

THE PENINSULA

C H I C A G O



DINNER MENU

Dim Sum

Crispy Scallop Parcel

Pecky Crab Wonton

Pork Shumai

Vegetable Dumpling

Crispy Duck Taro

Radish Cake

Scallop Shumai

Shrimp Pot Sticker

Shrimp Spring Roll

Spicy Beef Gyoza

Snow Crab Dumpling

Lobster Dumpling

Shanghai Dumpling
“Xiao Lung Bao”

Dim Sum Sampler

Spicy Beef Gyoza, Crispy Duck Taro, XO Scallop Shumai
Snow Crab Dumpling, Vegetable Dumpling

This menu is for reference only, as individual dishes may change from time to time.

November 2007

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DINNER MENU

Soups

Hot & Sour Soup

Shellfish Wontons, Tofu, Baby Spinach, Coconut Foam

Rattle Snake Soup

Braised, Conpoy, Aged Xiao Hsing Wine

Herbal Chicken Soup

Cordyceps, Wild Ginseng, Black Chicken Consommé

Appetizers

Buddhist Roll

Vegetables, Mushrooms, Soya Glaze

Chrysanthemum Spare Ribs

Oriental BBQ Sauce

Crispy Mongolian Eel

Pickled Papaya Salad, Sesame Vinaigrette

“Sa Tin” Roasted Quail

Pickled Pear, Citrus Salsa, Red Date Chutney

Shanghainese Trio

Braised Duck, Five Spiced Pork, Jelly Fish, Chicken Floss Roll

Kobe Beef Roll

White Asparagus

Sashimi Platter

Maine Lobster, Hamachi, Ahi Tuna, Hokigai Clam

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Abalone

Omar Abalone
"20 Heads"

Yoshihama Abalone
"12 Heads"

Aomri Abalone
"5 Heads"

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Meat & Poultry

Kung Pao Chicken

Wok-Fried, Scallion, Ginger, Garlic, Cashews, Chili Peppers

“Dong Bo” Pork Belly

Slow Braised, Marinated, Preserved Beans, Shanghai Bok Choy

Five Spiced Duck Breast

Wok-Fried, Mushrooms, Seasonal Vegetables, Roasted Pine Nuts, Homemade Hoisin Sauce

Wok-Fried Beef Tenderloin

Emperor Mushrooms, Gailan, Oyster Sauce or Black Pepper Sauce

Beef Short Ribs

Asian Vegetables, spices, Red Curry Sauce

Sichuan Venison Rack

Red Pepper Crusted, Olive Cabbage, Radish Cake, Wok-Fried Brussels Sprouts

Japanese Kobe

Smoked Eggplant, Kimchee, Baby Spinach, Daikon Crisps, Sake Butter Shoyu

Vegetables & Tofu

Winter Melon

Braised, Bamboo Piths, Flower Mushrooms, Sea Moss

Braised Tofu

Baby Bok Choy, Enoki Mushrooms

Wok-Fried Seasonal Vegetables

Minced Garlic, Xiao Hsing Wine

“Mapo” Tofu

Stewed, Shrimp, Minced Pork, Mushrooms, Toban Chili

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DINNER MENU

Fish & Seafood

Cantonese Style Cod Fish

Steamed, Ginger, Scallion, Coriander Soy Sauce

Sichuan Red Snapper

Pan Fried, Shanghai Bok Choy, Spicy Eggplant Sauce

“Teo Chew” Style Grouper

Steamed, Pickled Cabbage, Mushrooms, Tofu, Tomatoes, Chinese Red Dates, Ginger, Sour Plums, Fish Broth

Wok-Fried Scallops

Asian Vegetables, Ginger Black Bean Sauce

Chili Prawns

Wok-Fried, Green & White Asparagus, Asian Sweet Chili

Kung Pao Prawns

Wok-Fried, Scallion, Ginger, Garlic, Cashew, Chili Peppers

XO Lobster

Wok-Fried, Asian Vegetables, Shanghai XO Sauce

Rice & Noodles

Ginger & Garlic Fried Rice

Organic Brown Rice, Corn, Vegetables, Edamame Beans

“Tan Tan Mien”

Rice Noodles, Shredded Pork, Sichuan Vegetables, Spicy Toban Soup

Singapore Noodles

Stir Fried, Shrimp, BBQ Pork, Cabbage, Bean Sprouts

Cantonese Seafood Fried Rice

Wok-Fried, Shrimp, Scallops, Crab Meat, Vegetables, Conpoy

Lobster Noodles

Crispy Egg Noodles, Ginger, Scallion

Calvin Soh - Chef De Cuisine

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