

## THE REPULSE BAY CLASSIC MENU

Available from 7:00 pm from Wednesday to Sunday.

**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*

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**Traditional French onion soup** 

*baked with Gruyère cheese croûtons*

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**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

1,038 per person

1,318 per person included 3 glasses of wines



The Verandah's signature dishes



Natural meat


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

## BOSTON LOBSTER MENU

Available from 7:00 pm from Wednesday to Sunday.

**Boston lobster with Kristal caviar**  
*green asparagus and Granny Smith apple,  
crustacean-wasabi oil*  
Charles de Cazenove Brut N.V.


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**Bisque of Boston lobster**   
*lobster, fennel and carrot*

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

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**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

1,098 per person  
1,378 per person included 3 glasses of wines



The Verandah's signature dishes



Natural meat

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*

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### **Saffron fish broth**

*pearl onion, potato and fennel*

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### **Slow-roasted seabass**

*green asparagus, young carrot and tomato*

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### **Pineapple and basil salad**

*coconut sorbet and meringue*

Coffee or tea  
and petits fours

958 per person



The Verandah's signature dishes



Natural meat

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