

THE VERANDAH RESTAURANT

FOR SHARING

CHARCUTERIE PLATTER
Assorted French cured meats and cheese
Medium \$ 188 | Large \$ 328

MEDITERRANEAN SEAFOOD TOWER
Lobster, mussels, prawns, Manila clams, whelks and scallops
Medium \$ 498 | Large \$ 898

SMOKED OR RAW

TUNA TARTARE
Provençale herbs and toasted focaccia
\$ 238

SLICED SCOTTISH SMOKED SALMON
Semi-dried tomato and toasted baguette
\$ 218

BEEF TARTARE
Crispy onion and toasted rye bread
\$ 288

APPETISERS

SEASONAL GREEN SALAD
Heirloom cherry tomato and green asparagus
With truffle-balsamic vinaigrette
\$ 138

GAZPACHO
Crostoni, tomatoes and EVO
\$ 118

"THE VERANDAH" CAESAR SALAD
Herbed croûtons and caramelised pecan nuts
\$ 138

Additional
Served with grilled chicken breast | \$ 50
Served with grilled prawns | \$ 70

ROASTED BEETS SALAD
Bocconcini cheese and balsamic vinaigrette
\$ 148

VITELLO TONNATO
Sliced veal loin with caper berries and arugula
\$ 218

NIÇOISE SALAD
Classic with tuna tataki
\$ 168

MAIN COURSES

PAN-SEARED OCTOPUS
Provençale vegetables
\$ 368

TIGER PRAWN SPAGHETTI
Lobster bisque and tarragon cream
\$ 388

COQ AU VIN
Mushrooms and pearl onions
\$ 328

MUSSELS WITH WHITE WINE SAUCE
Grilled garlic bread
\$ 288

GRILLED WHOLE SEABASS
Niçoise vegetables
\$ 348

FETTUCCHINE AGLIO E OLIO
Portobello mushrooms and green asparagus with
Parmigiano Reggiano
\$ 268

PORTUGUESE "PREGO" STEAK SANDWICH
\$ 318

FRENCH DUCK LEG CONFIT
\$ 368

SIDE DISHES

SAUTÉED FRENCH BEANS
\$ 88

GRILLED BROCCOLINI
\$ 98

SAUTÉED WILD MUSHROOMS
\$ 98

FRENCH FRIES
\$ 78

CREAMY POTATO
\$ 88

GRILL

AUSTRALIAN LAMB CHOP
Rosemary jus
\$ 468

U.S. BEEF TENDERLOIN STEAK
Béarnaise sauce
\$ 488

IBERICO PORK CHOP
Frangelico jus
\$ 438

PRIX FIXE MENU

SMOKED OR RAW / APPETISERS
&
MAIN COURSE
\$ 568

SMOKED OR RAW / APPETISERS
&
GRILL SELECTION
WITH ONE SIDE DISH
\$ 688

REFINE YOUR DINING EXPERIENCE
WITH
ONE OF OUR SIGNATURE DESSERTS
AND OUR COFFEE / TEAS
Complimentary for lunch
\$ 98 for dinner

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.

THE VERANDAH RESTAURANT

➤ SIGNATURE DRINKS ◀

LITCHI-BERRY SMASH

Cloudy apple juice blended with fresh raspberry and lychee
\$ 88

PALM COURT SERENITY

Non-alcoholic gin, cucumber simple syrup, lemon juice,
jasmine sparkling tea
\$ 108

SOUTHSIDE SUMMER SPRITZ

Limoncello, cucumber and green apple syrup, sparkling wine, club soda
\$ 128

HEMINGWAY SPRITZ

Aperol, Italicus bergamotto, white vermouth, Mediterranean tonic
\$ 128

➤ WINE BY THE GLASS ◀

WHITE WINES

Chablis, Domaine Courtault Michelet, Burgundy, France 2021
\$ 148

Château de Rochemorin, Pessac-Léognan Bordeaux, France 2020
\$ 148

RED WINES

Bourgogne Pinot Noir, Nicolas Potel, Burgundy, France 2022
\$ 158

Les Fiefs de Lagrange, St. Julien, Bordeaux, France 2013
\$ 158

ROSÉ WINE

Whispering Angel rosé, Château d'Esclans, Provence, France 2022
\$ 128

CHAMPAGNE

The Peninsula Brut by Deutz N.V.
\$ 238

Maison Mumm RSRV Cuvée 4.5 Brut Grand Cru N.V.
\$ 248

Perrier Jouët Blason Rosé N.V.
\$ 258

➤ BEVERAGE ◀

SAN BERNARDO – ITALY

Still and sparkling mineral water

SOFT DRINKS

Coca cola, coke zero, sprite, ginger ale, ginger beer

\$ 98 unlimited per person

FRESHLY BREWED COFFEES

Espresso, regular coffee,
decaffeinated coffee, double espresso
\$ 48

Cappuccino, latte
\$ 62

THE PENINSULA TEA COLLECTION

Peninsula afternoon tea, earl grey tea,
Darjeeling tea, mint tea, camomile tea, jasmine tea
\$ 55

➤ DESSERTS ◀

✓ CHOCOLATE LAVA CAKE

\$ 128

✓ APPLE STRUDEL

\$ 118

✓ CHURROS

With vanilla ice cream
\$ 98

✓ BERRY PARFAIT

\$ 108

✓ FRANGELICO SOUFFLÉ

With vanilla ice cream
\$ 98

✓ LIGHT CHOCOLATE MOUSSE

With raspberry gelato
\$ 108

✓ CHEESE PLATTER

\$ 168

➤ AFTERNOON TEA ◀

SAVOURIES

Applewood smoked salmon tartare tea sandwich roulade
Tiger prawn, Gruyère cheese and sweet onion quiche
Yellow chicken supreme brioche with herbed mayonnaise
Alaskan crab and Roma tomato tart with keta caviar
Forest ham and cucumber sandwich with cream cheese

SWEETS

Mango mousse cake with passionfruit crèmeux
Meyer lemon cream puff
Wild berry tart with mascarpone cheese ganache
Matcha financier with cherry marmalade
Dark chocolate mousse with hazelnut crumbs
Plain and pistachio, cranberry scone
Seasonal fruit sorbet

Our afternoon tea is served with your choice of
The Peninsula tea or coffee, or you can enjoy
our signature mocktail "The Spring Garden" for
an additional \$ 20 per person

Enjoy your afternoon tea with
Maison Mumm RSRV Cuvée 4.5 Brut Grand Cru
\$ 248 per glass | \$ 298 per two glasses

WEEKDAYS

3:00PM – 5:30PM

\$ 488 per person | \$ 688 for two persons

A minimum spend of \$ 344 per person is required

WEEKENDS AND PUBLIC HOLIDAYS

3:30PM – 5:30PM

\$ 528 per person | \$ 768 for two persons

A minimum spend of \$ 384 per person is required

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