

THE REPULSE BAY

VALENTINE'S DAY CHEESE FONDUE DINNER 14 FEBRUARY 2025 (FRIDAY) THE MARQUEE

Starting from 5:00 pm

WELCOME TO ENJOY THE SUNSET (SEAVIEW TERRANCE)

Two glasses of The Peninsula champagne brut by Deutz
Kristal caviar (30 grams) with condiments

Starting from 6:30pm

THE VERANDAH APPETIZERS STATION

Bayonne ham and French charcuteries
Served with semi-dried tomato, pickled onion and mini gherkin

Caesar salad served in Grana Padano cheese wheel
Caramelized pecan nuts, fresh grated Parmigiano Reggiano and crispy buttered croutons

Assorted Mixed Green Lettuces and Crudités
Assorted lettuces, cucumbers, cherry tomatoes, carrots, Array of dressings and condiments



Truffle and Gruyere cheese with champagne

All savoury fondues are served with steamed new potatoes and
your choice of sourdough bread, French bread or rye bread.

GRILLED BROCHETTES PLATTER

Green asparagus and portobello mushrooms
Diver scallop and pancetta
Chipolata and bacon
Tiger prawns with organic herbs



Dark chocolate lava cake
Wild berry compote and vanilla-bean ice cream

\$1,588+10%

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

The Repulse Bay Company, Limited reserves the right to alter the above menu price and items,
due to unforeseeable market price fluctuations and availability.

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