



THE REPULSE BAY CLASSIC MENU

The famous Repulse Bay Caesar salad prepared at your table 
topped with your choice of shaved Parma ham or grilled prawns

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Traditional French onion soup 
baked with Gruyère cheese croûtons

* * *

The Repulse Bay black pepper steak 
Australian OBE organic Angus beef tenderloin
accompanied with glazed seasonal garden vegetables,
gratin potatoes, black pepper sauce

or

Grilled Atlantic salmon
with chateau potatoes and wilted green asparagus,
truffle émulsion

* * *

The Repulse Bay Grand Marnier soufflé 

or

Baked Alaska flambé

Coffee or tea
and petits fours

958 per person

Please inform our staff if you have any food allergies and intolerances



The Verandah's signature dishes



Vegetarian dishes



Natural meat

Price in Hong Kong dollars and subject to 10% service charge.

BOSTON LOBSTER MENU

Tian of Boston lobster

with avocado tartare and peppered mangoes,
red capsicum and cumin dressing

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Bisque of Boston lobster

lobster, fennel and carrot

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Grilled lobster tail on angel hair pasta,

baby vegetables and saffron foam

* * *

The Repulse Bay Grand Marnier soufflé

Coffee or tea
and petits fours

1,018 per person



The Verandah's signature dishes



Vegetarian dishes



Natural meat

Price in Hong Kong dollars and subject to 10% service charge.

NATURALLY PENINSULA SET MENU

Japanese prawn tartare

keta caviar, young cucumber and avocado

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Saffron fish broth

pearl onion, potato and fennel

* * *

Slow-roasted seabass

green asparagus, young carrot and tomato

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Pineapple and basil salad

coconut sorbet and meringue

Coffee or tea
and petits fours

808 per person



The Verandah's signature dishes








Vegetarian dishes








Natural meat

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A LA CARTE – APPETISERS

Hokkaido scallop <i>herb-garlic butter, cauliflower mousseline, crisp potato</i>	288
Wild mushroom tortellini  <i>grelot onion, cherry tomato and Parmigiano-Reggiano</i>	308
The famous Repulse Bay Caesar salad prepared at your table   <i>topped with your choice of shaved Parma ham, grilled prawns or smoked salmon</i>	298
Marie's salad   <i>Mixed lettuce leaves, sautéed wild mushrooms, avocado, tomato and asparagus seasoned with a truffle and aged balsamic vinaigrette</i>	278

A LA CARTE – SOUPS & PASTA

Traditional French onion soup  <i>baked with Gruyère cheese croûtons</i>	148
Bisque of Boston lobster  <i>lobster, fennel and carrot</i>	188
Black truffle and wild mushroom cream soup   <i>with salsify and green asparagus</i>	188
Lobster and homemade linguine  <i>with cèpe and morel bisque sauce</i>	408



The Verandah's signature dishes



Vegetarian dishes




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A LA CARTE – MAIN COURSES

Australian wagyu M8 striploin 	<i>green asparagus and potato mousseline</i>	738
Dover sole meunière 	<i>poached chateau potatoes and glazed green asparagus, burnt butter and lemon sauce</i>	728
Steak tartare  	<i>Ground raw lean of Australian OBE organic Angus beef tenderloin served with toasted bread, green salad and pommes paille</i>	428
Vegetables croquettes 	<i>ratatouille, potato gaufrettes, basil</i>	358

A LA CARTE – DESSERTS

Upside down apple crumble	<i>Baked toffee apples, crumble, rosemary gelato</i>	108
The Fantastik 4	<i>Chocolate mousse, Gianduja croustillant, banana ice cream, pear sorbet, crispy chocolate cake</i>	108
The Repulse Bay soufflé 	<i>Choose from the following flavours: Ginger, vanilla, chocolate chips, mango, strawberry, raspberry, Grand Marnier</i>	138
Baked Alaska 	<i>flambéed with brandy and served with caramelised banana slices</i>	138



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