

## Boston Lobster Menu

**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*

\* \* \*

**Grilled lobster tail on angel hair pasta,**  
*baby vegetables and saffron foam*  
*Sauvignon Blanc, Kim Crawford, Marlborough, New Zealand 2021*

\* \* \*

**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

**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, Domaine Jean Claude-Courtault, 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

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

\* \* \*

**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  
Petits fours

1,088 per person

*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  
Petits fours

1,448 per person



1,758 per person included 4 glasses of wines

This menu is available for the whole table.

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# The Verandah Contemporary

## Appetisers


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

## Soups

<b>Provençal seafood bisque</b> <i>scallops, prawns and black mussels</i>	188
<b>Oxtail consommé</b> <i>ox tongue, carrot, potato</i>	168
<b>Light green asparagus velouté</b>  <i>truffle custard, hazelnut</i>	148

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 The Verandah's signature dishes  Vegetarian dishes  Natural meat



 Seafood from sustainable sources, caught or farmed in an ecologically friendly way.

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# The Verandah Classics

## Appetisers

**The famous Repulse Bay Caesar salad prepared at your table**    
*topped with your choice of shaved Parma ham, grilled prawns or warm home-smoked organic Irish salmon* 298



**Marie's salad**    
*Mixed lettuce leaves, sautéed wild mushrooms, avocado, tomato and asparagus  
seasoned with a truffle and aged balsamic vinaigrette* 278


## Soups

**Traditional French onion soup**   
*baked with Gruyère croûtons* 148

**Bisque of Boston lobster**   
*lobster, fennel and carrot* 188

**Black truffle and wild mushroom cream soup**    
*green asparagus and shimeji mushroom* 188


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# The Verandah Contemporary

## Main courses

**Akaroa New Zealand king salmon “mi-cuit”**   
*baby spinach, herb gnocchi, broccoli*

498

**Slow-roasted Challan duck supreme**  
*endive leaf poached in citrus broth, butternut squash mousseline, dauphine potatoes*


498

**French Basque Iberian pork chop**   
*hazelnut and herb crust, fennel, cranberry coulis*


698

**Pan-seared Patagonia seabass fillet**  
*green and yellow zucchini tart, bell pepper confit, Maltaise sauce*


498

**Slow-roasted Hawke’s Bay free range baby lamb rack**   
*sweet tomato fondant, garlic, pancetta*

598


**Oven-roasted Australian M8 Wagyu beef striploin**   
*grilled green asparagus and black truffle purée with Pommery mustard potato purée*

758

**Vegetables croquettes**   
*ratatouille, potato gaufrettes, basil*

358

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# The Verandah Classics

## Pasta

**Lobster and homemade linguine**   
*with cèpe and morel bisque sauce* 408

## Main courses


**The Verandah seafood mixed grill**    
*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* 608

**Dover sole meunière**   
*poached chateau potatoes and glazed green asparagus, beurre blanc* 728

**Steak tartare**    
*ground raw lean of Australian OBE organic Angus beef tenderloin served with toasted rye bread green salad and pommes gaufrette* 428

**Roasted French baby chicken**  
*glazed French beans and potato confit with Périgord truffle jus* 428

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# Desserts

## *The Verandah Contemporary*

### **Earl grey crème brûlée**

*raspberry sorbet, fresh wild berries and crispy strawberry*

108

### **Upside down apple crumble**

*Baked toffee apples, crumble, rosemary gelato*

108

## *The Verandah Classics*

### **The Repulse Bay soufflés** 🍷

*Choose from the following flavours:*

*Ginger, vanilla, chocolate chips, mango, strawberry,  
raspberry, Grand Marnier*

138

### **Baked Alaska** 🍷

*flambéed with brandy and  
served with caramelised banana slices*

138

### **Crêpes Suzette** 🍷

*(For two people minimum)*

258

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