THE LOBBY

THE PENINSULA TOKYO

BREAKFAST · A LA CARTE · DRINKS

THE LOBBY BREAKFAST

EACH

7800

THE PENINSULA BREAKFAST

Two Farm Eggs Any Style
fried / scrambled / poached / boiled / omelet. Choice of bacon / ham / pork or chicken sausage

Egg of the Day
Ask your server for today's special.

The Peninsula Eggs Benedict
english muffin, thick atsugi bacon, spinach

Open-Faced Egg White Omelet
marinated tomato with honey and cumin, fresh herbs, feta cheese, rocket salad, lemon dressing

Avocado Toast
multigrain Focaccia, tomato salsa, egg relish, cottage cheese

Signature French Toast
berries, double cream, maple syrup

Souffle Pancake
Chef's Recommendation. Double cream, maple syrup, berries or matcha

Bakery / Natural Plain Yogurt / Seasonal Fruits

A traditional Western-style breakfast consisting of a choice of a main dish with homemade bakery items, yogurt, and seasonal fruits. Please choose one of the following. Includes Juice and Coffee or Tea.

JAPANESE BREAKFAST · CURATED BY TWO-STAR MICHELIN CHEF KAZUO TAKAGI

Assorted Japanese Condiments

Broiled Fish of the Day

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

THE LOBBY BREAKFAST

JAPANESE BREAKFAST · CURATED BY TWO-STAR MICHELIN CHEF KAZUO TAKAGI · CONTINUED

Braised Dish

Seasonal Dish

Steamed Rice, Miso Soup, Japanese Pickles

Dessert

Natto +700

Chef Kazuo Takagi is the owner-chef of two Michelin starred restaurant Kyoto Cuisine Takagi as well as the curator of The Peninsula Tokyo's famed traditional Japanese breakfast. Includes Juice and Coffee or Tea.

CHINESE BREAKFAST

Dim Sum of the Day and BBQ Pork Bun

Fish Meatball and Shrimp Congee

Stir-Fried Chicken Noodles

Cantonese Shrimp Wonton and Vegetable Soup

Hong Kong Style Steamed Crêpe, Dark Soy Sauce

Chili Oil, Red Vinegar, Pickled Olives, Chinese Fried Bread, Fried Onion

Sesame Dumpling

A traditional Chinese breakfast as a nod to The Peninsula Hotel's rich oriental heritage and roots in China, the set comprises of popular Chinese dishes including seafood congee accompanied by condiments, stir-fried noodles, and BBQ pork bun. Includes Juice and Coffee or Tea.

NATURALLY PENINSULA BREAKFAST · INSPIRED BY SHOJIN

Seasonal Fruits and Tofu Cream
ten-grain rice cereal, udo syrup, cream de balsamic

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

THE LOBBY BREAKFAST

NATURALLY PENINSULA BREAKFAST · INSPIRED BY SHOJIN · CONTINUED

Japanese Pickled Salad
mango and seaweed sauce

Five-Grain Rice Porridge Risotto
green bean, chestnut, nameko mushroom, pickled mustard greens, seaweed, shiitake and roasted green tea stock

Naturally Peninsula is a group-wide concept offering plant-based dishes employing locally sourced seasonal produce. The Peninsula Tokyo is delighted to present to you a variety of unique offerings inspired by SHOJIN cuisine, long rooted to Japanese lifestyle. Includes Juice and Coffee or Tea.

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

BREAKFAST A LA CARTE

JUICES AND SMOOTHIES

Juices orange / grapefruit / apple / carrot / tomato	1600
Energy Booster Smoothie pineapple, banana, carrot, ginger, lemon, almond milk, turmeric	2200
Ever Green Smoothie apple, spinach, lemon, cucumber, celery, mint	2200

YOGURT AND CEREALS

Organic Plain Yogurt	2000
Non Fat Plain Yogurt	2000
Porridge berries or banana + 500	2100
Bircher Muesli with almond and apple	2300
Granola Tart coconut yogurt, fresh berries, coconut flake	2300
Homemade Granola organic yogurt, seasonal berries	2300
Cornflakes or All-Bran whole / low fat / non-fat / soymilk, seasonal berries / banana	2100

FROM THE BAKERY

Homemade Bakery Basket butter croissant, pain au chocolat, danish pastries	2600
White, Whole Wheat, Multigrain Toast	850

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

BREAKFAST A LA CARTE

FROM THE BAKERY · CONTINUED

Gluten-Free Bread 1400

THE PENINSULA FAVORITES

Signature French Toast 2900
berries, double cream, maple syrup

Avocado Toast 3850
multigrain focaccia, tomato salsa, egg relish, cottage cheese

Garden Salad 2900
lemon dressing

Souffle Pancake 3100
double cream, maple syrup. Berries or matcha

EGGS

Two Farm Eggs Any Style 2700
fried / scrambled / poached / boiled / omelet. Choice of bacon / ham / pork or chicken sausage

The Peninsula Eggs Benedict 3600
english muffin, thick atsugi bacon, spinach

Open-Faced Egg White Omelet 3200
marinated tomato with honey and cumin, fresh herbs, feta cheese, rocket salad, lemon dressing

Egg of the Day 2900
Ask your server for today's special.

