

*The Verandah
Summer Menu*



Argentinian Beef Tomahawk Set



Marie's salad

*Mixed lettuce leaves, sautéed wild mushrooms, avocado,
tomato and asparagus
seasoned with a truffle and aged balsamic vinaigrette*



Char-Grilled Argentinian Prime Angus Beef Tomahawk (35 oz),
*100% grass fed, served with black pepper sauce,
Bearnaise sauce and French fries*



Baked Alaska flambé

and

The Repulse Bay Grand Marnier soufflé

1,488 per set

Please inform our staff if you have any food allergies or intolerances.
Price in Hong Kong dollars and subject to a 10% service charge.

Summer Menu

Appetisers

Scottish smoked salmon with horseradish cream	188
Burrata with heirloom tomato, olive oil and basil	168
Caesar salad	168
Black mussels mariniere (500g per serving)	258

Side Dishes

Creamy cauliflower and truffle gratin	78
Mesclun lettuces with balsamic dressing	65
French fries	65

Dessert

The Repulse Bay soufflés 	138
Choose from the following flavours: Ginger, vanilla, chocolate chips, mango, strawberry, raspberry, Grand Marnier	



The Verandah's signature dishes

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