

*The Verandah  
Pet Lunch Menu*



## ***My Favorite Drinks***



### ***Zen***

*Heaven Sake Junmai 12, Limoncello,  
Yuzu purée and Uji Genmaicha*



### ***Sakura Blossom***

*Heaven Sake Junmai 12, Maraschino Liqueur,  
Grapefruit juice, Sakura Syrup, Aromatic Tonic*

88 per glass

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

## ***My Favorite Drinks***



### ***Litchi and Raspberry Smash***

*Cloudy apple juice blended with  
fresh raspberry and lychee*

78 per glass



### ***Luscious Oasis***

*Pineapple juice blended with  
fresh green mango, Thai basil and honey*

78 per glass

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

# ***Wine of The Month***

## ***Free Flow Package***

218 per person

### ***White Wines***

Reserva Torrontés,  
Terrazas de los Andes,  
Mendoza, Argentina 2019

Reserva Chardonnay,  
Terrazas de los Andes,  
Mendoza, Argentina 2020

### ***Red Wines***

Reserva Malbec,  
Terrazas de los Andes,  
Mendoza, Argentina 2019

Reserva Cabernet Sauvignon,  
Terrazas de los Andes,  
Mendoza, Argentina 2019

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# ***Mineral Waters and Soft Drinks***

## ***Free Flow Package***

98 per person

### ***Mineral Waters***

S. Bernardo – Italy  
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.

# *Summer Seafood Platter*



*Photo for reference only*

*Above photo for two persons as reference.*

*Additional 120 per person on top of the set lunch menu price  
to enjoy the seafood platter.*

*Available till 22 September 2023.*

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

## ***Set Lunch Menu***

*6 September to 16 September 2023*

### **Appetiser**

***Duck fillet and pork terrine with pistachio***

*apricot compote and with port wine gel*

*or*

***Slow-cooked veal carpaccio***

*tuna confit espuma and Parmigiano Reggiano with crispy potato*

*or*

***Provençale fish bisque***

*seafood and Pernod reduction*

### **Main Courses**

***Wagyu beef minute steak***

*grilled green asparagus and mustard potato with wild mushroom cream*

*or*

***Gratinated scallop cannelloni***

*Herbed tomato fondant and glazed sweet pea with dill émulsion*

*or*

***Slow-roasted farmed seabass with prawn***

*savoy cabbages and onion with blood orange cream*

*or*

***Wild mushroom and Gruyère cheese tortellini***

*cauliflower mousseline and Roma tomato with truffle emulsion*

### **Dessert**

***Mango and coconut mille-feuille***

*whipped white chocolate ganache and mango gelato*

*or*

***Dark chocolate mousse with crisp almond chocolate***

*raspberry compote and red fruit ganache*

Coffee or tea

Weekdays

498 per person

Saturdays & Public Holidays

538 per person

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