

THE
VERANDAH
RESTAURANT

BEVERAGE PACKAGE

Unlimited serving for 2 hours

MINERAL WATER

\$ 48 unlimited per person | \$ 10 for additional hour

NON-ALCOHOLIC

Mineral water, soft drinks, orange juice and apple juice, coffee and tea
\$ 148 unlimited per person | \$ 60 for additional hour

ALCOHOLIC

Mineral water, soft drinks, orange juice and apple juice, coffee and tea,
beers, selected cocktails and selected mocktails
\$ 198 unlimited per person | \$ 90 for additional hour

CHAMPAGNE AND WINE

Mineral water, soft drinks, orange juice and apple juice, coffee and tea,
beers, selected cocktails and selected mocktails,
white wine, red wine and champagne
\$ 398 unlimited per person | \$ 150 for additional hour
Top up \$ 100 to upgrade house champagne to
Maison Mumm RSRV Cuvée 4.5 Brut Grand Cru N.V.

BEVERAGE PACKAGE SELECTIONS

WHITE WINES

Fleur de Lotus, Domaine Josmeyer, Alsace, France 2023
Fume Blanc, Dalton Winery, Galilee, Israel 2023
Riesling, Taylors Wakefield Estate Clare Valley, Australia 2024

RED WINES

Shiraz, Pikes Eastside, Clare Valley, Australia 2022
Spätburgunder, Thörle Rheinhessen, Germany 2022
Merlot, Taylors Wakefield Estate, Clare Valley, Australia 2023

COCKTAILS

The Botanical Elixir
Vodka, St. Germain elderflower, pineapple juice, camomile, aquafaba
Bloody Mary
Vodka, lemon juice, tomato juice

MOCKTAILS

Repulse Bay Reviver
Pineapple juice, mango juice, orange juice and fresh pineapple
The Spring Garden
The Peninsula peach ginger oolong tea, orange and pink grapefruit, elderflower

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TASTING MENU

TASTING PLATTER

- Mini lobster roll pink sauce and piparras
Eggs tonnato and salmon roe
🍷 ✓ Tomato, basil and avocado tartare
🍷 Iberico ham croquettes
✓ Padron peppers and shaved Parmesan cheese



MAIN COURSES

🍷 FRENCH BABY LAMB SHOULDER BALLOTINE

ratte potatoes, green mojo Verde

or

AQUANARIA SUSTAINABLE SEABASS

lobster salsa Verde, squid, green asparagus

or

DEBONED SUCKLING PIG INGOT

apricot jam, pearl onions and young potatoes

or

🍷 CARABINEROS RED PRAWN RISOTTO

burrata Pugliese, Oscetra caviar

Top-up at \$ 198

or

SHORT RIB AND FOIE GRAS

piquillo peppers, creamy potato, pickled beetroot and beef jus

Top-up at \$ 188



DESSERTS

🍷 ✓ VANILLA CREAMY FLAN

seasonal berries

or

🍷 ✓ TIRAMISU

savoyardi, mascarpone, Valrhona cocoa powder

Top-up at \$ 40

or

✓ BAKED ALASKA

Top-up at \$ 60

COFFEE OR TEA

\$ 598

🍷 Chef recommendation ✓ Vegetarian dish

Please inform our staff if you have any food allergies or intolerances.
All prices are in Hong Kong dollars and subject to 10% service charge.