

T H E  
VERANDAH  
RESTAURANT

TASTING MENU

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AMUSE-BOUCHE

Smoked eel devilled eggs, cucumber relish

APPETISER

SEAFOOD PLATTER

Lobster, mussels, prawns, Manila clams, whelks and scallops



MAIN COURSES

AUSTRALIAN YELLOW CHICKEN SUPRÊME

Snow peas, potato mousseline, foie gras and French morel sauce

\$ 640

or

 CARABINEROS RED PRAWN RISOTTO

Burrata Pugliese

\$ 840

or

WAGYU BEEF DUO

A5 grade Kagoshima striploin and oxtail terrine  
beetroot in three ways, fava beans, pea shots and cocoa beef jus

\$ 740

or

LOBSTER AND CRAB

Stuffed handmade tortellini, seafood bisque and Parmesan foam

\$ 640

or

SUSTAINABLE AQUANARIA SEA BASS

Lobster salsa verde squid and green asparagus

\$ 640



DESSERTS

 MILLE FEUILLE

Fresh mango, coconut Chantilly and calamansi sorbet

or

 VANILLA BOURBON CRÈME BRÛLÉE

or

  TIRAMISÙ

Savoardi, mascarpone and Valrhona cocoa powder

COFFEE OR PROPRIETARY PENINSULA TEAS

 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 a 10% service charge.