

SUMMER MENU

Available on Wednesdays to Sundays from 7:00 pm to 9:30 pm.

Discover fresh flavours in every spoonful, from every plate

The Verandah is delighted to present this Summer Menu, specially curated by our culinary team.

Inspired by summer's bright bounty, this menu features the freshest seasonal produce and premium cuts of meat. It has been created for sharing, grazing and exploring in the company of friends and family.

STARTERS

French shucked French Atlantic oysters	180 per half dozen 320 per dozen
Charcuterie board <i>Goose Rillettes, country pate, Bayonne ham, saucisson</i>	180
Black mussels marinière	188
Salmon carpaccio <i>lemon olive oil, capers and dill</i>	108
Baked escargots with garlic and butter	128 per half dozen
Burrata with heirloom tomato, olive oil and basil	138
Grilled Spanish octopus <i>chorizo, capers and tomato salsa</i>	188



AMAZING VALUE SUMMER OFFER

A perfectly grilled Prime Angus Beef Tomahawk (50 oz) 100% grass fed pair with one bottle of *Coeur de Rosé prestige*

988 per set

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

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

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CONTINUED

MAIN COURSES

Seafood fritto misto and grilled garlic Boston lobster <i>(half piece)</i>	308
Grilled home-made pork sausages with onion gravy	158
Baked lasagne bolognaise	108
Duck leg confit with braised cannellini beans	188

SIDE DISHES

Mesclun lettuces with balsamic dressing 	55
Mashed potato 	55
Frites 	55
Creamy cauliflower and truffle gratin 	68
Truffle mac and cheese 	68

DESSERTS

Tiramisu zabaglione	88
Red fruit pana cotta with raspberry sorbet	88
Toasted pain d'épice with vanilla ice cream	88



Vegetarian dishes

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