

*The Verandah  
Pet Lunch Menu*



## ***Festive Drinks***



### ***The Bay Eggnog***

*Bourbon Whisky, Bristol Cream, Frangelico,  
Advocaat and Vanilla Syrup*

128 per glass



### ***The Repulse Bay Mulled Wine***

*Spiced Red Wine infused with Orange Peels,  
Cinnamons, Cloves and Star Anises*

98 per glass

All prices are in Hong Kong dollars and subject to 10% service charge.

## ***Festive Drinks***



***Southside Longan Tea***  
*Red Dates, Longan,  
Goji Berries and Crystal Sugar*

78 per glass



***Orange Ginger***  
*Fresh Ginger, Honey,  
Orange Dices with Hot Ginger Ale*

78 per glass

Price in Hong Kong dollars and subject to 10% service charge.

***Wine of The Month***  
***Free Flow Package***

218 per person

***White Wines***

Soave D.O.C., Allegrini,  
Verona, Italy 2022

Zingari Bianco, Petra,  
Tuscany, Italy 2021

***Red Wines***

Rubio, San Polo,  
Tuscany, Italy 2020

Hebo Rosso, Petra,  
Tuscany, Italy 2021

---

***Mineral Waters and Soft Drinks***  
***Free Flow Package***

98 per person

***Mineral Waters***

S. Bernardo – Italy  
Still Mineral Water  
Sparkling Mineral Water

***Soft Drinks***

Coke, Coke Zero, Sprite,  
Ginger Ale, Ginger Beer

All free flow beverage packages are available  
from Wednesday to Saturday and on Public Holiday from 12:00 nn to 3:00 pm.  
All prices in Hong Kong dollars and subject to 10% service charge.

## ***Set Lunch Menu***

*6 March to 16 March 2024*

***Bayonne ham and green asparagus with feta cheese***  
*tomato and capsicum confit*

*or*

***Fresh poached tiger prawns***  
*tropical fruit salsa with shaved fennel with citrus coulis*

*or*

***Green asparagus and seafood cappuccino***  
*white truffle oil and organic herbs*



***Roasted Australian lamb chop with carrot mousseline***  
*ratatouille and anna potato with rosemary jus*

*or*

***Slow-roasted Dutch veal loin with porcini cream sauce***  
*green asparagus and dauphine potato with parsnip purée*

*or*

***Pan-seared seabass fillet with grilled broccolini***  
*glazed baby turnips and creamy broccoli with saffron cream*

*or*

***Gratinated Niçoise vegetables cannelloni***  
*Cauliflower and sweet corn mousseline*



***Mascarpone white chocolate mousse with vanilla bean ice cream***  
*dark chocolate-coffee crumbs and espresso jelly*

*or*

***Seasonal red berry mousse with raspberry sorbet***  
*strawberry-vanilla compote and Chantilly cream*

Coffee, Teas

Petits fours

Weekdays 498 per person

Saturdays & Public Holidays 538 per person

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