

THE PENINSULA

BEVERLY HILLS

Private Dining Menu

*Sales tax will be applied to retail prices of all taxable items.
A 20% service charge and \$6 delivery fee will be added.*

ALL DAY BREAKFAST

FRESH JUICES, FRUITS & CEREALS

Fresh Orange or Grapefruit Juice 7

*Chilled Tomato, V-8, Cranberry, Apple,
Pineapple
or Prune Juice 7*

*Cold Pressed Wheat Grass, Green Apple,
Cucumber,
Spinach and Celery 13*

Cucumber, Mint, Agave and Lime Agua Fresca 12

*Seasonal Sliced Melon and Pineapple or Half
Grapefruit 11*

Assorted Seasonal Berries 15

*House-Made Bircher Müesli: Strauss Family Farms
Yogurt, Organic Oats, Dried Fruits, Flax and Hemp
Seed 15*

*House-Made Almond and Walnut Granola,
Yogurt, Berries 15*

*Corn Flakes, Original Frosted Flakes, Special K,
Bran Flakes*

*Shredded Wheat, All Bran Natural Fiber Cereal,
Raisin Bran, Rice Krispies, Cheerios 8.75*

Hot Steel Cut Oatmeal or Cream of Wheat 12

CONTINENTAL BREAKFAST

*Freshly Squeezed Juice, Assorted Freshly Baked
Pastries with Peninsula Blend Coffee or Tea
21*

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NATURALLY PENINSULA COLD BREAKFAST

*Choice of Freshly Squeezed Juice
Fresh Fruit and Berries, Bircher Muesli
Peninsula Blend Coffee or Herbal Tea*

27

NATURALLY PENINSULA HOT BREAKFAST

*Egg White Frittata, Fire Roasted Tomatoes
Bell Peppers, Basil
Peninsula Blend Coffee or Tea*

30

JAPANESE BREAKFAST

*Grilled Salmon, Miso Soup, Sunny Side Up Egg,
Toasted Seaweed, Pickled Vegetables, Chilled
Vegetables, Steamed Rice and Green Tea*

35

AMERICAN BREAKFAST

*Freshly Squeezed Orange or Grapefruit Juice
Two Eggs any Style with Potatoes and Bacon or
Sausage,
Toast or Sourdough English Muffin
and Peninsula Blend Coffee or Tea*

29

Peninsula Chinese Breakfast 半島中式早餐

THE BREAKFAST SERVED AT THE PENINSULA HONG
KONG INSPIRED THIS MENU. A VEGETARIAN CHINESE
BREAKFAST IS ALSO AVAILABLE.

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Steamed Shrimp Dumplings
水晶鮮蝦餃

Steamed Barbecued Pork Bun
蜜汁叉燒包

Lobster and Scallop Congee
龍蝦帶子粥

*Boiled Tea Egg, Pork Floss
and Sichuan Preserved Vegetables*
配茶葉蛋 豬肉鬆及榨菜

*Stir-fried Egg Noodles, Shredded Chicken, Bean
Sprouts
in Dark Soy Sauce*
豉油皇銀芽雞絲炒麵

Hot Non-Sweetened Soy Milk
無糖熱豆漿

Peninsula Long Jing Tea or Puer Tea
半島龍井茶 或 普洱茶

\$33

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BREAKFAST SPECIALTIES

*Ale-Braised House-Made Corned Beef Hash
Poached Eggs, Mustard Hollandaise 22*

*Egg White Frittata
Roasted Tomatoes, Bell Peppers, Basil 20*

Brioche French Toast 18

*Nutella, Banana, Chopped Hazelnut French Toast
21*

*Organic Spelt, Oat, Flax and Barley Flour
Blueberry Pancakes 19*

BREAKFAST CLASSICS

*Traditional Buttermilk Pancakes 17
Prepared with Blueberries or Bananas 19*

*House Cured and Smoked Salmon
Traditional Accompaniments, Choice of Toasted
Bagel 23*

*Eggs Benedict:
Canadian Bacon and Asparagus 22
House Smoked Salmon and Tomato 26*

*Three Egg Omelet with Ham, Cheese, Mushrooms,
Onions, Tomatoes or Spinach 19*

*Two Eggs any Style with Hashed Brown Potatoes
14*

ACCOMPANIMENTS

Our Own Smoked Salmon 12

*Bacon: Apple Wood Smoked Traditional,
Turkey, or Canadian
Sausage: Pork or Turkey 7*

