

Boston Lobster Menu

Boston lobster with Kristal caviar
green asparagus and Granny Smith apple, crustacean-wasabi oil
Charles de Cazenove Brut N.V.



Bisque of Boston lobster
lobster, fennel and carrot



Grilled lobster tail on angel hair pasta,
baby vegetables and saffron foam
Sauvignon Blanc, Amisfield, Central Otago, New Zealand 2020



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
Etna Bianco, Benanti, Sicily, Italy 2020



Traditional French onion soup
baked with Gruyère cheese croûtons



The Repulse Bay black pepper steak 
Australian OBE organic Angus beef tender
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 Courtault Michelet, Burgundy, France 2020



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.

The Verandah Contemporary

Appetisers


Hokkaido scallop <i>herb-garlic butter, cauliflower mousseline, crisp potato</i>	348
Deep-fried Alaskan king crab croquette with Osetra caviar <i>tropical fruit salsa, smoked paprika-garlic aioli</i>	398
Organic Irish salmon tartare <i>gazpacho foam jelly, keta caviar and pickled cucumber</i>	318
Pan-fried duck foie gras <i>Granny Smith apple, Meyer lemon, rhubarb coulis</i>	348
Wild mushroom tortellini  <i>Grelot onion, cherry tomato, Parmigiano Reggiano</i>	318
Heirloom cherry tomato  <i>Granny Smith apple, avocado, cucumber</i>	298

Soups

Provençal seafood bisque <i>scallops, prawns and black mussels</i>	208
Oxtail consommé <i>ox tongue, carrot, potato</i>	188
Light green asparagus velouté  <i>truffle custard, hazelnut</i>	188

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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.

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

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 328



Marie's salad  
*Mixed lettuce leaves, sautéed wild mushrooms, avocado, tomato and asparagus
seasoned with a truffle and aged balsamic vinaigrette* 308


Soups

Traditional French onion soup 
baked with Gruyère croûtons 188

Bisque of Boston lobster 
lobster, fennel and carrot 228

Black truffle and wild mushroom cream soup  
green asparagus and shimeji mushroom 208

 The Verandah's signature dishes  Vegetarian dishes

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The Verandah Contemporary

Main courses

Akaroa New Zealand king salmon “mi-cuit”  <i>baby spinach, herb gnocchi, broccoli</i>	518
Slow-roasted Challan duck supreme <i>endive leaf poached in citrus broth, butternut squash mousseline, dauphine potatoes</i>	588
French Basque Iberian pork chop  <i>hazelnut and herb crust, fennel, cranberry coulis</i>	708
Pan-seared Patagonia seabass fillet <i>green and yellow zucchini tart, bell pepper confit, Maltaise sauce</i>	538
Slow-roasted Hawke’s Bay free range baby lamb rack  <i>sweet tomato fondant, garlic, pancetta</i>	638
Oven-roasted Australian M8 Wagyu beef striploin  <i>grilled green asparagus and black truffle purée with Pommery mustard potato purée</i>	778
Vegetables croquettes  <i>ratatouille, potato gaufrettes, basil</i>	388

 The Verandah’s signature dishes  Vegetarian dishes  Natural meat

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The Verandah Classics

Pasta

Lobster and homemade linguine 
with cèpe and morel bisque sauce 468

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* 698

Dover sole meunière 
poached chateau potatoes and glazed green asparagus, beurre blanc 768

Steak tartare  
*ground raw lean of Australian OBE organic Angus beef tenderloin served with toasted rye bread
green salad and pommes gaufrette* 498

Roasted French baby chicken
glazed French beans and potato confit with Périgord truffle jus 498

 The Verandah's signature dishes  Vegetarian dishes  Natural meat

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Desserts

The Verandah Contemporary

- Earl grey crème brûlée** 108
raspberry sorbet, fresh wild berries and crispy strawberry
- Upside down apple crumble** 108
Baked toffee apples, crumble, rosemary gelato

The Verandah Classics

- The Repulse Bay soufflés**  138
*Choose from the following flavours:
Ginger, vanilla, chocolate chips, mango, strawberry,
raspberry, Grand Marnier*
- Baked Alaska**  138
flambéed with brandy and served with caramelised banana slices
- Crêpes Suzette**  258
(For two people minimum)



The Verandah's signature dishes

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Liquor

Cognac	45ml
Remy Martin Louis XIII	3,488
Hennessy X.O., Remy Martin X.O.	358
Martell Cordon Bleu	318
Hennessy V.S.O.P.	108
Remy Martin V.S.O.P.	108
Armagnac	
Bas-Armagnac Delord 1973	398
Grand Marnier	
Grand Marnier - Cuvée du Centenaire, 100 Yrs	108
150 Yrs	188
Calvados	
Calvados 1988	328
Calvados Pays D'Auge	148
Grappa	
Grappa di Moscato	168
Grappa di Prosecco	118
Eaux-de-Vie	
Kirsch, Poire Williams	95
Port	
Taylor's Vintage 2003	248
Taylor's Port Late Bottled Vintage 2013	95
Sherry	
Dry Sack, Harvey's Bristol Cream, Tio Pepe	95

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Liquor

<i>Premium Whisky</i>	45ml
Glenmorangie, The Glenlivet 25 Years Old,	388
Macallan 18 Years Old	388
Johnnie Walker Blue Label	328
Glenmorangie Signet, Royal Salute	288
<i>Single Malt Whisky</i>	
Highland Park 18 Years Old	218
Glenmorangie, The Glenlivet 18 Years Old, Oban 14 Years Old	188
The Glenlivet 15 Years Old, Glenrothes Peated	138
Glenfiddich, Macallan, Balvenie, The Glenlivet 12 Years Old	118
Glenmorangie Original, Lasanta, Quinta Ruban	118
<i>Japanese Whisky</i>	
Chita	138
<i>Scotch Whisky</i>	
Chivas Regal, Johnnie Walker Black Label	118
Famous Grouse	95
<i>Bourbon, Canadian and Irish Whisky</i>	
Makers Mark, Jack Daniel's Black Label	118
Canadian Club, Jim Beam, John Jameson	95
<i>Liqueurs</i>	
Amaretto, Bailey's Irish Cream, Benedictine	95
Cointreau, Cherry Brandy, Drambuie, Crème de Menthe,	
Crème de Cacao, Crème de Cassis, Frangelico, Kahlua,	
Malibu, Sambuca, Southern Comfort,	
Tia Maria, Grand Marnier	

Coffee and Tea

Freshly Brewed Coffees

	<i>Serving</i>
Espresso	38
Regular Coffee, Decaffeinated Coffee, Double Espresso	48
Cappuccino, Latte	54

Liqueur Coffees

Irish Coffee (Jameson Whisky)	118
Royal Coffee (Brandy)	
Calypso Coffee (Tia Maria)	
Amaretto Coffee (Amaretto)	
Bailey's Coffee (Bailey's)	

Cold-Brewed Fruit Tea

Peach Ginger Oolong Tea	78
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Tea of The Month

Cinnamon and Almond Black Tea	58
Alphonso Mango Tea	

The Peninsula Tea Collections

Peninsula Afternoon Tea	48
Earl Grey Tea	
Darjeeling Tea	
Mint Tea	
Camomile Tea	
Jasmine Tea	