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

* * *

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

Boston lobster with Kristal caviar
green asparagus and Granny Smith apple,
crustacean-wasabi oil
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
MENU DÉCOUVERTE

The menu Découverte is designed for our guests to experience our Chef de Cuisine signature dishes.

Amuse-bouche

1st appetiser

2nd appetiser

1st main course

2nd main course

Dessert

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.

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.
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

Deep-fried Alaskan king crab croquette with Osetra caviar,
tropical fruit salsa, smoked paprika-garlic aioli 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
grilot 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

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 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 – 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 croûtons 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
### A LA CARTE – MAIN COURSES

#### CONTEMPORARY

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Akaroa New Zealand king salmon “mi-cuit” baby spinach, herb gnocchi, broccoli</td>
<td>498</td>
</tr>
<tr>
<td>Slow-roasted Challan duck supreme endive leaf poached in citrus broth, butternut squash mousseline, dauphine potatoes</td>
<td>498</td>
</tr>
<tr>
<td>French Basque Iberian pork chop hazelnut and herb crust, fennel, cranberry coulis</td>
<td>698</td>
</tr>
<tr>
<td>Pan-seared Patagonia seabass fillet green and yellow zucchini tart, bell pepper confit, Maltaise sauce</td>
<td>498</td>
</tr>
<tr>
<td>Slow-roasted Hawke’s Bay free range baby lamb rack sweet tomato fondant, garlic, pancetta</td>
<td>598</td>
</tr>
<tr>
<td>Oven-roasted Australian M8 Wagyu beef striploin grilled green asparagus and black truffle purée with Pommery mustard potato purée</td>
<td>758</td>
</tr>
<tr>
<td>Vegetables croquettes ratatouille, potato gaufrettes, basil</td>
<td>358</td>
</tr>
</tbody>
</table>

#### CLASSICS

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>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</td>
<td>608</td>
</tr>
<tr>
<td>Dover sole meunière poached chateau potatoes and glazed green asparagus, beurre blanc</td>
<td>728</td>
</tr>
<tr>
<td>Steak tartare Ground raw lean of Australian OBE organic Angus beef tenderloin served with toasted bread, green salad and pommes paille</td>
<td>428</td>
</tr>
<tr>
<td>Roasted French baby chicken glazed French beans and potato confit with Périgord truffle jus</td>
<td>428</td>
</tr>
</tbody>
</table>

---

- 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
flambeed with brandy and served with caramelised banana slices 138

Crêpes suzette
(For two people minimum) 258

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  Tel: (852) 2292 2822  E-mail: verandah@therpulsebay.com