

# THE VERANDAH RESTAURANT

## ➤ SUMMER SET LUNCH MENU ◀

### APPETISERS

#### CREAMY LOBSTER BISQUE

seasonal vegetables and whipped cream

or

#### BURRATA PUGLIESE

Spanish dry aged Cecina, halfway dried cherry tomatoes tossed in pesto

or

#### ✓ AVOCADO AND TOMATO

tomato, basil and citrusy avocado tartare, cracker

or

#### BEEF STEAK TARTARE

aged Rubia Gallega slightly smoked, Bavarian sweet mustard, flatbread

Top-up at \$ 40

or

#### SASHIMI GRADE SCALLOPS CRUDO

pickled banana shallots, raspberry and tomato gazpacho

Top-up at \$ 40



### MAIN COURSES

#### MUSSELS MARINARA

tomato, celery, garlic, onion

or

#### ✓ SPINACH AND RICOTTA CANELLONI

bechamel and porcini sauce

or

#### FRENCH DUCK LEG CONFIT

Lyonnais potatoes

or

#### FISH OF THE DAY

lobster bisque and tarragon cream

Top-up at \$ 40

or

#### SLOW-COOKED SHORT RIB AND FOIE GRAS

piquillo peppers, creamy potato, pickled beetroot and beef jus

Top-up at \$ 80



### DESSERT OF THE DAY

#### COFFEE OR TEA

Weekdays \$ 498 | Saturdays and Public Holidays \$598



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.