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Yogurt: Plain, Low Fat or Greek
Cottage Cheese 8

Hashed Brown Potatoes 7

FROM THE BAKERY

Traditional Croissants 5.50

Chocolate Croissant 6.50

Freshly Baked Muffin 6

Sourdough English Muffin or Freshly Baked Bagel
6

Selection of White, Whole Wheat, Seven Grain
or Cinnamon-Raisin Toast with Fruit Preserves 5

Assorted Danish Pastries 12

BEVERAGES

A Large Pot of Peninsula Blend Coffee 12

A Selection of Hot Teas 8

Espresso 6.25

Decaffeinated or Regular Cappuccino 8

ALL DAY DINING

VINTAGE BELVEDERE CLASSICS

Home-Style Traditional Chicken Soup 10

The Peninsula Chili
Angus Beef, Aged Cheddar 10

House Cured and Smoked Salmon:
Capers, Onions and Sliced Tomato 23

~ Or ~

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*Scallion Pancake, Chive Crème Fraîche and
Caviar 23*

*“Truffle Macaroni and Cheese”
Elbow Macaroni with Black Truffles, Hen of the
Woods Mushrooms and Parmigiano-Reggiano
19.50*

*Petrossian 1oz Premium Caviar
Tsar Imperial Imported Osetra 325
Domestic Alverta White Sturgeon 195
Traditional Garnishes*

APPETIZERS

Poached and Chilled Jumbo Prawn Cocktail 23

*Baby Beets, Burrata, Strawberry
Apollo Organic Olive Oil and Balsamic
Reduction 17*

*Tortilla Chips, House-Made Guacamole
Fire Roasted Salsa 13*

*Petite Lobster Rolls
Preserved Lemon, Crème Fraîche, Caviar 19*

*Hoisin Barbecue Beef Satays
Thai Peanut Dipping Sauce 19*

*Kalbi Short Rib Tacos
Kimchee Aioli, Pickled Daikon, Cilantro 20*

SALADS

*Mediterranean Market Salad
Cucumber, Tomato, Red Onion,
Parsley-Preserved Lemon Vinaigrette 16*

Kenter Canyon Farms Baby Lettuce,

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*Oven-Roasted Eggplant, Pine Nuts,
Ras el Hanout Vinaigrette 14*

Caesar Salad

With Marinated Grilled Breast of Chicken 24

With Herb Grilled Jumbo Prawns 32

With Skuna Bay Salmon 32

*The Peninsula's Cobb Salad with Roasted
Chicken, Bacon, Avocado, Tossed in a Creamy
Herb Dressing 25*

SANDWICHES

*Tuna Salad Sandwich on Toasted Wheat Bread
18*

*House-Roasted Chicken Club Sandwich
Applewood Bacon, Avocado on Seven Grain Toast
20*

*Grass-Fed All Natural Beef Burger
Thick Sliced Tomato, Iceberg Lettuce,
Aged White Cheddar, Herbed Garlic Aioli 24*

HEARTH OVEN FLAT BREADS

*Smoked Salmon Flatbread
Crème Fraîche, Capers, Shaved Red Onion 19*

*Dungeness Crab Flatbread
Confit Tomatoes, Garlic Aioli 18*

*Prosciutto Flatbread
Walnut-Arugula Pesto, Walnuts, Fig 17*

MAIN SELECTIONS

*Skuna Bay Salmon, Quinoa Tabbouleh,
Smoked Tomato Coulis 33*

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*Alaskan Halibut
Couscous, Salsa Verde 38*

*Mary's Chicken
Pomme Purée, Grilled Asparagus 35*

*Roasted Beef Tenderloin
Yukon Potato Fondant, Baby Leek, Bordelaise 49*

*28-Day Dry Aged Bone-In-Ribeye
Bone Marrow, Cipolini Onions 78*

MARKET VEGETARIAN CUISINE

While our private dining menu offers numerous vegetarian selections, we endeavor here to bring you the best the local market has to offer from our seasonally inspired Belvedere menus.

