HEI FUNG TERRACE

THE PENINSULA TOKYO

LUNCH · DINNER · A LA CARTE

LUNCH

WEEKDAY DIM SUM LUNCH — 7800

Assorted Appetizers *(N)(G)*

Cantonese Ikura Siu Mai *(G)*

Steamed Dumpling, Scallop, Lily Bulb *(G)*

Steamed Duck Dumpling, Bamboo Fungus, Purple Sweet Potato *(G)*

Fried Sausage and Radish Pie, XO Sauce *(N)(G)*

Baked Pineapple and Barbecued Pork Bun *(G)*

Braised Pork Belly, New Potato, Black Bean Sauce *(G)*

Cantonese Shrimp Wonton Noodle Soup *(G)*

Chilled Almond Jelly with Seasonal Fruits *(N)*

WEEKDAY PREMIUM LUNCH — 9800

Cantonese Barbecued Appetizers *(N)(G)*

Fried Sausage and Radish Pie, XO Sauce *(N)(G)*

Steamed Duck Dumpling, Bamboo Fungus, Purple Sweet Potato *(G)*

Double-Boiled Chicken Soup, Conpoy, Radish, Goji Berry *(G)*

Wok-Fried Hokkaido Lily Bulb and Prawn *(G)*

Wok-Fried Udon Noodles, Black Pepper Sauce *(G)*

Chilled Coconut Milk Soup, Taro, Tapioca Pearl *(N)*

VEGETARIAN ✦ SIGNATURE

(N) Contains Nuts · (G) Contains Gluten

Prices are inclusive of consumption tax and 18% service charge.

LUNCH

WEEKEND DIM SUM LUNCH — 8800

Assorted Appetizers *(N)(G)*

Cantonese Ikura Siu Mai *(G)*

Steamed Dumpling, Scallop, Lily Bulb *(G)*

Steamed Duck Dumpling, Bamboo Fungus, Purple Sweet Potato *(G)*

Fried Sausage and Radish Pie, XO Sauce *(N)(G)*

Baked Pineapple and Barbecued Pork Bun *(G)*

Braised Pork Belly, New Potato, Black Bean Sauce *(G)*

Cantonese Shrimp Wonton Noodle Soup *(G)*

Chilled Almond Jelly with Seasonal Fruits *(N)*

WEEKEND PREMIUM LUNCH — 10800

Cantonese Barbecued Appetizers *(G)*

Fried Sausage and Radish Pie, XO Sauce *(N)(G)*

Steamed Duck Dumpling, Bamboo Fungus, Purple Sweet Potato *(G)*

Double-Boiled Chicken Soup, Conpoy, Radish, Goji Berry *(G)*

Wok-Fried Hokkaido Lily Bulb and Prawn *(G)*

Wok-Fried Udon Noodles, Black Pepper Sauce *(G)*

Chilled Coconut Milk Soup, Taro, Tapioca Pearl *(N)*

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DINNER

DELUXE DINNER — 22800

Cantonese Barbecued Appetizers *(N)(G)*

Double-Boiled Chicken Soup, Dried Matsutake Mushroom, Conpoy, Radish, Goji Berry

Braised Fresh Abalone, Pumpkin and Asparagus *(G)*

Wok-Fried Hokkaido Lily Bulb and Prawn

Wok-Fried Mogami Beef Flat Iron, Eringi Mushroom, Black Pepper Sauce *(G)*

Seafood Fried Rice, Lettuce, Green Onion with Ikura *(G)*

Chilled Almond Jelly with Seasonal Fruits *(N)*

Baked Egg Tart *(G)*

CHEF'S SIGNATURE DINNER — 33800

Cantonese Barbecued Appetizers *(N)(G)*

Double-Boiled Chicken Soup, Dried Matsutake Mushroom, Conpoy, Fish Maw, Radish, Goji Berry

