

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

Gavi di Gavi Rovereto, Michele Chiarlo, Piedmont, Italy 2016

* * *

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*

Les Fiefs de Lagrange, St. Julien, Bordeaux, France 2013

or

Grilled Atlantic salmon

*with chateau potatoes and wilted green asparagus,
truffle émulsion*

Chablis, Nicolas Potel, Burgundy, France 2015

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The Repulse Bay Grand Marnier soufflé 

or

Baked Alaska flambé

Moscato D'Asti, Santo Stefano Belbo, Piemonte, Italy 2016

Coffee or tea
and petits fours

978 per person

1,218 per person included 3 glasses of wines



The Verandah's signature dishes



Vegetarian dishes



Natural meat



Seafood from sustainable sources, caught or farmed in an ecologically friendly way.

All prices 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*
Charles de Cazenove Brut N.V.

* * *

Bisque of Boston lobster

lobster, fennel and carrot

* * *

Grilled lobster tail on angel hair pasta,

baby vegetables and saffron foam
Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand 2018

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The Repulse Bay Grand Marnier soufflé

Moscato D'Asti, Santo Stefano Belbo, Piemonte, Italy 2016

Coffee or tea
and petits fours

1,038 per person
1,278 per person included 3 glasses of wines



The Verandah's signature dishes



Vegetarian dishes



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NATURALLY PENINSULA SET MENU

Japanese prawn tartare

keta caviar, young cucumber and avocado

* * *

Saffron fish broth

pearl onion, potato and fennel

* * *

Slow-roasted seabass

green asparagus, young carrot and tomato

* * *

Pineapple and basil salad

coconut sorbet and meringue

Coffee or tea
and petits fours

858 per person



The Verandah's signature dishes



Vegetarian dishes



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A LA CARTE – APPETISERS





CONTEMPORARY

Hokkaido scallop <i>herb-garlic butter, cauliflower mousseline, crisp potato</i>	288
Alaskan king crab <i>avocado cannelloni, Oscietra caviar, citrus salad</i>	388
Pan-seared Atlantic langoustines <i>Keta caviar, sweet corn mousseline and golden beetroot</i>	398
Pan fried duck foie gras <i>Granny Smith apple, Meyer lemon, rhubarb coulis</i>	308
Wild mushroom tortellini  <i>grelot onion, cherry tomato and Parmigiano-Reggiano</i>	308
Heirloom cherry tomato  <i>Granny Smith apple, avocado, cucumber</i>	238

CLASSICS

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

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

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
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A LA CARTE – SOUPS & PASTA

CONTEMPORARY

Saffron mussel cream soup <i>celeriac and fennel</i>	168
Oxtail consommé <i>ox tongue, carrot and potato</i>	168
Light green asparagus velouté  <i>truffle custard, hazelnut</i>	148

CLASSICS

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



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A LA CARTE – MAIN COURSES

CONTEMPORARY

Akaroa New Zealand king salmon “mi-cuit”  	498
<i>baby spinach, herb gnocchi, broccoli</i>	
Slow-cooked Challan duck breast	488
<i>wild young carrots, dauphine potato, Armagnac jus</i>	
French Basque Iberian pork chop 	698
<i>hazelnut and herb crust, fennel, cranberry coulis</i>	
Pan-seared Patagonian seabass	498
<i>glazed baby turnips, sea plants and barley risotto</i>	
Slow-roasted Hawke’s Bay free range baby lamb rack 	598
<i>sweet tomato fondant, garlic, pancetta</i>	
Australian wagyu M8 striploin 	738
<i>green asparagus and potato mousseline</i>	
Roasted French chicken supreme	398
<i>black truffle, haricot verts, potato and baby leek</i>	
Vegetables croquettes 	358
<i>ratatouille, potato gaufrettes, basil</i>	

CLASSICS

The Verandah seafood mixed grill  	608
<i>Lobster medallion, Akaroa NZ King Salmon, black mussels, king prawn and scallops with herb butter on roasted ratte potatoes with green asparagus, Béarnaise sauce</i>	
Dover sole meunière 	728
<i>poached chateau potatoes and glazed green asparagus, burnt butter and lemon sauce</i>	
Steak tartare  	428
<i>Ground raw lean of Australian OBE organic Angus beef tenderloin served with toasted bread, green salad and pommes paille</i>	

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A LA CARTE – DESSERTS

CONTEMPORARY

Upside down apple crumble <i>Baked toffee apples, crumble, rosemary gelato</i>	108
Limoncello <i>Vanilla infused citrus salad, lemon cream, lemon marmalade, lemon cake, yuzu Chantilly</i>	98
Cheese cake or not cheese cake <i>Coconut cream cheese, red fruit jam, short bread biscuit</i>	108
The Fantastik 4 <i>Chocolate mousse, Gianduja crouststillant, banana ice cream, pear sorbet, crispy chocolate cake</i>	108

CLASSICS

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
Crêpes suzette  (For two people minimum)	258



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