

The Verandah Mother's Day Brunch 12 May 2024 (Sunday)

MENU

Chilled seafood display with Alaskan king crab and Japanese style abalone

The Verandah's signature appetisers and salads

Charcuteries and cheese station

Seafood bisque with seafood, crispy croûtons and organic herbs

Pan-fried duck foie gras station with Périgord black truffle sauce and figs jam

Asian station



Choice of Main Courses

Scrambled egg with Boston lobster and organic herbs toasted brioche and mixed green salad

Or

Pan-roasted U.S. striploin with vintage port wine reduction glazed seasonal vegetables and potato dauphinoise

or

Slow-cooked Patagonian seabass sautéed baby spinach and Roma tomato with blood orange reduction

or

Homemade linguine with green asparagus and king mushrooms Parmigiano Reggiano and crispy garlic



Our Chef's selection of desserts and pastries

Soufflé and crêpe station

Ice cream station

Seasonal fruits

\$1,088 per adult \$658 per child

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