

# Grill and Chill

by the Bay

Every First and Third Saturday of the Month

## Appetisers and Starters

Spinach Toss \$98

Baby spinach with crispy bacon, caramelised pecan nuts and Parmigiano Reggiano

Chop Chop Salad \$98

Roma tomato, cucumber, olives and feta cheese with citrus vinaigrette

## Burgers and Entrées

*All burgers and entrées are served with French fries and pickles.*

The Big Cheese! \$168

Swiss cheeseburger with mushrooms and onion

Golden Halibut \$148

Crispy beer battered halibut fillets with tartar sauce and mustard mayonnaise

Smokin' Pork Sliders \$128

Pulled pork sliders with sweet chili sauce

Triple Sausage Sizzle \$128

Grilled smoked pork sausages, black forest bratwurst and original bratwurst

Combo Sets Additional

- Top up with a soft drink \$10

- Top up with half pint draught beer \$50

## Side Dishes

Classic Crunch Fries \$68

Served with truffle mayonnaise, honey mustard and spicy ketchup

House Slaws \$38

Onion Rings \$38

Sweet Potato Fries \$38

## Desserts

Chill Brownie à la Mode \$78

Rich brownies with vanilla bean ice cream

Choco-Cherry Bliss \$78

Rich chocolate mousse with cherry sorbet

Ice Bar \$25

Watermelon • Mixed fruits • Peach

Frozen Sugar-Coated Hawthorn Sesame flavor \$30

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## White Wines

Sileni Cellar Selection, Sauvignon Blanc  
Marlborough, New Zealand 2023

| Glass | Bottle |
|-------|--------|
| \$88  | \$430  |

## Red Wines

Sileni Cellar Selection, Pinot Noir  
Marlborough, New Zealand 2022

|       |       |
|-------|-------|
| \$108 | \$530 |
|-------|-------|

## Cocktails

Bayside's Negroni  
Gin infused with The Peninsula earl grey, Italicus and Savoia Rosso

|      |
|------|
| \$98 |
|------|

Southside Serenade  
Savoia Orancio, Italicus, The Peninsula peach & ginger oolong,  
orange & grapefruit juice, club soda

|      |
|------|
| \$98 |
|------|

## Mocktails

Repulse Bay Reviver  
Lift the lid on our icy pineapple mug to reveal a zingy,  
refreshing mix of orange, mango and pineapple juices

|      |
|------|
| \$68 |
|------|

Spring Garden  
The Peninsula peach & ginger oolong,  
orange juice, grapefruit juice, elderflower syrup

|      |
|------|
| \$68 |
|------|

## Draught Beers

Stella Artois / Suntory

| Half<br>Pint | Full<br>Pint |
|--------------|--------------|
| \$88         | \$108        |

## Craft Beer

Gwei•lo IPA

|      |
|------|
| \$68 |
|------|

## Soft Drinks•Mineral Water

Coke•CokeZero•Sprite

|      |
|------|
| \$38 |
|------|

Mineral water (330ml)

|      |
|------|
| \$68 |
|------|

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於每月第一及第三個星期六舉行

## 冷盤

嫩菠菜沙律 \$98

鮮嫩菠菜配香脆煙肉及焦糖核桃伴巴馬臣芝士

美式蔬菜粒沙律 \$98

羅馬蕃茄青瓜配橄欖及羊奶芝士伴柑橘油醋汁

## 漢堡 | 主菜 (漢堡及主菜均配香脆薯條及酸瓜)

淺水灣芝士漢堡 炒蘑菇及洋蔥 \$168

香脆炸魚柳 配他他醬及芥末蛋黃醬 \$148

微辣手撕豬肉漢堡 手撕豬肉配甜辣醬 \$128

香烤香腸拼盤 香烤煙燻豬肉香腸、德國黑森林香腸及德國油煎香腸 \$128

額外

套餐加配 – 汽水一杯 \$10

啤酒一杯 (中杯) \$50

## 小食

香脆薯條 \$68

配黑松露蛋黃醬、蜜糖芥末醬及香辣茄汁

美式椰菜絲沙律 \$38

脆炸洋蔥圈 \$38

甜脆蕃薯條 \$38

## 甜品

特濃朱古力布朗尼配雲呢拿雪糕 \$78

特濃朱古力慕絲配車厘子雪葩 \$78

冰棒 (西瓜味•雜果味•水蜜桃味) \$25

芝麻山楂冰糖葫蘆 \$30

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### 白酒

Sileni Cellar Selection, Sauvignon Blanc 白蘇維翁  
Marlborough, New Zealand 2023 紐西蘭

杯裝 枝裝

\$88 \$430

### 紅酒

Sileni Cellar Selection, Pinot Noir 黑皮諾  
Marlborough, New Zealand 2022 紐西蘭

\$108 \$530

### 雞尾酒

伯爵.尼格羅尼

\$98

伯爵茶風味氈酒、佛手柑酒、甜苦艾酒

南城小夜曲

\$98

意大利橙酒、半島酒店香桃乾薑烏龍茶、柚子柑橘汽泡水

### 無酒精雞尾酒

影灣小清新

\$68

新鮮菠蘿、菠蘿汁、橙汁、芒果汁

小花園

\$68

半島酒店香桃乾薑烏龍茶、柚子柑橘汁、接骨木花風味糖漿

### 啤酒

比利時時代窖藏啤酒 / 日本三得利頂級啤酒

中杯 大杯

\$88 \$108

### 手工啤酒

Gwei•lo IPA 鬼佬•印度淡色艾爾

\$68

### 汽水•礦泉水

可樂•零系可樂•雪碧

\$38

# Junior Grill and Chill

*by the Bay*

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**HOT DOG WITH FRIES** **\$98**

**CHICKEN NUGGETS** **\$88**

**WITH FRIES & APPLE SALAD**

**BALLOONY POP!** **ADDITIONAL**

**TOP UP WITH A CUP OF  
APPLE JUICE / SOFT DRINK**

- SERVED IN JOYFUL BALLOON  **\$20**

- SERVED IN BLISSFUL BALLOON  **\$30**