

THE VERANDAH RESTAURANT

TASTE OF TIME BY

Experience the nostalgic charm and grandeur of the original Repulse Bay Hotel, where The Verandah served as a vivid backdrop for Eileen Chang's novella, *Love in a Fallen City*, a tale weaving a tender romance with the uncertainties of a besieged era.

“LOVE IN A GLASS”

COCKTAIL MENU

“Sip through stories of longing and romance”

NON-ALCOHOLIC COCKTAILS

LA FLEUR D'BAY

The Peninsula rose green tea, pink grapefruit juice,
cherry blossom Sakura, aromatic rose spray
\$108

GOLDEN HARMONY

Chrysanthemum Pu-Erh tea, essence of pure chamomile,
sweet white peach syrup
\$108

RED AND WHITE ELEGANCE

Hibiscus tea, aromatic rosemary non-alcoholic gin,
apple juice, a hint of dried longan syrup
\$108

ALCOHOLIC COCKTAILS

THE HONGKONG AND SHANGHAI ROSE

Bacardi carta blanca superior white rum,
cloudy apple and lychee N20 foam, lemon juice,
rose flavoured syrup, gold-flecked rose petal garnish,
aquafaba (vegan foamer)
\$138

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

“A TASTE OF THE ERA”
SET LUNCH MENU

“Refinement of the legendary Repulse Bay Hotel”

CLASSIC PRAWN COCKTAIL

Shaved crunchy green lettuces and Marie Rose sauce



THE VERANDAH SLOW-COOKED USDA BEEF SHORT RIB

Glazed seasonal garden vegetables
steamed rice with black pepper jus

or

SIGNATURE PAN-SEARED BARRAMUNDI FILLET

Glazed seasonal garden vegetables
steamed rice with champagne beurre blanc



BAKED ALASKA

The Repulse Bay Hotel's classic

Weekdays \$588
Public Holidays \$688

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THE
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“TIMELESS IN A TEACUP”

AFTERNOON TEA SET

“The timeless elegance of Eileen Chang and the Repulse Bay Hotel”

Savoury Selection

Smoked salmon and dill crème tartlet

“Step into the golden era of the former Repulse Bay Hotel”

Mini truffle mushroom Vol-au-vents

“A time of fleeting glamour and fragility”

Cucumber and mint tea sandwiches

“Where traditional afternoon teas endure”

Roasted red pepper and feta quiche

“Jazz melodies and laughter swirl”

Smoked chicken with pickled radish

“Romance dawns amidst the sounds of the ball”

Sweet Selection

Rose and raspberry cream puffs

“Passion in a glamorous era”

Dark chocolate and orange ganache tartlets

“Transient romance and entangled destinies”

Pistachio and white chocolate macarons

“Love and reality intertwine”

Strawberry and mascarpone cheese verrine

“The elegance and fragility of a bygone era”

Earl Grey and apricot madeleines

“Ephemeral beauty and lasting resonance”

Vanilla bean scones with strawberry-rhubarb compote

“When the splendour fades, only the whispers of love echo eternally”

“A moment in the fallen city, a memory for a lifetime”

WEEKDAYS

3pm – 5.30pm

\$788 per two persons

A minimum spend of \$394 per person is required

WEEKENDS AND PUBLIC HOLIDAYS

3.30pm – 5.30pm

\$888 per two persons

A minimum spend of \$444 per person is required

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THE
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“A TASTE OF THE GOLDEN ERA”

SET DINNER MENU

“Begin with The Verandah’s new signature tasting platters, then journey back to the 1940s through flavours steeped in timeless elegance”

TASTING PLATTER

Tomato, basil and avocado tartare
Iberico ham croquettes
Padron peppers and shaved Parmesan cheese



CLASSIC PRAWN COCKTAIL

Shaved crunchy green lettuces and Marie Rose sauce



TRADITIONAL FRENCH ONION SOUP BAKED IN PUFF PANSTRY



THE VERANDAH SLOW-COOKED USDA BEEF SHORT RIB

Glazed seasonal garden vegetables
steamed rice with black pepper jus

or

SIGNATURE PAN-SEARED BARRAMUNDI FILLET

Glazed seasonal garden vegetables
steamed rice with champagne beurre blanc



BAKED ALASKA

The Repulse Bay Hotel's classic

\$ 688

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