

THE SIGNATURE
6 COURSES

NORMANDIE OYSTER

THE PENINSULA 10 YEARS CAVIAR
ALMOND
VERBENA

LINE CAUGHT FLOUNDER FISH

SCALLOP
DILL
SMOKED EEL SAUCE

HOUSE-MADE BREAD SPAGHETTI “ALLA CHITARRA”

THE PENINSULA 8 YEARS CAVIAR
SCIACCA ANCHOVY
SALMON ROE

30 HOURS SLOW-COOKED BEEF TONGUE

SALSA VERDE
PIEDMONTESE CONDIMENT
SAUERKRAUT

CHONGMING PIGEON

AGED TANGERINE PEEL
NEGRONI
SUGAR GARLIC

BUNET

AMARETTI BISCUIT
GUANAJA 70%
ESPRESSO

1,388* Per Person

Please inform a staff member should you be aware of any food allergies
Consuming raw meat, seafood and eggs or rare meat may increase the risk of food borne illnesses,
particularly for those with pre-existing conditions or sensitivities
您存在食物过敏现象，请在用餐前及时向我们的员工反映
食用未经加工的肉类、海鲜、鸡蛋或未煮熟的肉质产品都将可能引起肠胃不适或食源性疾病，
特别是患有食物过敏症状的客人请慎用

*All prices are in RMB and subject to a 16.6% surcharge
以上价格均为人民币并加收 16.6%附加费

*Gourmet food is about comfort
and pure indulgence.*

*Sit at the table to the dish
that tells stories.*

*Each plate is a tale and each
bite is a piece of memory.*



CHEF DE CUISINE

Eugenio Cannoni

THE GASTRONOMIC JOURNEY
7 COURSES

DRY AGE HAMACHI
UMEBOSHI CHERRY
TOMATO CONSOMME
24 MONTHS PARMIGIANO

KING CRAB
SKYR
WHITE TURNIPS
FLOWER TEA

“SALSA VERDE” SANDWICH
TRADITIONAL BAKED SALAD
AVOCADO
KALE COLD EXTRACT

GNOCCHI
SMOKED MACKEREL
WHITE ASPARAGUS
“CARPIONE” BEURRE BLANC

LAMB “ALLA LIGURE”
ARTICHOKE
FAVA BEAN
MINT

CHARCOAL GRILLED M9 WAGYU
EGGPLANT
TOPINAMBOUR
HARISSA

HEIRLOOM TOMATO
HOUSE-MADE RICOTTA
BASIL
MORELLO CHERRY

1,588* Per Person

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