

Cheese Fondue and Raclette Cheese



The Verandah

Menu

Gruyère and Raclette cheese fondue
scented with saffron and sun-dried tomatoes

608 for two

* * *

Tilsiter and Appenzeller cheese fondue
flavoured with Calvados

608 for two

* * *

Black truffle and Champagne fondue
Emmental and Tilsiter cheese with steamed new potatoes

708 for two

* * *

Mustard fondue
Gruyère and Emmental cheese
with Pommery, Dijon and English mustard

608 for two

* * *

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

* * *

Grilled brochettes	<i>Price per brochette</i>
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
Corn on the cob	38

* * *

Crispy basket	
Corn crusted turkey fritters	108
Vegetable fritto misto	88

* * *

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

* * *

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

	By glass	By bottle
Chasselas, La Colombe, Vaud, Switzerland 2016	128	468
Pinot Noir and Gamay, Nuit D’Amour, Valais, Switzerland 2015	128	468
Kirsh	88	

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