Slow-Braised Dried 32-Head Sanriku Abalone in Premium Oyster Sauce *(G)*

Wok-Fried Scallop and Asparagus with XO Sauce *(N)(G)*

Wok-Fried Hida Beef Sirloin, Eringi Mushroom, Black Pepper Sauce *(G)*

Seafood Fried Rice, Crab, Lettuce, Green Onion with Ikura *(G)*

Hei Fung Terrace Mango Pudding

Baked Egg Tart

Black Sesame Ball *(N)(G)*

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A LA CARTE

CANTONESE BARBECUE AND APPETIZERS

Barbecued Peking Duck Served in Two Ways *(N)(G)* ✦ Whole 30,000. Half 18,500.	
Hong Kong Style Crispy Mie Kumano Chicken ✦ Whole 16,800. Half 9,800.	
Marinated Chilled Jellyfish *(G)*	4200
Barbecued Kinka Pork *(N)(G)* ✦	6000
Cantonese Style Oven-Roasted Duck *(N)(G)* ✦	5300
Crispy Roasted Pork Belly *(N)(G)*	4800
Marinated Mie Kumano Chicken in Dark Soy Sauce *(N)(G)*	6000

STEAMED DIM SUM

Shanghai Style Pork Dumpling (2 pieces) *(G)* ✦	1700
Cantonese Siu Mai (2 pieces) *(G)*	1500
Double-Boiled Kinka Ham Soup Dumpling in Cornish Jack Fin *(G)*	3400
Steamed Yuba Roll with Seafood, Oyster Sauce (2 pieces) *(G)*	1500
⊡ Bamboo Fungus and Vegetable Dumpling (2 pieces) *(G)*	1500
Steamed Shrimp and Bamboo Shoot Dumpling (2 pieces) *(G)*	1500
Deep-Fried Spring Roll with Seafood (2 pieces) *(G)*	1500
Cantonese Barbecued Pork Bun (1 piece) *(G)*	1500

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A LA CARTE

BIRD'S NEST AND SOUP

Imperial Bird's Nest in Supreme Soup, Kinka Ham *(G)* ✦	28800
Double-Boiled Soup, Superior Bird's Nest, Bamboo Fungus, Conpoy, Soft Shell Turtle *(N)*	13400
Double-Boiled Seafood Soup, Mixed Fungus *(G)*	4400
Hot and Sour Soup, Shrimp and Crab *(G)*	3400
Sweet Corn Soup with Crab	2800

ABALONE AND DRIED SEAFOOD

Slow-Braised Dried Aged 25 Years, 13-Head Sanriku Abalone in Premium Oyster Sauce *(G)*	280000
Slow-Braised Dried 19-Head Yoshihama Abalone in Premium Oyster Sauce *(G)*	98000
Slow-Braised Dried 30-Head Yoshihama Abalone in Premium Oyster Sauce *(G)*	62000
Slow-Braised Dried 32-Head Sanriku Abalone in Premium Oyster Sauce *(G)*	20000
Braised Australian Abalone in Premium Oyster Sauce *(G)*	15000
Stewed Premium Sea Cucumber in Oyster Sauce *(G)*	12800

SEAFOOD

Steamed Okinawa Leopard Coral Grouper, Spring Onion, Ginger *(G)*	13800
Wok-Fried Okinawa Leopard Coral Grouper with Hei Fung Terrace XO Sauce *(N)(G)* ✦	11800
Deep-Fried Japanese Grouper with Sichuan Pepper Salt *(G)* ✦	7800
Wok-Fried Garlic with Fresh Grouper Hong Kong Fisherman's Style	7800
Wok-Fried Ise Spiny Lobster, Spring Onion and Ginger	17500

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A LA CARTE

SEAFOOD · CONTINUED

Braised Prawn in Mild Chili Sauce *(G)*	7700
Steamed Prawn and Vermicelli with Garlic, Fish Sauce *(G)*	7700
Stir-Fried Prawn, Chive and Egg	4800
Steamed Hokkaido Scallop and Vermicelli with Garlic Sauce *(G)* ✦	7800

