



THE PENINSULA

RESTAURANT AND GARDENS

THURSDAY INDOOR FORMULA

PRICE: USD 49 PER PERSON

OPEN WINE & SOFT DRINKS - PRICE IS INCLUSIVE OF VAT

SALAD SELECTION

INSALATA DI RUCCOLO E FUNGHI

WILD ROCCA, FRESH MUSHROOM, PARMESAN SLICES, BALSAMIC SAUCE

INSALATA FRUITI DI MARE FRESCHI

OCTOPUS, SHRIMP, CALAMARI, FENNEL, CHERRY TOMATO, MESCLUN, LEMON SAUCE

INSALATA DI SPINACI CON BRIE

SPINACH SALAD WITH BRIE

INSALATA DI QUINOA

QUINOA SALAD WITH MIXED VEGETABLES AND FRUITS

INSALATA ICEBERG

ICEBERG, ROQUEFORT SAUCE, CHERRY TOMATO, WALNUTS

INSALATA DELLA CASA

MESCLUN, SLICED TOMATO, CUCUMBER, FRESH MUSHROOM, ARTICHOKE HEART, PARMESAN SLICES

INSALATA "AUBERGINES"

WILD ROCCA, EGGPLANT, VACCA MOZZARELLA, GRILLED ONION, CHERRY TOMATO, WALNUTS, BASIL

ANTIPASTI

SELECTION OF GRILLED VEGETABLES

SELECTION OF CHEESE

SELECTION OF DELICATESSEN (BRESAOLA, PARMA)

FUNGHI É PARMIGIANO

FRESH MUSHROOM, PARMESAN CREAM, ROSEMARY SAUCE

MELANZANE ALLA SORRENTINA

FRIED EGGPLANT, TOMATO SAUCE BASIL, MOZZARELLA, PARMESAN CHEESE

STATIONS

HOT BITES: MOZZARELLA VACCA, BRIE, PARMA

CARPACCIO WITH GORGONZOLA SAUCE

TORTILLA DE CARNE

TORTILLA DE POLLO

GRILLED SALMON

GRILLED SHRIMPS

RISOTTO AL LIMONE

PASTA STATION

DESSERT

TIRAMISU DELLA CASA
HOMEMADE TIRAMISU

SELECTION OF TARTS

TORTA AL CIOCCOLATO
CHOCOLATE CAKE

CROSTA DE MELA
CRUST OF APPLE, VANILLA SCOOP, CARAMEL SAUCE

BREAD PUDDING
BRIOCHE DIPPED IN MILK, CARAMEL SAUCE, VANILLA SCOOP, SERVED HOT

PROFITEROLE

CRÈME BRÛLÉE

PANNA COTTA

PINEAPPLE CARPACCIO WITH STRAWBERRY AND ORANGE SAUCE



THANK YOU

FOR HAVING CONSIDERED “ THE PENINSULA RESTAURANT & GARDENS ” AS THE
VENUE FOR YOUR SPECIAL EVENT, AND WE WOULD LIKE TO ASSURE YOU ONCE
MORE THAT WE WILL DO OUR UTMOST TO MAKE IT A SUCCESS.



04 / 540 240

www.thepeninsula.com.lb