

*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

Soave D.O.C., Allegrini,
Verona, Italy 2022

Zingari Bianco, Petra,
Tuscany, Italy 2021

Red Wines

Rubio, San Polo,
Tuscany, Italy 2020

Hebo Rosso, Petra,
Tuscany, Italy 2021

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

21 February to 2 March 2024

Atlantic crab salad with Roma tomato jelly
avocado mousseline and cucumber espuma with keta caviar
or

Pork and foie gras pâté en croute
cranberry and baby lettuces with toasted rye bread
or

Wild mushrooms velouté
poached chicken and vegetables with herb croûtons



Slow-roasted Argentina beef Picanha
with thyme scented port wine reduction
grilled green asparagus and sautéed baby spinach
with butter-fried ratte potato
or

Poached seabass with scallop mousseline and crustacean sauce
glazed fennel and sea-plant with creamy orzo pasta
or

Pan-roasted guinea fowl supreme with roasted baby carrots
sweet red onion mousseline and pomme gaufrette with mustard sauce
or

Grilled Provençale vegetables with ratatouille
baked cherry tomato and Parmigiano Reggiano



Caramelised Granny Smith apple roulade with vanilla-bean
gelato chocolate and coffee crumbs with cranberry coulis
or

Mont Blanc
chestnut and mascarpone cheese mousseline
with hazelnut and Chantilly cream

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.