

*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.

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Set Lunch Menu

11 January to 21 January 2023

Appetiser Platter

*Green asparagus salad with citrus, sun-dried tomato and Bayonne ham
Gammon ham, ratte potato and raisin salad with tahini dressing
Grilled chicken and mint-mango salad
Smoked salmon tartare tortilla roulade with keta caviar and avocado
Cherry tomato and bocconcini cheese skewer with basil mayonnaise*

Soup of the day

Truffle-chestnut velouté with mascarpone cheese and rye croûtons

Main Courses

Pan-seared seabass fillet

*creamy sweet corn risotto with pancetta and crispy onion
or*

Gratinated chicken vol-au-vent

*sautéed wild mushrooms and baby vegetables
or*

Slow-roasted beef striploin

*glazed seasonal vegetables and potato dauphinoise with port wine jus
or*

Oven-roasted Niçoises vegetables cannelloni

semi-dried tomato with herbed beurre blanc

Dessert Platter

Ginger crème caramel

Passionfruit custard tart with coconut ganache

Baked apple and almond strudel

Raspberry crème with wild berries compote

Vanilla bean ice-cream with dried fruit and rum

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

Set Lunch Menu

25 January to 4 February 2023

Appetiser Platter

Wild mushroom and game terrine with apricot jam and crispy baguette
Gammon ham and granny green apple salad with honey-mustard dressing
Tuscan artichoke and cherry tomato salad with chickpea
Japanese abalone and cucumber salad with sesame-tobiko dressing
Seasonal cheese, fig and avocado salad with balsamic dressing

Soup of the day

Roasted butternut squash velouté
with crème fraîche and semi-dried tomato croûtons

Main Courses

Pan-seared Italian farmed seabass
garden pea ragoût and cauliflower mousseline with crustacean émulsion
or

Pan-roasted guinea fowl supreme
braised purple onion and potato confit with thyme-vintage port jus
or

Niçoise vegetables in filo pastry
glazed broccolini and herb-tomato sauce
or

Slow-roasted Dutch veal loin
grilled green asparagus and roasted heirloom tomato
with Pommery mustard cream sauce

Dessert Platter

Peanut butter mousse crunch cake
Canelé de Bordeaux
Mango panna cotta with passionfruit jelly with coconut cream
Tarta Ópera de framboesas
Seasonal fruit salad with sweet white wine jelly

Coffee or tea

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