herdwick Lamb Chops, Eight Treasure Sauce
滋味醬汁英格蘭羊架

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Wagyu Fried Rice, Iceberg Lettuce, Oyster Sauce
英國和牛崧炒飯

~

Peanut Sesame Parfait, Soy Sauce Caramel, Caramelised Peanuts
焦糖醬油汁伴花生芝麻芭菲



8-Course Menu
Xiao Long Bao, Shanghai-Style Pork Soup Dumpling 上湯小籠包
Deep-Fried Shrimp Wonton 鮮蝦炸雲吞
Fried Alaskan King Crab Claws, Hong Kong Typhoon Shelter Style 避風塘阿拉斯加皇帝蟹臂
Poached Chicken in Supreme Soy Sauce 玫瑰豉油雞
Marinated Beef Shin, Chinese Herbs 五香燜牛腱
~
Silver Hill Peking Duck, Pancakes and Condiments 中華門片皮鴨
~
Double-Boiled Sea Whelk Soup, White Cloud Fungus, Red Dates 紅棗雪耳燉螺頭湯
~
Steamed Halibut Fillet, Ginger, Black Mushrooms, Spinach 紫薑蒸比目魚球
~
Wok-Fried Wagyu Tenderloin, Garlic, Black Pepper Sauce 黑椒蘇格蘭牛柳
~
Wok-Fried Seasonal Mushroom with Asparagus 鮮菌炒碎蘆筍
~
Braised E-fu Noodles, Mixed Mushrooms, Vegetarian Oyster Sauce 珍菌炆伊府麵
~
Yuzu Choux, Blackberries, Honey, Black Tea Sorbet 柚子泡芙配紅茶雪葩



點心午市套餐
Dim Sum Set Lunch Menu

晶瑩鮮蝦餃
Har Gow, Steamed Prawn Dumpling,
Bamboo Shoot

蟹肉鳳眼餃
Steamed Crab and Cuttlefish Dumpling

鮮元貝石榴球
Steamed Scallop Dumpling, Asparagus

珍蔬欖菜素餃
Steamed Mix Vegetable Dumpling

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酥炸海鮮春卷
Spring Roll, Assorted Seafood, Taro

黑椒鴨肉酥
Baked Duck Puff, Onion, Black Pepper Sauce

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蒜蓉炒時菜
Wok-Fried Seasonal Vegetable with Garlic

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鮮蝦揚州炒飯
Yeung Chow Fried Rice, Shrimp, Barbecued Pork

or

豉油王銀芽炒麵
Stir-Fried Noodles, Bean Sprouts,
Chives, Dark Soy Sauce

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特濃芒果布甸
Mango Pudding



CONTACT

PLNCANTONBLUE@PENINSULA.COM | +44 20 8138 6888

THE PENINSULA LONDON, 1 GROSVENOR PLACE,
LONDON, SW1X 7HJ, UK

THE PENINSULA
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