

*The Verandah  
Pet Lunch Menu*



## *Floral Bliss Signature Drink*



***The Spring Garden***  
*The Peninsula Peach Ginger Oolong Tea,  
Orange Juice, Pink Grapefruit Juice,  
Elderflower Syrup*

78 per glass

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

## *Signature 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 is 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

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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***

*1 May to 11 May 2024*

***Prawn and carrot terrine with lobster oil***

*purple cabbage and potato chips, citrus coulis*

*or*

***Organic vegetables tartare with Bayonne ham***

*avocado purée and olive oil pearl with Granny Smith apple*

*or*

***Asparagus velouté***

*assorted seafood and herb croûtons*



***Braised Wagyu beef cheek with red wine***

*garlic mashed potato, Roma tomato and seasonal vegetables*

*or*

***Pan-roasted chicken suprême with wild mushroom chicken sauce***

*sweet corn mousseline, potato ratte, glazed baby carrot*

*or*

***Pan-seared halibut fillet with Australian black mussel with curry foam***

*broccolini, steamed potato and concasse*

*or*

***Gratinated cannelloni stuffed with ratatouille***

*four cheese cream, cheese waffle and Roma tomato*



***Orange Guanaja chocolate sponge with mandarin sorbet***

*Grand Marnier chocolate ganache, blood orange gel and fresh citrus*

*or*

***Pistachio crèmeux with strawberry vanilla compote***

*wild berries agar jelly, cream cheese cream and pistachio crumble*

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