*Bay Area Harvested Mushroom Risotto
Parmigiano-Reggiano, Arugula Pesto 22*

*Fresh Orecchiette, Escarole, Kenter Canyon
Farms Espelette, Private Reserve Olive Oil*

*Organic Red Quinoa
Charred Asparagus, Smoked Tomato
Vinaigrette,
Garden Herb Salad 22*

*Gnocchi
Wild Mushrooms, Spinach
Parmigiano Reggiano 28*

*Charred Peppers
Bulgur Wheat, Feta 10*

DESSERTS

“The Only Hot Fudge Sundae”

*Sales tax will be applied to retail prices of all taxable items.
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*House Made Tahitian Vanilla Ice Cream,
Single Origin Valrhona Chocolate,
Candied Peanuts, 24K Gold*

18

*Fork and Knife Candy Bar
Peanut Butter, Bacon, Bourbon*

12

*Root Beer Float
Virgil's Root Beer, Vanilla Ice Cream*

10

*Chocolate Cake
Dark Chocolate and Coffee-Infused Cake,
Dark Chocolate Mousse*

14

*Warm Apple Cobbler
French Butter Almond Streusel, Thyme Ice Cream*

15

CHILDREN'S DESSERTS

*Butterscotch Sundae
Vanilla Ice Cream, Banana, Peanut Butter*

10

*Chocolate Cake
Layers of Chocolate Mousse and Chocolate Sponge*

8

Assorted Miniature Cookies and Goodies

8

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*Fresh Fruit Plate and Yogurt
Apples, Grapes, Strawberry*

8

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HONG KONG STYLE DIM SUM

Dim Sum comprises a wide range of light dishes served alongside Chinese tea



Our authentic Dim Sum is prepared by a native Hong Kong Chef who learned the craft in the same neighborhood as our flagship hotel, The Peninsula Hong Kong.

All choices consist of 3 pieces per person served with Sambal Oelek, Chinese Mustard and Soy Sauce.

STEAMED DUMPLINGS IN NOODLE WRAPPER

Shrimp Dumplings 12

Chicken Dumplings 11

Pork and Shrimp Siu Mai 12

CANTONESE POTSTICKERS

Peking Duck Potstickers 12

Shiitake Mushroom Potstickers 11

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DUMPLINGS IN WHEAT FLOUR BUN

Baked Chicken Bun 10

BBQ Pork in Steamed Dough 11

CRISPY FRIED ROLL

Scallop and Shrimp 12

Crispy California Spring Rolls 11

SELECTION OF CHINESE TEAS

Green, Oolong and Jasmine 8

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WHEAT FREE



IMPORTANT: *AS SIMILAR DISHES OFTEN CONTAIN WHEAT, WE KINDLY REQUEST THAT YOU SPECIFY "WHEAT FREE" WHENEVER ORDERING FROM THIS MENU*

WHEAT FREE BREAKFAST

*Egg White Frittata, Roasted Tomatoes,
Bell Peppers, Basil 20*

*Three Egg Omelet with Ham, Cheese, Mushrooms,
Onions, Tomatoes, or Spinach 19*

*Two Eggs and Style with Hashed Brown Potatoes
14*

*Seasonal Sliced Melon and Pineapple
or Half Grapefruit 11*

*House-Cured and Smoked Salmon,
Traditional Accompaniments 23*

*Bacon: Applewood Smoked, Traditional,
Turkey or Canadian 7*

Yogurt: Plain, Low Fat or Greek, Cottage Cheese, 8

WHEAT FREE ALL DAY DINING

*Skuna Bay Salmon, Quinoa Taboulleh,
Smoked Tomato Vinaigrette 33*

*Mary's Chicken, Pomme Purée, Grilled Asparagus
35*

Roasted Beef Tenderloin, Yukon Potato Fondant,

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Baby Leek, Bordelaise 49

Bay Area Mushroom Risotto, Parmigiano-
Reggiano,
Walnut-Arugula Pesto 22

WHEAT FREE SNACKS

Poached and Chilled Jumbo Prawn Cocktail 23

Baby Beets and Burrata, Strawberry,
Olive Oil, Balsamic 17

Truffle Popcorn 13

Vegetable Crudité with Ranch Dip 16

Items on this menu are prepared without the use of wheat products. In the event of a serious gluten allergy please notify your server. products used in these dishes may be produced in facilities where wheat is present and some non-wheat ingredients may contain trace amounts of gluten or similar proteins.

