

THE
VERANDAH
RESTAURANT

SMALL BITES

CAVIAR 30gram | IKURA SALMON ROE 50gram
served with buckwheat blini and condiments
\$ 888 | \$ 288

LOBSTER AND CRAB ROLL
salmon roe pink sauce and pickled piparras
\$ 88

EGGS TONNATO
tuna egg mayonnaise foam, capers and salmon roe
\$ 98 for two pieces

✓ AVOCADO AND TOMATO CRACKERS
tomato, basil and citrusy avocado tartare
\$ 88 for four pieces

IBERICO HAM CROQUETTES
premium Iberico ham creamy croquettes
\$ 128 for four pieces

✓ PADRON PEPPERS
fried Padron peppers and parmesan cheese
\$ 128

CHICKEN LIVER AND FOIE GRAS PATE
glazed with Amarena cherries on a cracker
\$ 118 for four pieces

IBERICO HAM
acorn fed 48 months aged Iberico ham, tomato bread
\$ 188 for two pieces

APPETISERS

SEAFOOD TOWER
lobster, mussels, prawns, Manila clams, whelks and scallops
\$ 498

CREAMY LOBSTER BISQUE
seasonal vegetables and whipped cream
\$ 148

“THE VERANDAH” CAESAR SALAD
herbed croûtons and caramelised pecan nuts
\$ 158

Additional
served with grilled chicken breast | \$ 50
served with grilled prawns | \$ 70

BEEF STEAK TARTARE
aged Rubia Gallega slightly smoked
Bavarian sweet mustard, flatbread
\$ 220

SASHIMI GRADE SCALLOP CRUDO
pickled banana shallots, raspberry and tomato gazpacho
\$ 220

BURRATA PUGLIESE
Spanish dry aged Cecina
halfway dried cherry tomatoes tossed in pesto
\$ 288

SICILIAN MAZARA RED PRAWN CARPACCIO
burrata Pugliese, Amalfi lemon and Oscietra caviar
\$ 388

MAIN COURSES

✓ SPINACH AND RICOTTA CANELLONI
bechamel and porcini sauce
\$ 210

MUSSELS MARINARA
tomato, celery, garlic, onion
\$ 288

FRENCH BABY LAMB SHOULDER BALLOTINE
ratte potatoes, green mojo Verde
\$ 318

SUSTAINABLE AQUANARIA SEABASS
lobster salsa Verde, squid, green asparagus
\$ 358

DEBONED SUCKLING PIG INGOT
apricot jam, pearl onions and young potatoes
\$ 348

KING PRAWN SPAGHETTI
lobster bisque and tarragon cream
\$ 398

CARABINEROS RED PRAWN RISOTTO
burrata Pugliese
\$ 498

SLOW-COOKED SHORT RIB AND FOIE GRAS
piquillo peppers, creamy potato,
pickled beetroot and beef jus
\$ 488

BAKED BUTTERFLIED CARABINERO RED PRAWN
served with extra virgin olive oil and smoked salt
\$ 598 for three pieces

FOR SHARING

PRIME USDA RIBEYE
smashed potatoes, frisee salad and shallots vinaigrette (900gram)
\$ 1,188

WHOLE FRENCH FREE RANGE ROASTED CHICKEN
summer veggies, chicken jus (1.2kg)
\$ 788

DESSERTS

✓ VANILLA CREAMY FLAN
seasonal berries
\$ 98

✓ CHURROS
vanilla-bean ice cream
\$ 108

✓ TIRAMISU
savoyardi, mascarpone, Valrhona cocoa powder
\$ 138

✓ VALRHONA CHOCOLATE
LAVA CAKE
\$ 128

✓ VANILLA SOUFFLÉ
vanilla-bean ice cream
\$ 98

✓ SUMMER GELATO
vanilla, raspberry, hazelnuts, chocolate
\$ 48 per scoop

✓ 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.

