

## Boston Lobster Menu

**Boston lobster with Kristal caviar**  
*green asparagus and Granny Smith apple, crustacean-wasabi oil*  
*Charles de Cazenove Brut N.V.*



**Bisque of Boston lobster**  
*fennel confit and carrot*



**Grilled lobster tail on angel hair pasta,**  
*baby vegetables and saffron foam*  
*Sauvignon Blanc, Amisfield, Central Otago, New Zealand 2020*



**Baked Alaska flambé**  
*Moscato D'Asti Biancospino, La Spinetta, Piemonte, Italy 2020*  
*or*  
*Carmes de Rieussec, Sauternes, Bordeaux, France 2010*

Coffee or tea  
Petits fours

1,338 per person  
1,648 per person included 3 glasses of wines


## The Repulse Bay Classic Menu

**The famous Repulse Bay Caesar salad**  
*topped with your choice of shaved Parma ham or grilled prawns*  
*Etna Bianco, Benanti, Sicily, Italy 2020*



**Traditional French onion soup**  
*baked with Gruyère cheese croûtons*



**The Repulse Bay black pepper steak**   
*Australian OBE organic Angus beef tender*  
*accompanied with glazed seasonal garden vegetables,*  
*gratin potatoes, black pepper sauce*  
*Les Fiefs de Lagrange, St. Julien, Bordeaux, France 2013*

or

**Grilled Atlantic salmon**  
*with chateau potatoes and wilted green asparagus, truffle émulsion*  
*Chablis, Domaine Courtault Michelet, Burgundy, France 2020*



**The Repulse Bay Grand Marnier soufflé**  
*Moscato D'Asti Biancospino, La Spinetta, Piemonte, Italy 2020*  
*or*  
*Carmes de Rieussec, Sauternes, Bordeaux, France 2010*

Coffee or tea  
Petits fours

1,198 per person  
1,508 per person included 3 glasses of wines

 Natural meat

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

# The Verandah

## Appetisers

|   |     |
|---|-----|
| <b>The famous Repulse Bay Caesar salad prepared at your table</b>   | 328 |
| <i>topped with your choice of shaved Parma ham, grilled prawns or smoked Scottish salmon</i>  |     |
| <b>Steak tartare</b>    | 498 |
| <i>ground raw lean of Australian OBE organic Angus beef tenderloin served with toasted rye bread green salad and pommes gaufrette</i>   |     |
| <b>Pan-seared Atlantic scallops</b>   | 348 |
| <i>gratinated with herb-garlic butter and cauliflower mousseline with gaufrette potato</i>  |     |
| <b>Deep-fried Alaskan king crab cake with Osetra caviar</b>   | 398 |
| <i>tropical fruit salsa and smoked paprika-garlic aioli</i>   |     |
| <b>Organic Irish salmon tartare</b>   | 318 |
| <i>gazpacho foam jelly and keta caviar with pickled cucumber</i>  |     |
| <b>Pan-fried duck foie gras</b>   | 348 |
| <i>Granny Smith apple compote and Meyer lemon gel with rhubarb coulis</i>   |     |
| <b>Wild mushroom tortellini</b>   | 318 |
| <i>glazed pearl onion and cherry tomato with crisp Parmigiano Reggiano</i>  |     |
| <b>Heirloom cherry tomato tartare</b>    | 298 |
| <i>marinated cherry tomato and Parmigiano Reggiano with olive oil pearl</i>   |     |

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 The Verandah's signature dishes  Vegetarian dishes  Natural meat  
 *seafood from sustainable sources, caught or farmed in an ecologically friendly way.*

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# The Verandah

## Soups

|  |     |
|--|-----|
| <b>Bisque of Boston lobster</b>       | 228 |
| <i>fennel confit and carrot</i>  |     |
| <b>Traditional French onion soup</b>  | 188 |
| <i>baked with Gruyère croûtons</i>   |     |
| <b>Light green asparagus velouté</b>  | 188 |
| <i>truffle custard and morel with hazelnut foam</i>  |     |

## Pasta

|  |     |
|--|-----|
| <b>Lobster and homemade linguine</b>  | 468 |
| <i>with cèpe and morel bisque sauce</i>  |     |

 The Verandah's signature dishes  Vegetarian dishes.


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# The Verandah

## Main courses

|  |  |     |
|--|--|-----|
| <b>The Verandah seafood mixed grill</b>   | <i>Boston lobster medallion, king salmon and sea perch fillet, black mussels, king prawn and baked scallops with herb butter on roasted ratte potatoes with green asparagus, Béarnaise sauce</i> | 698 |
| <b>Dover sole meunière</b>    | <i>poached chateau potatoes and glazed green asparagus with champagne beurre blanc</i>   | 768 |
| <b>Pan-seared Patagonia seabass fillet</b>   | <i>green and yellow zucchini tart with bell pepper confit and Maltaise sauce</i>   | 538 |
| <b>Roasted French baby chicken</b>   | <i>glazed French beans and potato confit with Périgord truffle jus</i>   | 498 |
| <b>French Basque Iberian pork chop</b>    | <i>gratinated with hazelnut and herb crust and fennel with cranberry coulis</i>  | 708 |
| <b>Slow-roasted Hawke's Bay free range baby lamb rack</b>   | <i>sweet tomato fondant and garlic cream with crisp pancetta</i>   | 638 |
| <b>Oven-roasted Australian M8 Wagyu beef striploin</b>    | <i>grilled green asparagus and black truffle purée with Pommery mustard potato purée</i>   | 778 |
| <b>Vegetables croquettes</b>    | <i>ratatouille and glazed broccolini with Parmigiano Reggiano cream</i>  | 388 |

 The Verandah's signature dishes  Vegetarian dishes  Natural meat




 Seafood from sustainable sources, caught or farmed in an ecologically friendly way.