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PENINSULA STIR FRY

The Combination of Far Eastern cooking technique and California Fresh Produce results in healthful stir fry dishes customized for your dining pleasure.



Beef Tenderloin

*White Rice
Bean Sprouts
Hunan Sauce
Mushrooms
Broccoli
Scallions*

35

Tiger Shrimp

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Lo Mein Noodles

Lemongrass

Snow Peas

Cashews

Orange

Basil

32

Chicken Breast

Brown Rice

Sweet and Sour

Napa Cabbage

Red Peppers

Bok Choy

Cilantro

32

LATE NIGHT

DINING

APPETIZERS

Home Style Chicken Soup 10

*Chilled Jumbo Prawns with
Creamy Cocktail Sauce 23*

Our Own Smoked Salmon with Traditional Garnish 23

Hoisin Barbecue Beef Satays

Thai Peanut Dipping Sauce 19

Kalbi Short Rib Tacos

Kimchee Aioli, Pickled Daikon, Cilantro 20

*Assorted Domestic and Imported Cheeses with
Fresh Fruit and Water Crackers 25*

Mixed Young Lettuce

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Tofu Pad Thai

Grilled Tofu

Bok Choy

Shiitake

Frittata

Peanuts

Cashew

28

*Oven-Roasted Eggplant, Pine Nuts,
Ras el Hanout Vinaigrette 14*

MAIN SELECTIONS

Caesar Salad

With Marinated Grilled Breast of Chicken 24

With Herb Grilled Jumbo Prawns 32

With Skuna Bay Salmon 32

Tuna Salad Sandwich on Toasted Wheat Bread 18

House-Roasted Chicken Club Sandwich

Applewood Bacon, Avocado, Seven Grain Toast 20

Grilled Half-Pound Grass-Fed Burger

Thick Sliced Tomato, Iceberg Lettuce,

Aged White Cheddar, Herbed Garlic Aioli 24

Two Eggs Any Style with Hashed Brown Potatoes 14

Ham and Cheese Omelet 19

DESSERTS

“The Only Hot Fudge Sundae”

House Made Tahitian Vanilla Ice Cream, Single Origin

Valrhona Chocolate, Candied Peanuts, 24K Gold 18

Chocolate Cake

Dark Chocolate and Coffee Infused Cake,

Dark Chocolate Mousse 14

Warm Apple Cobbler

French Butter Almond Streusel, Thyme Ice Cream 15

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CHILDREN'S DINING

BREAKFAST

Seasonal Berries 10

Selection of Cold Cereals 5

Steel Cut Oatmeal 8

House-Made Nut Granola with Berries 8

*Scrambled Egg with Hashed Brown Potatoes and Bacon
13*

Blueberry or Chocolate Chip Pancakes 11

Peanut butter and Jelly Waffle 11

LITTLE PLATES

Rolled Peanut Butter Apples with Granola 8

*Fresh Cut Carrots, Celery and Broccoli
with House Ranch Dressing 7*

Warm Pita, Hummus, Sour Yogurt 9

Tortilla Chips, Fire-Roasted Salsa, Guacamole 8

Wedge Salad with Tomatoes, Cucumbers and Balsamic 9

Steamed Vegetables 6

Traditional Chicken Soup 7

BIGGER PLATES

*Sales tax will be applied to retail prices of all taxable items.
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Macaroni and Cheese 12

Cheeseburger Sliders with Fries 16

Grilled Salmon, Rice, Fresh Tomato Salsa 18

*Roasted Chicken Breast, Roasted Salsa,
Asparagus and Baby Potatoes 19*

Crispy Fried Chicken Tenders with French Fries 13

Mini Margarita Pizza 13

*Chicken Tacos, Flour Tortillas, Guacamole,
Pico de Gallo 14*

Broccoli and Egg Rice Bowl 12

Chicken Salad Wrap, Grapes, Celery, Almonds 15

“Lunchables” Turkey, Cheese, Cracker 14

WINE LIST

Sparkling

*146 Sparkling, Schramsberg, Blanc de Blancs, Brut M.V., CA
80*

*138 Champagne, Nicolas Feuillatte, Brut M.V., France
80*

*198 Champagne, Deutz, Peninsula Label, Brut M.V., France
104*

*108 Champagne, Veuve Clicquot Ponsardin, Yellow Label M.V., Fr.
135*

*5103 Champagne, Krug, Grande Cuvée, Brut, M.V., France
(375ML) 165*

*197 Champagne, Moët & Chandon, Dom Pérignon M.V., France
347*

*131 Champagne, Louis Roederer, Cristal, Rosé M.V., France
1295*

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Rosé

- 310 Blend, *Château d'Esclans*, Whispering Angel, Provence,
France 68
- 273 Pinot Noir, *Big Table Farm*, Laughing Pig, Willamette Valley,
OR 60