THE VERANDAH RESTAURANT

SIGNATURE DRINKS

CHINA CLIPPER

Mortlach 12 years single malt whisky,
sous vide red dates and dried longan infused rosso Vermouth,
herbal red dates flavoured syrup, dash of shiso bitters
\$ 138

LITERARY LIBATION

Hennessy V.S.O.P. Privilège cognac,
Disaronno originale amaretto infused The Peninsula earl grey,
dash of angostura bitters
\$ 138

THE HONGKONG AND SHANGHAI ROSE

Bacardí Carta Blanca superior white rum,
cloudy apple and lychee N2O foam, lemon juice, rose flavoured syrup,
gold-flecked rose petal garnish, aquafaba
\$ 138

OLD FASHIONED NO.2

sous vide apple, cinnamon, raisin infused Bourbon whisky
Gallino vanilla, Tio Pepe Fino
\$ 138

THE OLD MAN AND THE SEA

Tanqueray No.10 London dry gin,
sous vide tangerine infused dry and rosso Vermouth,
orange and ginger cordial
\$ 138

APEROL 101

strawberry and thyme infused Aperol, sparkling wine,
club soda, honey syrup
\$ 138

CHAMPAGNE AND WINE SELECTION

CHAMPAGNE

The Peninsula Brut by Deutz N.V.
\$ 238 per glass | \$ 1,080 per bottle
Maison Mumm RSRV Cuvée 4.5 Brut Grand Cru N.V.
\$ 248 per glass | \$ 1,180 per bottle
Perrier Jouët Blason Rosé N.V.
\$ 258 per glass | \$ 1,280 per bottle

WHITE WINES

Etna Bianco, Benanti, Sicily, Italy 2020
Sauvignon Blanc, Forrest Estate, Marlborough, New Zealand 2023
Chablis, Domaine Courtault Michelet, Burgundy, France 2022
Château De Rochemorin, Pessac-Léognan, Bordeaux, France 2020
\$ 148 per glass | \$ 728 per bottle

ROSÉ WINE

Whispering Angel rosé, Château d'Esclans, Provence, France 2023
\$ 138 per glass | \$ 648 per bottle

RED WINES

Bourgogne Pinot Noir, Nicolas Potel, Burgundy, France 2022
Le Difese, Tenuta San Guido, Tuscany, Italy 2020
Les Fiefs de Lagrange, St. Julien, Bordeaux, France 2013
Shiraz, Capel Vale, Mount Barker, Australia 2020
\$ 158 per glass | \$ 778 per bottle

SOUTHSIDE LONGAN TEA

red dates, goji berries, dried longan, crystal sugar
\$ 88

RIVERIA OF THE ORIENT

rosemary-infused non-alcoholic gin, pink grapefruit juice, lemon juice,
agave syrup, aquafaba, dash of angostura bitters,
dried lime wheel, thyme garnish
\$ 98

PALM COURT SERENITY

non-alcoholic gin infused with rosemary, cucumber syrup,
fresh lemon juice and sparkling tea
\$ 108

LA FLEUR D' BAY

The Peninsula rose green tea, pink grapefruit juice,
cherry blossom Sakura, aromatic rose spray
\$ 108

BEVERAGES

SOFT DRINKS

Coca cola, coke zero, sprite, ginger ale, ginger beer
\$ 72

FRESH JUICES

Carrot, orange, grapefruit, watermelon
\$ 88

SPARKLING TEA

The Peninsula Cuvée sparkling tea
The Peninsula Rosé sparkling tea
\$ 148 per glass | \$ 688 per bottle

FRESHLY BREWED COFFEES

Espresso, regular coffee,
decaffeinated coffee, double espresso
\$ 52

Cappuccino, latte
\$ 62

THE PENINSULA TEA COLLECTION

Peninsula afternoon tea, earl grey tea, Darjeeling tea
mint tea, chamomile tea, jasmine tea
\$ 58

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.

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