

THE VERANDAH RESTAURANT

FOR SHARING

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

OSCIETRA CAVIAR 30g
buckwheat blini and condiments
\$ 998

SMOKED OR RAW

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

YELLOW FIN TUNA TARTARE
Provençale herbs and toasted focaccia
\$ 238

BEEF TARTARE
crispy onion julienne and toasted rye bread
\$ 288

APPETISERS

MUSHROOM CAPPUCINO
hazelnut cream foam
\$ 118

CREAMY LOBSTER BISQUE
seasonal vegetables and whipped cream
\$ 138

WINTER GREEN SALAD
baby arugula, Granny Smith apple, Manchego cheese
with truffle-balsamic vinaigrette
\$ 138

“THE VERANDAH” CAESAR SALAD
herbed croûtons and caramelised pecan nuts
\$ 158

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

NIÇOISE SALAD
classic with yellow fin tuna tataki
\$ 168

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

MAIN COURSES

FETTUCCHINE AGLIO E OLIO
Portobello mushrooms and green asparagus
with Parmigiano Reggiano
\$ 288

MUSSELS WITH WHITE WINE SAUCE
grilled garlic bread
\$ 288

COQ AU VIN
wild mushrooms and pearl onions
\$ 328

GRILLED WHOLE SEABASS
Niçoise vegetables and gremolata
\$ 368

PAN-SEARED SPANISH OCTOPUS
Provençale vegetables
\$ 368

FRENCH DUCK LEG CONFIT
Lyonnaise potatoes
\$ 368

BOSTON LOBSTER ROLL
tomato mayonnaise and French fries
\$ 388

BEEF BOURGUIGNON
wild mushrooms and pearl onions
\$ 388

KING PRAWN SPAGHETTI
lobster bisque and tarragon cream
\$ 398

SIDE DISHES

FRENCH FRIES
\$ 78

CREAMY POTATO
\$ 88

SAUTÉED FRENCH BEANS
\$ 88

GRILLED BROCCOLINI
\$ 98

SAUTÉED WILD MUSHROOMS
\$ 98

GRILL

IBERICO PORK CHOP
grain mustard cream sauce
\$ 438

AUSTRALIAN LAMB CHOP
rosemary jus
\$ 468

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

DESSERTS

CHURROS
vanilla-bean ice cream
\$ 98

VANILLA SOUFFLÉ
vanilla-bean ice cream
\$ 98

LIGHT CHOCOLATE MOUSSE
raspberry gelato
\$ 108

BERRY PARFAIT
\$ 108

APPLE STRUDEL
\$ 118

CHOCOLATE LAVA CAKE
\$ 128

✓ 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 ◀

SOUTHSIDE LOGNAN TEA

Red dates, goji berries, dried lognan, crystal sugar
\$ 88

PALM COURT SERENITY

Non-alcoholic gin infused with rosemary, cucumber syrup,
fresh lemon juice and sparkling tea
\$ 108

THE REPULSE BAY MULLED WINE

A classic blend of festive spices and fruits
passed down through generations
\$ 108

OLD FASHIONED NO.2

Sous vide apple, cinnamon, raisin infused Bourbon whisky
Gallino vanilla, Tio Pepe Fino
\$ 138

RED RIBBON NOG

Calvados Pays D'Auge, Disaronno Originale Amaretto,
salted caramel syrup, coffee creamer
\$ 138

APEROL 101

Butternut squash and thyme infused Aperol, sparkling wine,
club soda, honey syrup
\$ 138

➤ WINE BY THE GLASS ◀

WHITE WINES

Chablis, Domaine Courtault Michelet, Burgundy, France 2022
\$ 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 2023
\$ 138

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 ◀

SOFT DRINKS

Coca cola, coke zero, sprite, ginger ale, ginger beer
\$ 72

FRESH JUICES

Carrot, orange, grapefruit, watermelon
\$ 88

SPARKLING TEA

The Peninsula Cuvée sparkling tea,
The Peninsula Rosé sparkling tea
\$ 148 per glass | \$688 per bottle

FRESHLY BREWED COFFEES

Espresso, regular coffee,
decaffeinated coffee, double espresso
\$ 52

Cappuccino, latte
\$ 62

THE PENINSULA TEA COLLECTION

Peninsula afternoon tea, earl grey tea,
Darjeeling tea, mint tea, chamomile tea, jasmine tea
\$ 58

➤ AFTERNOON TEA ◀

SAVOURIES

Herbed prawn croquette with Dijon mustard mayonnaise
Brie cheese mousseline with fig jam and caramelised pecan nuts
Roasted beef pastrami brioche with sweet pickles
Bayonne ham and green asparagus tart
Tuna confit and semi-dried tomato sandwich

SWEETS

Pistachio white chocolate mousse
Rich chocolate tart with Chantilly cream
Raspberry inspiration crème with red fruit jelly
Choux au Craqueline with almond chocolate ganache
Jivara earl grey chocolate mousse with vanilla apricot gel
Cherry and white chocolate ganache mini cake
Choice of plain or pistachio and cranberry scones

Our afternoon tea is served with your choice of
The Peninsula tea or coffee

Add extra \$ 98 per person for glass of The Peninsula Cuvée
sparkling tea or The Peninsula Rosé sparkling tea

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

\$ 508 per person | \$ 728 for two persons
A minimum spend of \$ 364 per person is required

WEEKENDS AND PUBLIC HOLIDAYS

3:30PM - 5:30PM

\$ 548 per person | \$ 808 for two persons
A minimum spend of \$ 404 per person is required

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