

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

1,278 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
1,338 per person included 3 glasses of wines



The Verandah's signature dishes



Vegetarian dishes



Natural meat

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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

1,518 per person included 4 glasses of wines

This menu is available for the whole table.



The Verandah's signature dishes



Vegetarian dishes



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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



The Verandah's signature dishes



Vegetarian dishes



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A LA CARTE – APPETISERS





CONTEMPORARY

Hokkaido scallop <i>herb-garlic butter, cauliflower mousseline, crisp potato</i>	298
Deep-fried Alaskan king crab croquette with Osetra caviar, <i>tropical fruit salsa, smoked paprika-garlic aioli</i>	388
Organic Irish salmon tartare <i>gazpacho foam jelly, keta caviar and pickled cucumber</i>	298
Pan fried duck foie gras <i>Granny Smith apple, Meyer lemon, rhubarb coulis</i>	308
Wild mushroom tortellini  <i>grelot onion, cherry tomato and Parmigiano-Reggiano</i>	308
Heirloom cherry tomato  <i>Granny Smith apple, avocado, cucumber</i>	258

CLASSICS

The famous Repulse Bay Caesar salad prepared at your table   <i>topped with your choice of shaved Parma ham, grilled prawns or smoked salmon</i>	298
Marie's salad   <i>Mixed lettuce leaves, sautéed wild mushrooms, avocado, tomato and asparagus seasoned with a truffle and aged balsamic vinaigrette</i>	278

Please inform our staff if you have any food allergies and intolerances.

 The Verandah's signature dishes  Vegetarian dishes  Natural meat
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A LA CARTE – SOUPS & PASTA

CONTEMPORARY

Provençal seafood bisque <i>scallops, prawns and black mussels</i>	188
Oxtail consommé <i>ox tongue, carrot and potato</i>	168
Light green asparagus velouté  <i>truffle custard, hazelnut</i>	148

CLASSICS

Traditional French onion soup  <i>baked with Gruyère cheese croûtons</i>	148
Bisque of Boston lobster  <i>lobster, fennel and carrot</i>	188
Black truffle and wild mushroom cream soup   <i>green asparagus and shimeji mushroom</i>	188
Lobster and homemade linguine  <i>with cèpe and morel bisque sauce</i>	408



The Verandah's signature dishes



Vegetarian dishes



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A LA CARTE – MAIN COURSES

CONTEMPORARY

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

CLASSICS

The Verandah seafood mixed grill  	608
<i>Lobster medallion, Akaroa NZ King Salmon, black mussels, king prawn and scallops with herb butter on roasted ratte potatoes with green asparagus, Béarnaise sauce</i>	
Dover sole meunière 	728
<i>poached chateau potatoes and glazed green asparagus, beurre blanc</i>	
Steak tartare  	428
<i>Ground raw lean of Australian OBE organic Angus beef tenderloin served with toasted bread, green salad and pommes paille</i>	
Roasted French baby chicken	428
<i>glazed French beans and potato confit with Périgord truffle jus</i>	

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A LA CARTE – DESSERTS

CONTEMPORARY

Earl grey crème brûlée <i>raspberry sorbet, fresh wild berries and crispy strawberry</i>	108
Upside down apple crumble <i>Baked toffee apples, crumble, rosemary gelato</i>	108
Cheese cake or not cheese cake <i>Coconut cream cheese, red fruit jam, short bread biscuit</i>	108
The Fantastik 4 <i>Chocolate mousse Gianduja croustillant, banana ice cream, pear sorbet, crispy chocolate cake</i>	108

CLASSICS

The Repulse Bay soufflé  <i>Choose from the following flavours: Ginger, vanilla, chocolate chips, mango, strawberry, raspberry, Grand Marnier</i>	138
Baked Alaska  <i>flambéed with brandy and served with caramelised banana slices</i>	138
Crêpes suzette  (For two people minimum)	258



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