

*The Verandah
Pet Lunch Menu*



My Favorite Drinks



Orange Ginger

*Fresh ginger, honey, orange dices
with hot ginger ale*

78 per glass



Red Dates Longan Tea

Red dates, longan and pearl barley

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

Mâcon-Villages “Chameroy”,
Louis Latour,
Burgundy, France 2021

Riesling,
Domaine Paul Blanck,
Alsace, France 2021

Red Wines

Beaujolais-Villages,
Louis Latour,
Burgundy, France 2021

Zinfandel,
Wente Beyer Ranch,
California, United States 2020

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 12:00 nn to 3:00 pm.

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

Festive Set Lunch Menu

30 November to 23 December 2022

Appetisers Platter

*Salmon gravlax with mustard honey sauce
Grilled seafood with capers, sundried tomato and pesto
Green mango, pineapple and crab meat salad
French pâté with condiments
Pearl couscous salad with spicy chorizo and grilled chicken
Caesar salad with Bayonne ham and caramelised pecan nuts*

Soup

Creamy chestnut and mushroom soup with truffle oil

Main Course

Slow-roasted turkey supreme

traditional stuffing with dried fruit and cranberry coulis

or

Roasted Australian rack of lamb

Provençale vegetables, roasted garlic potato purée, rosemary jus

or

Pan-seared seabass with seaweed butter

fennel confit and sea plant, yuzu-mirin émulsion

or

Roasted root vegetables tart

tomato coulis and Parmigiano Reggiano

or

Chef Recommendation

Beef tenderloin with gratinated snow crab

wild mushrooms and potato mousseline, truffle sauce

additional \$98 on top of menu price

Christmas Desserts Sampler

Strawberry marshmallow tart

Pandan coconut panna cotta with pineapple compote

Steamed Christmas pudding with brandy cream

Gingerbread crème brûlée

Spiced poached pears chocolate mousse, crumble verine

Coffee or tea

Mince pies and Christmas cookies

Weekdays 528 per person

Saturdays 568 per person

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.

*Celebrate Festive Season
with family and friends at The Verandah*



Set Dinner Menu

Available from 7:00 pm on Wednesday to Sunday.

Festive Pet Dinner

Available from 7:00 pm on Wednesday to Sunday.

Hokkaido scallop and crab tian with Kristal caviar

avocado mousse, citrus mayonnaise

Sauvignon Blanc, Kim Crawford, Marlborough, New Zealand 2021

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Wild mushroom bisque with truffle oil foam

parmesan twist

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Pan-seared French duck foie gras

caramelised spiced pears, port wine jus, gingerbread crumble

Carmes de Rieussec, Sauternes, Bordeaux, France 2010

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Pear lime sorbet

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Slow-roasted turkey supreme

traditional stuffing with dried fruit and cranberry coulis

Bourgogne Pinot Noir, Nicolas Potel, Burgundy, France 2020

or

Pan-roasted U.S. beef fillet

with wilted root vegetables and creamy garlic potatoes, Périgord jus

Les Fiefs de Lagrange, St. Julien, Bordeaux, France 2013

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Bûche de Noël

white chocolate mousse and crispy raspberry glazed with red fruit gel

or

Gingerbread soufflé

candied orange crème Anglaise

Moscato D'Asti Biancospino, La Spinetta, Piemonte, Italy 2020

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Coffee or tea

Festive petits fours

1,288 per person

1,598 per person included 4 glasses of wines

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.

Festive Vegetarian Set Dinner

Available from 7:00 pm on Wednesday to Sunday.

Roasted baby beet salad with caramelised pecans
baby mizuna and pickled red onion with balsamic reduction
Gavi di Gavi, Michele Chiarlo, Piedmont, Italy 2019

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Creamy chestnut and mushroom soup with truffle oil

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Grilled green asparagus with blood orange gel
fresh citrus and lemon coulis
Sauvignon Blanc, Kim Crawford, Marlborough, New Zealand 2021

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Pear lime sorbet

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Roasted root vegetables tart
sweet tomato fondant and seasonal vegetables
Le Difese, Tenuta San Guido, Tuscany, Italy 2018

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Bûche de Noël
white chocolate mousse and crispy raspberry glazed with red fruit gel

OR

Gingerbread soufflé
candied orange crème Anglaise
Moscato D'Asti Biancospino, La Spinetta, Piemonte, Italy 2020

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Coffee or tea
Festive petits fours

1,188 per person
1,598 per person included 4 glasses of wines

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

Boston Lobster Menu

Available from 7:00 pm on 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
Sauvignon Blanc, Kim Crawford, Marlborough, New Zealand 2021

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The Repulse Bay Grand Marnier soufflé
Moscato D'Asti Biancospino, La Spinetta, Piemonte, Italy 2020
or
Carmes de Rieussec, Sauternes, Bordeaux, France 2010

Coffee or tea
Petits fours

1,338 per person
1,648 per person included 3 glasses of wines

The Repulse Bay Classic Menu

Available from 7:00 pm on Wednesday to Sunday.

The famous Repulse Bay Caesar salad

topped with your choice of shaved Parma ham or grilled prawns

Gavi di Gavi Rovereto, Michele Chiarlo, Piedmont, Italy 2019

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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, Oliver Leflavie, Burgundy, France 2019

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The Repulse Bay Grand Marnier soufflé

OR

Baked Alaska flambé

Moscato D'Asti Biancospino, La Spinetta, Piemonte, Italy 2020

OR

Carmes de Rieussec, Sauternes, Bordeaux, France 2010

Coffee or tea

Petits fours

1,198 per person

1,508 per person included 3 glasses of wines



Natural meat

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

**CHRISTMAS EVE GALA DINNER
24 DECEMBER 2022 (SATURDAY)**

MENU

Boston lobster tian with Kristal caviar
avocado mousse, citrus mayonnaise
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Creamy chestnut and wild mushrooms with truffle oil foam
Parmesan twist
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Pan-seared French duck foie gras
caramelised spiced pears, port wine jus, gingerbread crumble
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Pear lime sorbet
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Slow-roasted turkey supreme
traditional stuffing with dried fruit and cranberry coulis
or

Australian wagyu beef striploin
Spanish red onion marmalade and oxtail croquette
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Bûche de Noël
white chocolate mousse and crispy raspberry glazed with red fruit gel
or

Mont Blanc
candied chestnut and crispy meringue with mascarpone cheese mousse

Coffee or tea
Festive petits fours

1,598 per person

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

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

**NEW YEAR'S EVE GALA DINNER
31 DECEMBER 2022 (SATURDAY)**

MENU

Amuse bouche

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Scottish Balik smoked salmon, Alaskan crab
Osteria caviar and herbed crème pudding with yuzu aioli

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Boston lobster cappuccino
lobster dumpling

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Pan-fried duck foie gras with hazelnut dust
caramelised black fig and cranberry jam with crispy brioche

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Mandarin sorbet
with marinated citrus salsa

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Oven-roasted Wagyu beef Wellington
wilted winter vegetables, Périgord truffle sauce

or

Slow-roasted turbot fish fillet, Hokkaido scallop and morel mousseline
asparagus, Champagne sabayon

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Mascarpone-chocolate ganache and raspberry gelato
basil marinated wild berry compote, strawberry meringue

Coffee or tea
Petits fours

1,888 per person

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

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