

*The Verandah
Pet Lunch Menu*



My Favorite Drinks



Litchi and Raspberry Smash

*Cloudy apple juice blended with
fresh raspberry and lychee*

78 per glass



Citron Ginger

*Lemon juice with fresh ginger,
pickled lemon, citron honey,
mint leaf and ginger ale*

78 per glass

All prices 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

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.

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Set Lunch Menu

21 September to 1 October 2022

Appetiser Platter

*Grilled scallops with capsicum and potato salad
Crispy bacon with pumpkin and cauliflower purée quiche
Grilled prawns, tomato and papaya salad with mango cream
Iberico ham with honey mustard dressing on walnut bread
Tuna confit salad with cucumber, red onion and red pesto
Smoked salmon roulade with vanilla sour cream*

Soup

Green asparagus cream soup

Main Courses

French duck leg confit

braised cannelloni beans and pancetta with Pommery mustard jus

or

Pan-seared barramundi and prawns orzo pasta

ceps and morel mushrooms with bisque sauce

or

Slow-roasted veal loin with Granny Smith apple compote

seasonal vegetables and potato mousseline with calvados jus

or

Pan-fried potato cake with Asian vegetables

herbed tomato fondant and glazed broccolini with basil pesto

Daily Dessert Platter

Wild berries compote with fluffy white chocolate cream

Fresh mango mousse with yuzu

Chestnut cream puff

Classic crème brûlée

Dark chocolate almond tart

Fresh made fruit sorbet

Coffee or tea

Weekdays 498 per person

Saturdays & Public Holidays 538 per person

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

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