

*The Verandah
Pet Lunch Menu*



Mother's Tribute Signature Drink



The Botanical Elixir

*Absolute Vodka, St. Germain Elderflower,
Pineapple Juice, Camomile Tea, Aquafaba*



The Spring Garden

*The Peninsula Peach Ginger Oolong Tea,
Orange Juice, Pink Grapefruit Juice, Elderflower Syrup*

78 per glass

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



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



Litchi-Berry Smash
Cloudy apple juice blended with
fresh raspberry and lychee

78 per glass

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

Wine of The Month
Free Flow Package

218 per person

White Wines

Riesling,
Domaine Marcel Deiss,
Alsace, France 2015

Alejaiaren Crianza Blanco,
El Vinculo,
La Mancha, Spain 2020

Red Wines

Douro Tinto,
Quinta Vale D. Maria
Douro, Portugal 2014

Crianza,
El Vinculo,
La Mancha, Spain 2017

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

1 May to 11 May 2024

Prawn and carrot terrine with lobster oil

purple cabbage and potato chips, citrus coulis

or

Organic vegetables tartare with Bayonne ham

avocado purée and olive oil pearl with Granny Smith apple

or

Asparagus velouté

assorted seafood and herb croûtons



Braised Wagyu beef cheek with red wine

garlic mashed potato, Roma tomato and seasonal vegetables

or

Pan-roasted chicken suprême with wild mushroom chicken sauce

sweet corn mousseline, potato ratte, glazed baby carrot

or

Pan-seared halibut fillet with Australian black mussel with curry foam

broccolini, steamed potato and concasse

or

Gratinated cannelloni stuffed with ratatouille

four cheese cream, cheese waffle and Roma tomato



Orange Guanaja chocolate sponge with mandarin sorbet

Grand Marnier chocolate ganache, blood orange gel and fresh citrus

or

Pistachio crèmeux with strawberry vanilla compote

wild berries agar jelly, cream cheese cream and pistachio crumble

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