

*The Verandah  
Pet Lunch Menu*



## ***Festive Drinks***



### ***The Bay Eggnog***

*Bourbon Whisky, Bristol Cream, Frangelico,  
Advocaat and Vanilla Syrup*

128 per glass



### ***The Repulse Bay Mulled Wine***

*Spiced Red Wine infused with Orange Peels,  
Cinnamons, Cloves and Star Anises*

98 per glass

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

## ***Festive Drinks***



***Southside Longan Tea***  
*Red Dates, Longan,  
Goji Berries and Crystal Sugar*

78 per glass



***Orange Ginger***  
*Fresh Ginger, Honey,  
Orange Dices with Hot Ginger Ale*

78 per glass

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

***Wine of The Month***  
***Free Flow Package***

218 per person

***White Wines***

Mâcon-Villages “Chameroy”  
Louis Latour  
Burgundy, France 2021

Riesling  
Wente Riverbank  
California, United States 2022

***Red Wines***

Beaujolais-Villages  
Louis Latour  
Burgundy, France 2021

Zinfandel  
Wente Beyer Ranch  
California, United States 2020

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***Mineral Waters and Soft Drinks***  
***Free Flow Package***

98 per person

***Mineral Waters***

S. Bernardo – Italy  
  
Still Mineral Water  
Sparkling Mineral Water

***Soft Drinks***

Coke, Coke Zero, Sprite  
Ginger Ale, Ginger Beer

All free flow beverage packages are available  
from Wednesday to Saturday and on Public Holiday from 12:00 nn to 3:00 pm.

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

# ***Set Lunch Menu***

*17 January to 27 January 2024*

## ***Fresh prawn salad with Roma tomato jelly***

*avocado mousseline and keta caviar with lemon gel*

*or*

## ***Slow-poached chicken galantine with dried fruit and pistachio***

*fig compote and red currant coulis with baby green salad*

*or*

## ***Creamy chestnut velouté***

*sautéed wild mushrooms and white truffle oil with crispy croûtons*



## ***Roasted Iberico pork loin***

*grilled broccolini and baked cherry tomato with potato rösti*

*or*

## ***Pan-roasted U.S. beef tenderloin***

*French beans and Bayonne ham roulade with grain mustard potato*

*or*

## ***Slow-roasted ocean trout fillet***

*glazed garden peas, potato and bacons with cauliflower cream*

*or*

## ***Grilled green asparagus***

*sweet corn risotto with mascarpone and Parmigiano Reggiano*



## ***Granny Smith apple sorbet with hazelnut crumbles***

*Gala apple compote and vanilla-bean ice cream with yuzu coulis*

*or*

## ***White chocolate mousse with mango compote***

*coconut gel and passionfruit coulis with brown sugar tuile*

Coffee, Teas

Petits fours

Weekdays

498 per person

Saturdays & Public Holidays

538 per person

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