# Desserts

## *The Verandah Contemporary*

- Earl grey crème brûlée** 108  
*raspberry sorbet, fresh wild berries and crispy strawberry*
- Upside down apple crumble** 108  
*Baked toffee apples, crumble, rosemary gelato*

## *The Verandah Classics*

- The Repulse Bay soufflés**  138  
*Choose from the following flavours:  
Ginger, vanilla, chocolate chips, mango, strawberry,  
raspberry, Grand Marnier*
- Baked Alaska**  138  
*flambéed with brandy and served with caramelised banana slices*
- Crêpes Suzette**  258  
*(For two people minimum)*



The Verandah's signature dishes

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# Liquor

|  |       |
|--|-------|
| <b>Cognac</b>                                | 45ml  |
| Remy Martin Louis XIII                       | 3,488 |
| Hennessy X.O., Remy Martin X.O.              | 358   |
| Martell Cordon Bleu                          | 318   |
| Hennessy V.S.O.P.                            | 108   |
| Remy Martin V.S.O.P.                         | 108   |
| <br>   |       |
| <b>Armagnac</b>                              |       |
| Bas-Armagnac Delord 1973                     | 398   |
| <br>   |       |
| <b>Grand Marnier</b>                         |       |
| Grand Marnier - Cuvée du Centenaire, 100 Yrs | 108   |
| 150 Yrs                                      | 188   |
| <br>   |       |
| <b>Calvados</b>                              |       |
| Calvados 1988                                | 328   |
| Calvados Pays D'Auge                         | 148   |
| <br>   |       |
| <b>Grappa</b>                                |       |
| Grappa di Moscato                            | 168   |
| Grappa di Prosecco                           | 118   |
| <br>   |       |
| <b>Eaux-de-Vie</b>                           |       |
| Kirsch, Poire Williams                       | 95    |
| <br>   |       |
| <b>Port</b>                                  |       |
| Taylor's Vintage 2003                        | 248   |
| Taylor's Port Late Bottled Vintage 2013      | 95    |
| <br>   |       |
| <b>Sherry</b>                                |       |
| Dry Sack, Harvey's Bristol Cream, Tio Pepe   | 95    |

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# Liquor

|  |      |
|--|------|
| <b><i>Premium Whisky</i></b>   | 45ml |
| Glenmorangie, The Glenlivet 25 Years Old,  | 388  |
| Macallan 18 Years Old  | 388  |
| Johnnie Walker Blue Label  | 328  |
| Glenmorangie Signet, Royal Salute  | 288  |
| <b><i>Single Malt Whisky</i></b>   |      |
| Highland Park 18 Years Old   | 218  |
| Glenmorangie, The Glenlivet 18 Years Old, Oban 14 Years Old  | 188  |
| The Glenlivet 15 Years Old, Glenrothes Peated  | 138  |
| Glenfiddich, Macallan, Balvenie, The Glenlivet 12 Years Old  | 118  |
| Glenmorangie Original, Lasanta, Quinta Ruban   | 118  |
| <b><i>Japanese Whisky</i></b>  |      |
| Chita  | 138  |
| <b><i>Scotch Whisky</i></b>  |      |
| Chivas Regal, Johnnie Walker Black Label   | 118  |
| Famous Grouse  | 95   |
| <b><i>Bourbon, Canadian and Irish Whisky</i></b>   |      |
| Makers Mark, Jack Daniel's Black Label   | 118  |
| Canadian Club, Jim Beam, John Jameson  | 95   |
| <b><i>Liqueurs</i></b>   |      |
| Amaretto, Bailey's Irish Cream, Benedictine  | 95   |
| Cointreau, Cherry Brandy, Drambuie, Crème de Menthe,<br>Crème de Cacao, Crème de Cassis, Frangelico, Kahlua,<br>Malibu, Sambuca, Southern Comfort,<br>Tia Maria, Grand Marnier |      |

# Coffee and Tea

## ***Freshly Brewed Coffees***

|   | <i>Serving</i> |
|---|----------------|
| Espresso  | 38             |
| Regular Coffee, Decaffeinated Coffee, Double Espresso | 48             |
| Cappuccino, Latte                                     | 54             |

## ***Liqueur Coffees***

|                               |     |
|-------------------------------|-----|
| Irish Coffee (Jameson Whisky) | 118 |
| Royal Coffee (Brandy)         |     |
| Calypso Coffee (Tia Maria)    |     |
| Amaretto Coffee (Amaretto)    |     |
| Bailey's Coffee (Bailey's)    |     |

## ***Cold-Brewed Fruit Tea***

|                         |    |
|-------------------------|----|
| Peach Ginger Oolong Tea | 78 |
|-------------------------|----|

## ***Tea of The Month***

|                               |    |
|-------------------------------|----|
| Cinnamon and Almond Black Tea | 58 |
| Alphonso Mango Tea            |    |

## ***The Peninsula Tea Collections***

|                         |    |
|-------------------------|----|
| Peninsula Afternoon Tea | 48 |
| Earl Grey Tea           |    |
| Darjeeling Tea          |    |
| Mint Tea                |    |
| Camomile Tea            |    |
| Jasmine Tea             |    |