

*The Verandah
Pet Lunch Menu*



My Favorite Drinks



Litchi and Raspberry Smash

*Cloudy apple juice blended with
fresh raspberry and lychee*

78 per glass



Luscious Oasis

*Pineapple juice blended with
fresh green mango, Thai basil and honey*

78 per glass

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

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

198 per person

White Wines

Château Timberlay Blanc,
Bordeaux, France 2021

Grapes: Sauvignon Blanc, Sémillon

Domaine Grand Veneur Blanc,
Côtes du Rhône, France 2020

Grapes: Roussane, Viognier, Clairette

Red Wines

Château Moulin de Bel-Air,
Médoc, France 2019

Grapes: Merlot, Cabernet Sauvignon

Domaine Grand Veneur,
Côtes du Rhône, France 2020

*Grapes: Grenache, Syrah, Cinsault,
Mourvèdre*

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

78 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.

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Set Lunch Menu

17 May to 27 May 2023

Gourmet Appetiser Sampler

*Sweet prawn tartare with green Smith apple on toasted rye bread
French chicken confit terrine with Cumberland sauce
Bayonne ham, melon salad marinated with rum and lime vinaigrette
Crab meat and grape cocktail
Sautéed shimeji mushrooms with cheese quiche tart*

Soup of The Day

Green asparagus cappuccino with sautéed prawns

Main Courses

*Pork cordon bleu roulade with honey mustard dressing
sweet corn and mascarpone mousseline with onion confit
or*

Pan-seared Atlantic scallop

*herbs and parmesan cheese risotto with crispy fried onion
or*

Beef cheek tortellini

*glazed fresh green peas with Guanciaie and truffle reduction
or*

Aubergine Parmigiana

grilled green asparagus and Roma tomato with Provençale cream

Dessert Platter

*Tropical fruit and mango ganache on crisp meringue
Russian honey cake with sour cream and lemon Chantilly
Raspberry frangipane tart
Coconut mousse and young coconut jelly with sorbet
Fresh fruit trifle*

Coffee or tea

Weekdays	498 per person
Saturdays & Public Holidays	538 per person

Please inform our staff if you have any food allergies or intolerances.
All prices in Hong Kong dollars and subject to 10% service charge.