THE REPULSE BAY CLASSIC MENU

The famous Repulse Bay Caesar salad prepared at your table

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Traditional French onion soup

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The Repulse Bay black pepper steak

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Grilled Atlantic salmon

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The Repulse Bay Grand Marnier soufflé

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Baked Alaska flambé

998 per person

1,258 per person included 3 glasses of wines

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

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

109 Repulse Bay Road, Hong Kong  |  Tel: (852) 2292 2822  |  E-mail: verandah@therepulsebay.com
BOSTON LOBSTER MENU

Tian of Boston lobster
with avocado tartare and peppered mangoes,
red capsicum and cumin dressing
Charles de Cazenove Brut N.V.

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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
Gavi di Gavi Rovereto, Michele Chiarlo, Piedmont, Italy 2017

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The Repulse Bay Grand Marnier soufflé
Moscato D’Asti, Santo Stefano Belbo, Piemonte, Italy 2018
or
Château Rieussec, Sauternes, Bordeaux, France 2013

Coffee or tea
and petits fours

1,058 per person
1,318 per person included 3 glasses of wines
MENÚ DÉCOUVERTE

The menu Découverte is designed for our guests to experience our Chef de Cuisine signature dishes.

Amuse-bouche

1st appetiser

2nd appetiser

1st main course

2nd main course

Dessert

Coffee or tea
and petits fours

1,238 per person
1,498 per person included 4 glasses of wines

This menu is available for the whole table.
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

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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

888 per person
A LA CARTE – APPETISERS

CONTEMPORARY

Hokkaido scallop
herb-garlic butter, cauliflower mousseline, crisp potato  298

Alaskan king crab
avocado cannelloni, Oscietra caviar, citrus salad  388

Organic Irish salmon tartare
gazpacho foam jelly, keta caviar and pickled cucumber  298

Pan fried duck foie gras
Granny Smith apple, Meyer lemon, rhubarb coulis  308

Wild mushroom tortellini
grelot onion, cherry tomato and Parmigiano-Reggiano  308

Heirloom cherry tomato
Granny Smith apple, avocado, cucumber  258

CLASSICS

The famous Repulse Bay Caesar salad prepared at your table  
topped with your choice of shaved Parma ham, grilled prawns or smoked salmon  298

Marie’s salad
Mixed lettuce leaves, sautéed wild mushrooms, avocado, tomato and asparagus  
seasoned with a truffle and aged balsamic vinaigrette  278

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

The Verandah’s signature dishes  Vegetarian dishes  Natural meat  Seafood from sustainable sources, caught or farmed in an ecologically friendly way.

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A LA CARTE – SOUPS & PASTA

CONTEMPORARY

Provençal seafood bisque
scallops, prawns and black mussels 188

Oxtail consommé
ox tongue, carrot and potato 168

Light green asparagus velouté
truffle custard, hazelnut 148

CLASSICS

Traditional French onion soup
baked with Gruyère cheese croutons 148

Bisque of Boston lobster
lobster, fennel and carrot 188

Black truffle and wild mushroom cream soup
with salsify and green asparagus 188

Lobster and homemade linguine
with cèpe and morel bisque sauce 408

The Verandah’s signature dishes
Vegetarian dishes
Natural meat

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CONTEMPORARY

Akaroa New Zealand king salmon “mi-cuit”
  baby spinach, herb gnocchi, broccoli  
  498

Slow-cooked Challan duck breast
  wild young carrots, dauphine potato, Armagnac jus  
  488

French Basque Iberian pork chop
  hazelnut and herb crust, fennel, cranberry coulis  
  698

Pan-seared Patagonian seabass
  glazed baby turnips, sea plants and barley risotto  
  498

Slow-roasted Hawke’s Bay free range baby lamb rack
  sweet tomato fondant, garlic, pancetta  
  598

Australian wagyu M8 striploin
  green asparagus and potato mousseline  
  738

Vegetables croquettes
  ratatouille, potato gaufrettes, basil  
  358

CLASSICS

The Verandah seafood mixed grill
  Lobster medallion, Akaroa NZ King Salmon, black mussels, king prawn and scallops
  with herb butter on roasted ratte potatoes with green asparagus, Béarnaise sauce  
  608

Dover sole meunière
  poached chateau potatoes and glazed green asparagus, burnt butter and lemon sauce  
  728

Steak tartare
  Ground raw lean of Australian OBE organic Angus beef tenderloin
  served with toasted bread, green salad and pommes paille  
  428

Roasted French baby chicken
  glazed French beans and potato confit with Périgord truffle jus  
  428

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A LA CARTE – DESSERTS

CONTEMPORARY

Earl grey crème brûlée
raspberry sorbet, fresh wild berries and crispy strawberry 108

Upside down apple crumble
Baked toffee apples, crumble, rosemary gelato 108

Cheese cake or not cheese cake
Coconut cream cheese, red fruit jam, short bread biscuit 108

The Fantastik 4
Chocolate mousse Gianduja croustillant, banana ice cream, pear sorbet, crispy chocolate cake 108

CLASSICS

The Repulse Bay soufflé
Choose from the following flavours:
Ginger, vanilla, chocolate chips, mango, strawberry, raspberry, Grand Marnier 138

Baked Alaska
flambéed with brandy and served with caramelised banana slices 138

Crêpes suzette
(For two people minimum) 258

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