THE REPULSE BAY

Spring Easter Dinner at The Verandah 18 April to 21 April 2025

6:30pm to 9:00pm

Menu

Seared green asparagus salad Honey glazed Easter ham and Parmigiano Reggiano

or

Warm bay scallop salad With fresh citrus and baby spinach

& €

Boston lobster cappuccino

& €

Slow-cooked Australian lamb rack Sautéed French beans and potato Lyonnaise with rosemary jus

or

Pan-seared Scottish salmon fillet Sweet tomato concassé and mashed potato with saffron citrus cream

or

Roasted U.S. beef tenderloin Grilled broccolini and sautéed wild mushrooms with truffle jus

or

Gratinated Provençale vegetables cannelloni Sautéed baby spinach and ratatouille purée with Parmigiano Reggiano

Enhance your main course with roasted half Boston lobster with herbs and lemon Additional \$168

& **€**

Traditional carrot cake with cream cheese frosting

Or

Dark chocolate mousse cake with wild berries

& €

Coffee or tea

\$888 per adult

Additional \$180 per person for a glass of house champagne and a glass of house red wine or The Peninsula cuvee and rosé sparkling tea

Additional \$300 per person for a glass of Maison Mumm RSRV Cuvée 4.5 Brut Grand Cru and a glass of La dame de Montrose, Saint-Estèphe, Bordeaux 2013

Price is in Hong Kong dollars and subject to a 10% service charge. Please inform our staff if you have any food allergies or intolerances. Booking with prepayment is required.

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Top-up your experience

Oscietra caviar 30g buckwheat blini and condiments \$998

Mediterranean seafood tower Lobster, mussels, prawns, Manila clams, whelks and scallops Medium \$498 Large \$898

Charcuteries board Shaved Bayonne smoked ham, Jesus des pays Basque, Bresaola air-dried beef and Coppa ham \$388

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