

## Peter 3 Course Lunch

7,200

### APPETIZER

#### Spring Garden

zucchini, seasonal vegetables, micro leaves,  
citrus-walnut dressing <sup>(n)</sup>

### MAIN

#### Braised Black Rock Fish

green asparagus, balsamic jelly,  
creamy seafood sauce <sup>(g)</sup>

or

#### Peter's Burger

tomato salsa, mushroom mayonnaise,  
crispy bacon, lettuce <sup>(g)</sup>  
+ 1,500

### DESSERT

#### Jasmine Tea Crème Custard

seasonal citrus, bergamot cacao pulp sorbet,  
passion pepper <sup>(n, g)</sup>

## Signature 4 Course Lunch

9,200

### APPETIZER

#### Vichyssoise Soup

vegetable jelly, milk foam <sup>(n, g)</sup>

### SEAFOOD

#### Braised Black Rock Fish

green asparagus, balsamic jelly,  
creamy seafood sauce <sup>(g)</sup>

### MAIN

#### Grilled Japanese Beef Sirloin

seasonal vegetables

### SIDE

#### Peter Style French Fries

plain <sup>(g)</sup>  
+800

### DESSERT

#### The Peninsula Mango Pudding

seasonal fruits, coconut ice cream <sup>(n)</sup>

## Chef's 4 Course Lunch

12,200

### APPETIZER

#### Free-Range Egg Benedictine

salmon rilette, green bearnaise sauce, salmon roe <sup>(g)</sup>

### SEAFOOD

#### Seared Hokkaido Scallop

potato confit, roasted piedmont hazelnut,  
watercress sauce <sup>(n)</sup>

### MAIN

#### Braised Japanese Beef Cheek

red wine sauce, mashed potato <sup>(g)</sup>

### DESSERT

#### Tiramisu Espuma

espresso-soaked biscuit, coffee praline,  
hazelnut ice cream <sup>(n, g)</sup>

Peter is a contemporary grill restaurant that offers a unique dining and bar experience with spectacular views from the top of The Peninsula Tokyo. With Japan's rich culinary history and distinctive locally sourced ingredients at its heart, Peter creates modern flavors with regional and seasonal specialties.

<sup>(n)</sup> contains nuts  
<sup>(g)</sup> contains gluten