

SUMMER EDITION (3 JULY TO 1 SEPTEMBER 2019)

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



Natural meat



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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 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 |

CLASSICS

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| 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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A LA CARTE – SOUPS & PASTA

CONTEMPORARY

| | |
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| 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

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| 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 |



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A LA CARTE – MAIN COURSES

CONTEMPORARY

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| 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

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| 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 |
| 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 croustillant, banana ice cream, pear sorbet, crispy chocolate cake</i> | 108 |

CLASSICS

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| 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  <i>(For two people minimum)</i> | 258 |



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