FRUITS

Sliced Seasonal Fruits 4700

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

A LA CARTE

NATURALLY PENINSULA · INSPIRED BY SHOJIN · THE ZEN MEAL 8000

Tsukimi Style Autumn Vegetables
mashed sweet potatoes with nuts, yuzu miso sauce, lotus root, mushrooms, fresh yuba, green beans with quinoa, micro leaves, sesame and tofu purée, edible chrysanthemums

Mushroom Soup
sesame tofu, black truffle

Seasoned Mixed Rice
carrot, burdock, roasted tofu, konjac, hijiki seaweed

Pickled Seasonal Vegetables
simmered soybeans with sweet soy sauce, pickled myoga ginger with miso, pickled turnip with yuzu vinegar

Chamomile Riz au Lait with Soymilk
pione grape, pumpkin, honey jelly, shortbread crumble

At the heart of SHOJIN, and indeed most Japanese cooking, is "one soup, one dish" (ICHIJU ISSAI). Rice and pickles are also served but are taken for granted and not counted in the phrase. This is also the essential Zen meal, which uses four nested bowls. Simple, yet profound.

SANDWICHES

Avocado Toast 3850
multigrain toast, tomato salsa, egg relish, cottage cheese

The Peninsula Club Sandwich 4900
free-range chicken, avocado, lettuce, tomato, egg relish, atsugi bacon, whole wheat toast, garlic mayonnaise, french fries or sweet potato fries

Wagyu Beef Burger 5500
mushrooms, bacon, onion, lettuce, tomato, cheddar cheese, yuzu pepper mayonnaise, french fries or sweet potato fries. Kindly note that in accordance with food safety regulations, burger patties are served well done.

SOUPS AND SALADS

Tom Yum Goong Maenam 3000
river prawn, lemongrass, lime, bird's eye chili

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

A LA CARTE

SOUPS AND SALADS · CONTINUED

Classic Minestrone — 3000
vegetable bouillon, cappellini, white beans, bacon

Caesar Salad — 4000
bacon, croutons, parmesan cheese, poached egg

Smoked Norwegian Salmon and Avocado Salad — 4600
poached egg, lemon dressing

ASIAN SELECTION

Kansai Style Udon Noodle Soup — 4500
shrimp and vegetable tempura, yuzu pepper

Japanese Beef Steak Rice Bowl — 8500
steamed rice, wasabi, soy sauce, miso soup

Tonkatsu — 5600
japanese pork, steamed rice, miso soup

Curry and Rice — 6500
beef sirloin, steamed rice, japanese pickles

Sashimi Set Meal — 6800
five kinds of seasonal fresh fish, steamed rice, miso soup

Tuna Tartare Rice Ball — 6500
sansho-flavored nori tsukudani, miso soup

WESTERN SELECTION

Burrata Cheese with Roasted Tomato — 4500
sourdough bread, balsamic syrup

Spicy Roasted Cauliflower Salad — 3800
cottage cheese salsa

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

A LA CARTE

WESTERN SELECTION · CONTINUED

Spaghetti Beef Bolognese	4000
Spaghetti alla Pugliese broccoli, stick senor, king crab, bottarga	4500
Norwegian Salmon seasonal vegetables ratatouille, tapenade sauce	6200
Lobster, Scallop and Mushroom Fricassée american sauce	7900
Braised Japanese Beef Cheek in Red Wine creamy polenta and potato galette	6900

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

DESSERT

NATURALLY PENINSULA · INSPIRED BY SHOJIN

Oatmeal Granola Tart 2800
almond milk, amatika chocolate custard cream, seasonal fruits, mango coconut sauce

Naturally Peninsula Cuisine is prepared with natural, nutritious plant-based ingredients, designed to support a wellness lifestyle.

CHEF'S RECOMMENDATION

Souffle Pancake Plain 2600
double cream, maple syrup

Souffle Pancake Berries or Matcha 3100
double cream, maple syrup

Gâteau Marjolaine 3200
praline, pistachio, and chocolate mousse, hazelnut biscuit joconde

The Peninsula Tokyo Mango Pudding 2800
coconut ice cream

Uji Matcha Ice Cream Profiteroles 3300
jivara milk chocolate jelly, mandarin-orange confiture, kumamoto chestnut crumble

Selection of Ice Cream and Sorbets 1500
vanilla / chocolate / matcha green tea / coconut / raspberry / mango

Selection of Daily Cake 3300
with coffee or tea

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

KIDS

KIDS BREAKFAST

Pancakes berry compote	1900
French Toast caramelized banana, maple syrup	1900
One Farm Egg Any Style fried / scrambled / poached / boiled / omelet, seasonal vegetable, chicken sausage	2100
Rice Congee	1500
Chocolate Cereals	1500

An assortment of baby food is available upon request.

