

BEVERAGE PACKAGE

Unlimited serving for 2 hours

MINERAL WATER

\$ 48 unlimited per person | \$ 10 for additional hour

NON-ALCOHOLIC

Mineral water, soft drinks, orange juice and apple juice, coffee and tea \$ 148 unlimited per person | \$ 60 for additional hour

ALCOHOLIC

Mineral water, soft drinks, orange juice and apple juice, coffee and tea, beers, selected cocktails and selected mocktails
\$ 198 unlimited per person | \$ 90 for additional hour

CHAMPAGNE AND WINE

Mineral water, soft drinks, orange juice and apple juice, coffee and tea, beers, selected cocktails and selected mocktails, white wine, red wine and champagne \$ 398 unlimited per person | \$ 150 for additional hour Top up \$ 100 to upgrade house champagne to Maison Mumm RSRV Cuyée 4.5 Brut Grand Cru N.V.

BEVERAGE PACKAGE SELCTIONS

WHITE WINES

Fleur de Lotus, Domaine Josmeyer, Alsace, France 2023 Fume Blanc, Dalton Winery, Galilee, Israel 2023 Riesling, Taylors Wakefield Estate Clare Valley, Australia 2024

RED WINES

Shiraz, Pikes Eastside, Clare Valley, Australia 2022 Spätburgunder, Thörle Rheinhessen, Germany 2022 Merlot, Taylors Wakefield Estate, Clare Valley, Australia 2023

COCKTAILS

The Botanical Elixir

Vodka, St. Germain elderflower, pineapple juice, camomile, aquafaba

Bloody Mary

Vodka, lemon juice, tomato juice

MOCKTAILS

Repulse Bay Reviver

Pineapple juice, mango juice, orange juice and fresh pineapple

The Spring Garden

The Peninsula peach ginger oolong tea, orange and pink grapefruit, elderflower



SUMMER SET LUNCH MENU

APPETISERS

seasonal vegetables and whipped cream

or

■ BURRATA PUGLIESE

Spanish dry aged Cecina, halfway dried cherry tomatoes tossed in pesto

or

tomato, basil and citrusy avocado tartare, cracker

or

BEEF STEAK TARTARE

aged Rubia Gallega slightly smoked, Bavarian sweet mustard, flatbread Top-up at \$ 40

or

SASHIMI GRADE SCALLOPS CRUDO

pickled banana shallots, raspberry and tomato gazpacho Top-up at \$ 40



MAIN COURSES

MUSSELS MARINARA

tomato, celery, garlic, onion

or

▼ SPINACH AND RICOTTA CANELLONI

bechamel and porcini sauce

or

FRENCH DUCK LEG CONFIT

Lyonnaise potatoes

or

FISH OF THE DAY

Top-up at \$40

or

SLOW-COOKED SHORT RIB AND FOIE GRAS

piquillo peppers, creamy potato, pickled beetroot and beef jus Top-up at \$ 80



DESSERT OF THE DAY

COFFEE OR TEA

Weekdays \$ 498 | Saturdays and Public Holidays \$ 598

Please inform our staff if you have any food allergies or intolerances. All prices are in Hong Kong dollars and subject to 10% service charge.