

THE
VERANDAH
RESTAURANT

» FESTIVE 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



SEABASS
Niçoise vegetables
or
SLOW-ROASTED TURKEY BALLOTINE
glazed chestnuts, baby carrot and parsnip mousseline
or

BEEF BOURGUIGNON
mushrooms and pearl onions



MONTBLANC LOG CAKE
or
DESSERT OF THE DAY

\$ 888

✓ 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, sparkling tea
\$ 108

THE REPULSE BAY MULLED WINE

A classic blend of festive spices and fruits passed down through generations
\$ 138

OLD FASHIONED NO.2

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

RED RIBBON NOG

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

APEROL 101

Strawberry 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