

*The Verandah  
Pet Lunch Menu*



## *Summer Spritzers*



### *Cool as a cucumber*

*Chandon sparkling wine,  
Fresh cucumber,  
Limoncello,  
Green apple syrup*

### *Sweetie Citrus Spritz*

*Chandon sparkling wine,  
Aperol,  
Fresh grapefruit juice*

### *Orange Fizzy Spritz*

*Chandon sparkling wine,  
Fresh orange juice,  
Soda water*

88 per glass

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

# ***Wine of The Month*** ***Free Flow Package***

198 per person

## ***White Wines***

Chardonnay,  
Te Mata,  
Hawke's Bay, New Zealand 2020

Bourgogne Aligoté,  
J. Moreau & Fils,  
Burgundy, France 2020

## ***Red Wines***

Cabernet Merlot,  
Te Mata,  
Hawke's Bay, New Zealand 2020

Côtes du Rhône Rouge,  
Gabriel Meffre,  
Rhône Valley, France 2019

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# ***Mineral Waters and Soft Drinks*** ***Free Flow Package***

78 per person

## ***Mineral Waters***

Llanllyr Source – UK  
Still Mineral Water  
Sparkling Mineral Water

## ***Soft Drinks***

Coke, Coke Zero, Sprite,  
Ginger Ale, Ginger Beer

All free flow beverage packages are available  
from Wednesday to Saturday and on Public Holiday from 12:00nn to 3:00pm.

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

## *Summer Seafood Platter*



*Photo for reference only*

*Above photo for two persons as reference.*

*Additional 80 per person on top of the set lunch menu price  
to enjoy the seafood platter.*

*Available from 1 June to 27 August 2022.*

Please inform our staff if you have any food allergies or intolerances.  
All prices in Hong Kong dollar and subject to a 10% service charge.

## ***Set Lunch Menu***

*27 July to 6 August 2022*

### **Appetiser Platter**

*Fresh mango and avocado salad with cilantro-lemon dressing  
Roasted duck breast and citrus salad  
Minced wagyu beef tortilla with mustard dressing  
Niçoise salad with quail egg and plum tomato  
Iberico ham with cantaloupe melon*

### **Soup of the day**

*Green asparagus velouté with onion and mushrooms*

### **Main Courses**

#### ***Slow-roasted French chicken roulade***

*sautéed green beans with sun-dried tomato and potato confit  
or*

#### ***Hot smoked Atlantic salmon fillet***

*braised pointed cabbages with pancetta and citrus butter cream  
or*

#### ***Homemade cep mushroom tagliatelle***

*wild mushrooms and green asparagus with pesto purée  
or*

#### ***Grilled beef rib eye steak***

*seasonal vegetables and creamy potato with black pepper sauce*

### **Dessert Platter**

*Raspberry glazed walnut tart  
Cherry macaron with pistachio cream  
Mango, passion fruit and white chocolate mousse  
Fresh made bitter lemon sorbet with mint, candied lemon  
Strawberry compote and vanilla bean panna cotta*

Coffee or tea

Weekdays	498 per person
Saturdays & Public Holidays	538 per person

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