POULTRY, PORK AND BEEF

Wok-Fried Hida Beef Sirloin with XO Sauce *(N)(G)* ✦	15800
Wok-Fried Akagi Beef Tenderloin with Black Bean *(G)* ✦	13200
Sweet and Sour Pork, Pineapple *(G)*	6800
Stewed Pork Belly *(G)*	6800
Wok-Fried Chicken, Cashew Nut and Sweet Chili Sauce *(N)(G)*	6200
Steamed Miyazaki Hyuga Chicken with Lotus Leaf in Bamboo Steamer *(N)(G)*	6500

VEGETABLES

Braised Tofu and Mushroom with Soy Sauce in Clay Pot *(G)*	4500
Steamed Eggplant and Vermicelli with Garlic Sauce *(G)*	4500
Vegetable of the Day / Select a Cooking Method Sautéed, Wok-Fried with Shaved Garlic, Braised in Supreme Soup, Fermented Bean Curd Sauce, Shrimp Sauce	3900

HONG KONG DISHES

Mapo Tofu with Premium Kinka Pork, Chili Sauce and Kinyou Sansho Pepper *(G)*	5800
Braised Tofu, Chicken and Salted Fish in Clay Pot *(G)*	4800

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A LA CARTE

HONG KONG DISHES · CONTINUED

Stir-Fried Green Beans and Pork with Olive Oil Marinated Mustard Green *(G)*	4500
Braised Eggplant and Salted Fish in Clay Pot *(G)*	4800

RICE AND NOODLES

Fukien Style Fried Rice, Shrimp, Roasted Duck *(G)*	4400
Yangzhou Style Fried Rice, Shrimp, Barbecued Pork *(G)*	4200
Hong Kong-Style Rice with Roasted Meat *(G)* ✦ Please select two dishes from the menu below: Barbecued Kinka Pork, Cantonese Style Oven-Roasted Duck, Crispy Roasted Okinawa Pork Belly, Marinated Mie Kumano Chicken in Dark Soy Sauce.	4800
Stir-Fried Noodles with Seafood and Gravy *(G)* ✦	6000
Stir-Fried Noodles in Dark Soy Sauce *(G)* Bean Sprout, Yellow Chive	3900
Szechuan Style Chinese Noodles in Spicy Soup *(N)(G)*	3900
Stir-Fried Mogami Beef Rice Noodles *(G)*	4800
Cantonese Shrimp Wonton Noodle Soup *(G)*	4200

DESSERT

Hei Fung Terrace Mango Pudding ✦	1800
Chilled Coconut Milk Soup, Taro, Tapioca Pearl *(N)*	1500
Chilled Almond Jelly with Seasonal Fruits *(N)*	1500
Chinese Sponge Cake (1 piece) *(N)(G)*	1400
Hei Fung Terrace Baked Egg Tart (1 piece) *(G)*	1300

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SEASONAL CHINESE TEA

SEASONAL CHINESE TEA COCKTAILS · BY JUNYA TAMAKI, CHINESE TEA MASTER

ZERO PROOF

L'ARTISAN DU THÉ White Tea Sparkling — 2800
Silver Needle

Long Jin Tonic — 1900
Xifeng Long Jin, Juniper Berry, Sansho Pepper, Tonic Water

China Orange — 1900
Chaoan Phoenix Mount Shu Xian, Oriental Beauty, Dried Orange, Clove

CRAFT TEA COCKTAILS

Jasmine Terrace — 2100
Jasmine Pearl, Tokyo Hachio Gin, Plum Wine

Watermelon Bao Zhong — 2100
Wenshan Bao Zhong, Watermelon Liqueur, Vodka

DISCOVER CHINESE TEA CULTURE

Silver Needle — 4600
Savor the aroma and flavor of Chinese tea, freshly brewed at your table by our tea master.

Oriental Beauty — 4200

Baby Chrysanthemum — 4000

Please select three items from the six options below. Our tea master will blend them for you and serve your personalized tea.

Almond

Dried Apple

Jujube

Dried Orange

Dried Longan

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SEASONAL CHINESE TEA

SEASONAL CHINESE TEA COCKTAILS · BY JUNYA TAMAKI, CHINESE TEA MASTER · CONTINUED

Mint

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