



The Verandah
St. Valentine's Day Gala Dinner Set
14 February 2024 (Wednesday)

Menu

Caribbean red prawn tartare with golden apple
yuzu gel and crispy celeriac with Osteria caviar



Provençale seafood soup
crustacean custard and Alaskan crab gnocco with tarragon purée



Slow-roasted French pigeon supreme with pancetta
pan-fried duck foie gras with fig compote and rhubarb coulis



Granny Smith apple sorbet
red apple compote and brandy with lemon gel



Pan-roasted Miyazaki beef striploin with Roma tomato
Spanish sweet onion mousseline and glazed green asparagus

or

French seabass fillet with diver scallop mousse
herbed tomato fondant and glazed sea-plant with citrus beurre blanc



Red fruit mousse with Raspberry chocolate glaze
cherry compote and Chantilly cream cheese with puffy cake

or

Alfonso mango mousse with passionfruit jelly
mascarpone and rum gel with nougatine

Coffee, Teas
Petits fours

\$1,988 per person

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



The Verandah
St. Valentine's Day Gala Dinner Set
14 February 2024 (Wednesday)

Vegetarian Menu

Pan-roasted green asparagus with fresh citrus
herbed cream cheese and yuzu coulis



Morel and Porcini mushroom velouté
sautéed chanterelle mushrooms and ratte potato confit



Salt baked organic carrot with sweet onion cream
Italian parsley purée and olive oil beurre blanc



Granny Smith apple sorbet
red apple compote and brandy with lemon gel



Grilled Provençale vegetables with ratatouille
baked cherry tomato and Parmigiano Reggiano



Red fruit mousse with Raspberry chocolate glaze
cherry compote and Chantilly cream cheese with puffy cake

or

Alfonso mango mousse with passionfruit jelly
mascarpone and rum gel with nougatine

Coffee, Teas
Petits fours

\$1,788 per person

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



The Verandah
St. Valentine's Day Lunch Set
14 February 2024 (Wednesday)
12:00pm – 4:00pm

Menu

Boston lobster salad with Roma tomato
avocado mousseline and kaffir lime gel with Keta caviar

or

French duck foie gras terrine
smoked duck supreme and rhubarb compote with morello cherry jelly



Blond guinea fowl consommé
organic wild mushroom gnocco and parsley cream



Roasted Argentinian Angus beef Picanha with Provençale herbs
Spanish red onion marmalade and grilled green asparagus

or

Wild turbot fillet poached with herbed oil
sautéed baby spinach and glazed sea-plant with Kristal caviar beurre blanc

or

Grilled Provençale vegetables with ratatouille
baked cherry tomato and Parmigiano Reggiano



Red fruit mousse with Raspberry chocolate glaze
cherry compote and Chantilly cream cheese with puffy cake

or

Alfonso mango mousse with passionfruit jelly
mascarpone and rum gel with nougatine

Coffee, Teas
Petits fours

\$888 per person

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

109 Repulse Bay Road, Hong Kong | Tel: (852) 2292 2822 | E-mail: verandah@therepulsebay.com



The Verandah
My Valentine's Dinner Set
13 and 15 February 2024

Menu

Boston lobster salad with Roma tomato
avocado mousseline and kaffir lime gel with Keta caviar



Slow-roasted French pigeon supreme with pancetta
pan-fried duck foie gras with fig compote and rhubarb coulis



Granny Smith apple sorbet
red apple compote and brandy with lemon gel



Pan-roasted Miyazaki beef striploin with Roma tomato
Spanish sweet onion mousseline and glazed green asparagus

or

French seabass fillet with diver scallop mousse
herbed tomato fondant and glazed sea-plant with citrus beurre blanc



Red fruit mousse with Raspberry chocolate glaze
cherry compote and Chantilly cream cheese with puffy cake

or

Alfonso mango mousse with passionfruit jelly
mascarpone and rum gel with nougatine

Coffee, Teas
Petits fours

\$1,399 per person

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