Cheese Fondue and Raclette Cheese

The Verandah
Menu

**Gruyère and Raclette cheese fondue**
scented with saffron and sun-dried tomatoes
608 for two

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**Tilsiter and Appenzeller cheese fondue**
flavoured with Calvados
608 for two

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**Black truffle and Champagne fondue**
*Emmental and Tilsiter cheese with steamed new potatoes*
708 for two

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**Mustard fondue**
*Gruyère and Emmental cheese*  
*with Pommery, Dijon and English mustard*
608 for two

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**Gratinated Raclette cheese**
*accompanied with boiled new potatoes*  
*and traditional condiments*
328

*All savoury fondues are served with your choice of sourdough bread, French bread or rye bread.*
Side dishes to accompany your cheese fondue

Assorted charcuterie from Kiskunsagi National Park
Kiskunsagi National Park has preserve an important ecological habitat of Hungary’s native flora and fauna and became a vital genetic resource for its country’s rare breed of The Grey Long Horn beef and Mangalica pig. They have an incredible diverse diet of native grass, and grain and seasonal vegetable varieties grown exclusively on the park.

Grey Long Horn Salami and Smoked Striploin, Mangalica shaved Leg of Ham
268

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Grilled brochettes  Price per brochette
Scallop wrapped in pancetta  48
Pork and mushroom  48
Gammon ham and confit apple  48
Chipolata and pancetta  48
Broccoli and cauliflower  38
Mushroom and asparagus  38

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Mixed salad with Dijon mustard dressing
158

Please inform our staff if you have any food allergies and intolerances.
All prices in Hong Kong dollars and subject to 10% service charge.
Desserts

Chocolate fondue
Selection of fresh fruits, berries, brioche and marshmallows
with Swiss “Lindt” chocolate sauce
288 for two

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Le Chalet Suisse
Chocolate house filled with vanilla bean ice cream, whipped cream
served with hot chocolate sauce
188 for two

Wine Pairings

Enjoy your cheese fondue with a Swiss wine

<table>
<thead>
<tr>
<th></th>
<th>By glass</th>
<th>By bottle</th>
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<tbody>
<tr>
<td>Fendant, Blanc D’Amour, Valais, Switzerland 2015</td>
<td>128</td>
<td>468</td>
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<tr>
<td>Pinot Noir and Gamay, Nuit D’Amour, Valais, Switzerland 2015</td>
<td>128</td>
<td>468</td>
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<td>Kirsh</td>
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<td>88</td>
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