

THE VERANDAH RESTAURANT

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, Oscietra 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



✓ 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.