

*The Verandah
Pet Lunch Menu*



Festive Drinks



The Bay Eggnog

*Bourbon Whisky, Bristol Cream, Frangelico,
Advocaat and Vanilla Syrup*

128 per glass



The Repulse Bay Mulled Wine

*Spiced Red Wine infused with Orange Peels,
Cinnamons, Cloves and Star Anises*

98 per glass

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

Festive Drinks



Southside Longan Tea
*Red Dates, Longan,
Goji Berries and Crystal Sugar*

78 per glass



Orange Ginger
*Fresh Ginger, Honey,
Orange Dices with Hot Ginger Ale*

78 per glass

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

Wine of The Month
Free Flow Package

218 per person

White Wines

Soave D.O.C., Allegrini,
Verona, Italy 2022

Zingari Bianco, Petra,
Tuscany, Italy 2021

Red Wines

Rubio, San Polo,
Tuscany, Italy 2020

Hebo Rosso, Petra,
Tuscany, Italy 2021

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

31 January to 9 February 2024

Bayonne ham and green asparagus tartare
fresh citrus and rhubarb coulis with hazelnut oil

or

Chicken and gammon ham terrine with foie gras and herbs
apricot compote and baby green salad

or

Organic heirloom tomato velouté
grilled prawns and coriander pesto with sun-dried tomato croûtons



Slow-braised lamb shoulder cannelloni
sweet carrot mousseline and tomato fondant with thyme émulsion

or

Pan-roasted U.S. beef striploin
grilled baby sweet corns with oxtail and potato croquette

or

Grilled farmed seabass with scallion oil and crustacean émulsion
garden peas and celeriac with guanciale

or

Wild mushroom risotto with Parmigiano Reggiano
poached organic egg and sautéed cep mushrooms



Dégustation of morello cherry
crisp meringue and candied pistachio

or

Chestnut mousseline and red currant compote
glazed cranberry and Chantilly cream with crisp honey chip

Coffee, Teas
Petits fours

Weekdays	498 per person
Saturdays & Public Holidays	538 per person

Please inform our staff if you have any food allergies or intolerances.