

## 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 2018*

\* \* \*

**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 2020*

or

*Château Rieussec, Sauternes, Bordeaux, France 2010*

Coffee or tea  
and petits fours

1,038 per person

1,348 per person included 3 glasses of wines

*Please inform our staff if you have any food allergies or 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.

## 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 2018

\* \* \*

**The Repulse Bay Grand Marnier soufflé**   
Moscato D'Asti, Santo Stefano Belbo, Piemonte, Italy 2020  
or  
Château Rieussec, Sauternes, Bordeaux, France 2010

Coffee or tea  
and petits fours

1,098 per person  
1,408 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

#### 1<sup>st</sup> appetiser

\* \* \*

#### 2<sup>nd</sup> appetiser

\* \* \*

#### 1<sup>st</sup> main course

\* \* \*

#### 2<sup>nd</sup> main course

\* \* \*

### Dessert

\* \* \*

Coffee or tea  
and petits fours

1,288 per person  
1,598 per person included 4 glasses of wines

This menu is available for the whole table.



The Verandah's signature dishes



Vegetarian dishes



Natural meat



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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

958 per person



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Vegetarian dishes



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## A LA CARTE – APPETISERS

### CONTEMPORARY

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

### CLASSICS

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



The Verandah's signature dishes



Vegetarian dishes



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## 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 cèpe and morel bisque sauce* 408



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## A LA CARTE – MAIN COURSES

### CONTEMPORARY

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

### CLASSICS

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

 The Verandah’s signature dishes  Vegetarian dishes  Natural meat  
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## A LA CARTE – DESSERTS

### CONTEMPORARY

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

### CLASSICS

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



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