

Cheese Fondue and Raclette Cheese



Available for lunch on Friday and Saturday.

The Verandah

Menu

Classic Alpine cheese fondue

Gruyère, Emmental and Raclette with kirch

628 for two

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Tilsiter and Appenzeller cheese fondue

flavoured with Calvados

628 for two

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Black truffle and Champagne cheese fondue

Emmental and Tilsiter cheese

728 for two

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Mustard cheese fondue

*Gruyère, Emmental and roblechon cheese
with Pommery and Dijon mustard*

628 for two

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Gratinated Raclette cheese

*accompanied with boiled new potatoes
and traditional condiments*

338

*All savoury fondues are served with steamed new potatoes and 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

288



Photo for reference only

Grilled brochettes

Price per brochette

Scallop wrapped in pancetta	68
Pork and mushroom	58
Gammon ham and confit apple	58
Chipolata and pancetta	58
Broccoli and cauliflower	48
Mushroom and asparagus	48

Mixed salad with Dijon mustard dressing

168

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

Wine Pairings

Enjoy your cheese fondue with a Swiss wine

	By glass	By bottle
Riesling-Silvaner, Goldbeere, Otschweiz, Switzerland 2015	128	468
Pinot Noir, Goldbeere, Otschweiz, Switzerland 2016	128	468
Kirsh	95	

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