

*The Verandah  
Pet Lunch Menu*



## *Mother's Tribute Signature Drink*



### ***The Botanical Elixir***

*Absolute Vodka, St. Germain Elderflower,  
Pineapple Juice, Camomile Tea, Aquafaba*



### ***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.



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



***Litchi-Berry Smash***  
*Cloudy apple juice blended with*  
*fresh raspberry and lychee*

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***

Riesling,  
Domaine Marcel Deiss,  
Alsace, France 2015

Alejaiaren Crianza Blanco,  
El Vinculo,  
La Mancha, Spain 2020

***Red Wines***

Douro Tinto,  
Quinta Vale D. Maria  
Douro, Portugal 2014

Crianza,  
El Vinculo,  
La Mancha, Spain 2017

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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 May to 18 May 2024*

### ***Citrus marinated tilapia fish tartare***

*fresh pink grapefruit and lemon coulis with Sardinian flat bread*

*or*

### ***Home-smoked duck breast***

*fresh organic green salad and pickled cranberry with fig jams*

*or*

### ***Wild mushroom cappuccino***

*black truffle cream foam and croûtons*



### ***Grilled U.S. beef tenderloin***

*sautéed French beans and potato dauphine with ox-tail port wine reduction*

*or*

### ***Slow-roasted spring chicken supreme with crispy leg confit***

*roasted baby vegetables and truffle-potato mousseline with Frangelico jus*

*or*

### ***Pan-seared Atlantic salmon roulade with Pernod émulsion***

*garden pea ragoût with guanciale and cauliflower mousseline*

*or*

### ***Crispy fried seasonal vegetable croquette***

*roasted zucchini and ratatouille with broccoli cream*



### ***Creamy mascarpone cheese mousse with Frangelico***

*espresso jelly and hazelnut crumbs*

*or*

### ***Mango scented cream cheese mousse with passionfruit crèmeux***

*fresh made coconut gelato with mango compote*

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.