KIDS MENU

Seafood Gratin	1900
Chicken Nuggets and French Fries	1900
Spaghetti tomato sauce, seasonal vegetable, seasonal fruits	2200
Chicken Sausage Dog with Egg Salad and Cheese seasonal vegetables, seasonal fruits	2700
Kids Lunch Plate fried shrimp, hamburger steak, seasonal vegetable, omelet rice, hash brown, seasonal fruits	3300
Kids Afternoon Tea	3300

AND IF YOU HAVE BEEN GOOD

Milk Shake choice of banana and chocolate / mixed berries	1700

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

KIDS

KIDS MENU · CONTINUED

Kids Parfait 2100

vanilla and chocolate ice cream, banana, berry, cereal, cream, berry sauce

An assortment of baby food is available upon request.

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

DRINKS

GLASS CHAMPAGNE & WINE · CHAMPAGNE

The Peninsula Champagne by Deutz Brut N.V.	4,700 glass / 28,000 bottle
R&L Legras, Blanc de Blancs Grand Cru N.V.	4,400 glass / 27,300 bottle
Duval-Leroy, “Cuvée Kamon” Brut 1er Cru N.V.	32,000 bottle

WHITE WINE

Julien Brocard, Chablis, Vigne de la Boissonneuse 2022 Chardonnay	3,700 glass / 21,900 bottle
Domaine Vacheron, Sancerre 2023 Sauvignon Blanc	3,400 glass / 20,000 bottle

RED WINE

Domaine Laurent Combier, Crozes-Hermitage 2021 Syrah	2,800 glass / 17,400 bottle
Marion, Valpolicella Superiore 2019 Corvina Grosso	3,400 glass / 20,000 bottle
Bachelet-Monnet, Maranges 1er Cru, Clos de la Boutière 2020 Pinot Noir	4,000 glass / 23,800 bottle

BEER

Suntory The Premium Malt’s Master’s Dream / Draft Beer	2100
Peter Beer Blue (Pilsner) / Red (Pale Ale) / Black (Stout)	2200
Non-Alcoholic Beer Suntory “All Free”	1600

JAPANESE WHISKY

Yamazaki NV	4100

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

DRINKS

JAPANESE WHISKY · CONTINUED

Yamazaki 12y	7000
Hakushu NV	4100

SAKE

The Peninsula Junmai Daiginjo	5,500 / 300ml
Daimon Shuzo, Daimon 35 Junmai Daiginjo	9,200 / 300ml, 17,400 / 720ml
Mizubasho “Pure”, Sparkling Sake	11,200 / 360ml, 20,000 / 700ml
Mizubasho “Midori”, Junmai Daiginjo	5,700 / 300ml, 13,200 / 720ml

MINERAL WATER

The Peninsula Sparkling Water	1,600 / 500ml
The Peninsula Water	1,600 / 500ml
S. Pellegrino	1,300 / 500ml, 2,300 / 1,000ml
Perrier	1,300 / 350ml, 2,050 / 750ml
Evian	2,050 / 750ml

COFFEE

Coffee / Hot or Iced	1700
Decaffeinated Coffee	1700
American Coffee	1700
Espresso	1700

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

DRINKS

COFFEE · CONTINUED

Cappuccino	1800
Caffé Latte / Hot or Iced	1800
Caffé Au lait / Hot or Iced	1800
Hot Chocolate	1800

SOFT DRINK

Coca-Cola / Coca-Cola Zero	1600
Ginger Ale Canada Dry	1600
Orange Juice	1600
Grapefruit Juice	1600
Apple Juice	1600
Mango Juice	1600

TEA

The Peninsula Tokyo Blend Tea	1800
The Peninsula Tokyo Breakfast Tea	1800
The Peninsula Tokyo Afternoon Tea	1800
Iced Tea	1800
Jasmine Tea	1800
Muscat Tea	1800

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

DRINKS

TEA · CONTINUED

Apricot Citrus by Art of Tea	1900
Darjeeling by Art of Tea	1900
Earl Grey by Art of Tea	1900
Raspberry Nectar by Art of Tea	1900
Pacific Coast Mint by Art of Tea	1900
French Lemon Ginger by Art of Tea	1900
Egyptian Chamomile by Art of Tea	1900
Hibiscus Berry by Art of Tea	1900
Japanese Green Tea	1700

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