

*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***

Mâcon-Villages “Chameroy”,  
Louis Latour,  
Burgundy, France 2021

Riesling,  
Wente Riverbank,  
California, United States 2022

## ***Red Wines***

Beaujolais-Villages,  
Louis Latour,  
Burgundy, France 2021

Zinfandel,  
Wente Beyer Ranch,  
California, United States 2020

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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.

# ***Set Lunch Menu***

*15 November to 25 November 2023*

## **Appetisers**

### ***Pacific crab salad with mango salsa***

*Keta caviar and wasabi mayonnaise with crispy walnut bread*  
*or*

### ***Bayonne ham, capsicum and onion confit with feta cheese***

*green asparagus and balsamic reduction with Parmigiano Reggiano*  
*or*

### ***Provençal seafood bisque***

*herbed oil and semi-dried tomato croûton*

## **Main Courses**

### ***Oven-baked farmed seabass fillet with glazed Australian mussel***

*glazed broccolini and Pernod émulsion*  
*or*

### ***Grilled beef striploin rye bread sandwich***

*sautéed wild mushrooms and honey-mustard dressing with sweet potato fries*  
*or*

### ***Homemade tagliatelle with king prawn and green asparagus***

*spicy tomato sauce and crustacean oil*  
*or*

### ***Seasonal vegetables tart***

*semi-dried tomato and onion confit with creamy Reblochon cheese sauce*

## **Desserts**

### ***Passionfruit ganache tart with hazelnut crumbles***

*yoghurt gelato and fresh mango*  
*or*

### ***Coconut cream panna cotta and wild berries compote***

*candied pistachio and crispy coconut*

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.