

THE  
VERANDAH  
RESTAURANT

➤ PRIX FIXE DINNER MENU ◀

SMOKED OR RAW

**TUNA TARTARE**  
Provençale herbs and  
toasted focaccia

**SLICED SCOTTISH  
SMOKED SALMON**  
semi-dried tomato and  
toasted baguette

**BEEF TARTARE**  
crispy onion and  
toasted rye bread

APPETISERS

✓ **WINTER GREEN SALAD**  
baby arugula, Granny Smith apple,  
Manchego cheese  
with truffle-balsamic vinaigrette

**VITELLO TONNATO**  
sliced veal loin with caper berries  
and arugula

**“THE VERANDAH” CAESAR SALAD**  
herbed croûtons and caramelised pecan nuts  
served with grilled chicken breast  
or grilled prawns

**NIÇOISE SALAD**  
classic with yellow fin tuna tataki

Selection from “SMOKED OR RAW” or “APPETISERS”



**LOBSTER BISQUE**  
herbed croûtons and whipping cream  
or  
✓ **MUSHROOM CAPPUCINO**  
hazelnut cream foam



**GRILLED WHOLE SEABASS**  
Niçoise vegetables  
or  
**AUSTRALIAN LAMB CHOP**  
with sautéed French beans  
or  
**BEEF BOURGUIGNON**  
mushrooms and pearl onions



DESSERT OF THE DAY

\$ 888



✓ Vegetarian dish

Please inform our staff if you have any food allergies or intolerances. | Price is 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, 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

» BEVERAGES «

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