THE REPULSE BAY CLASSIC MENU

The famous Repulse Bay Caesar salad prepared at your table

topped with your choice of shaved Parma ham or grilled prawns
Gavi di Gavi Rovereto, Michele Chiarlo, Piedmont, Italy 2017

* * *

Traditional French onion soup

baked with Gruyère cheese croûtons

* * *

The Repulse Bay black pepper steak

Australian OBE organic Angus beef tenderloin
accompanied with glazed seasonal garden vegetables,
gratin potatoes, black pepper sauce

Les Fiefs de Lagrange, St. Julien, Bordeaux, France 2013

or

Grilled Atlantic salmon

with chateau potatoes and wilted green asparagus,
truffle émulsion

Chablis, Domaine Nathalie & Gilles Fevre, Burgundy, France 2018

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The Repulse Bay Grand Marnier soufflé

or

Baked Alaska flambé

Moscato D’Asti, Santo Stefano Belbo, Piemonte, Italy 2018

or

Château Rieussec, Sauternes, Bordeaux, France 2013

Coffee or tea
and petits fours

998 per person
1,258 per person included 3 glasses of wines

The Verandah’s signature dishes  Vegetarian dishes  Natural meat

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

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

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

* * *

Bisque of Boston lobster
lobster, fennel and carrot

* * *

Grilled lobster tail on angel hair pasta,
baby vegetables and saffron foam
Gavi di Gavi Rovereto, Michele Chiarlo, Piedmont, Italy 2017

* * *

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

The Verandah’s signature dishes
Vegetarian dishes
Natural meat

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

All prices in Hong Kong dollars and subject to 10% service charge.
The menu Découverte is designed for our guests to experience our Chef de Cuisine signature dishes.

### Amuse-bouche

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### 1st main course

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### 2nd main course

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### Dessert

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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

* * *

Saffron fish broth
pearl onion, potato and fennel

* * *

Slow-roasted seabass
green asparagus, young carrot and tomato

* * *

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

All prices in Hong Kong dollars and subject to 10% service charge.
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
green asparagus and shimeji mushroom 188

Lobster and homemade linguine
with cépe and morel bisque sauce 408

The Verandah’s signature dishes  
Vegetarian dishes  
Natural meat

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  I  Tel: (852) 2292 2822  I  E-mail: verandah@therepulsebay.com
A LA CARTE – MAIN COURSES

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, beurre blanc 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

The Verandah’s signature dishes
Vegetarian dishes
Natural meat

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

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