White

- 364 Pinot Grigio, *Caposaldo*, Veneto, Italy
54
- 246 Greco di Tufo, *Terradora*, Loggia Della Serra, Campania, Italy
45
- 381 Riesling, *Trimbach*, Alsace, France
45
- 320 Sauvignon Blanc, *Domaine Pierre Riffault*, Sancerre, France
85
- 297 Grüner Veltliner, *Weixelbaum*, Ried Wechselberg,
Kamptal, Au. 57
- 216 Godello, *Rafael Palacios*, Louro do Bollo, Valdeorras, Spain
52
- 304 Viognier, *Jorian Hill*, Santa Ynez Valley, California
58
- 395 Chardonnay, *Keller Estate*, Peninsula Label, Sonoma Coast,
CA 68
- 209 Chardonnay, *Chateau Montelena*, Napa Valley, California
105
- 275 Chardonnay, *Louis Latour*, Bâtard-Montrachet, Grand Cru,
Fr. 610

Red

- 402 Pinot Noir, *Keller Estate*, Peninsula Label Sonoma Coast, CA
72
- 423 Pinot Noir, *George*, Hansen Vineyard, Russian River Valley,
CA 165
- 5005 Tempranillo, *Rioja*, *Marqués de Cáceres*, Spain 375ML
26

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- 442 Syrah, *Stolpman, Estate, Santa Ynez, California*
56
- 902 Cabernet Sauvignon Blend, *Chateau Le Bergey, Bordeaux, France* 45
- 449 Cabernet Sauvignon, *Silver Oak, Napa Valley, California*
234
- 675 Cabernet Sauvignon Blend, *Cht. Gruaud Larose, Saint Julien, Fr.* 385
- 887 Cabernet Sauvignon Blend, *Opus One, Napa Valley, California* 490
- 549 Merlot, *Duckhorn Vineyards, Napa Valley, California*
120
- 947 Sangiovese, *Fuligni, Riserva, Brunello di Montalcino*
290
- 462 Malbec, *Maal, Impossible, Mendoza*
68

Sweet

- 5251 Sémillon, *Dolce, Late Harvest, Napa Valley, California, 375 mL* 155
- 0346 Sémillon, *Château d'Yquem, Sauternes, France, 375 mL*
780

Please inquire with your server for the full wine list.
Service of alcoholic beverages is prohibited by law after 2:00 a.m.

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LIQUOR BY THE BOTTLE

GIN

Tanqueray	150
140	
Beefeater	150
180	
Bombay Sapphire	180
Hendrick's	180
180	

VODKA

Absolut	
Chopin	
Belvedere	180
Grey Goose	

COGNAC

Remy Martin, VSOP	240
Remy Martin, XO	360
160	
Hennessy, XO	380
Courvoisier, VS	
Blue	380

SCOTCH

J & B	140
Chivas Regal	
Johnny Walker Black	180
180	Johnny Walker

RUM

Bacardi, Silver	120
180	
Ten Cane	120
180	
Mount Gay	140
Years	200
Barbancourt	180

SINGLE MALT

Glenfiddich	
Laphroaig, 10 Years	
The Macallan, 12	
Oban, 14 Years	240

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**TEQUILA
BOURBON**

WHISKEY &

<i>Patron, Silver</i>	<i>180</i>	<i>Jack Daniels</i>	<i>120</i>
<i>Patron, Anejo</i>	<i>200</i>	<i>Jameson</i>	<i>180</i>
<i>Don Julio, Anejo</i>	<i>200</i>	<i>Makers Mark</i>	
<i>180</i>			
<i>Chinaco, Anejo</i>	<i>180</i>	<i>Basil Hayden's</i>	
<i>180</i>			

Appropriate glasses, ice and mixers are included.

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