

THE
VERANDAH
RESTAURANT

SUNDAY BRUNCH BUFFET MENU

THE VERANDAH BAKERY AND CHEESE CORNER

Baguette, croissants, and a selection of cheeses

SEAFOOD PLATTER

Snow crab legs, steamed lobster, scallops, prawns, and Japanese-style abalone

ARTISAN SASHIMI COUNTER

Atlantic salmon, albacore tuna, Japanese hamachi, and Hokkaido scallops

SEASONAL SALADS AND CHEF'S APPETISERS

In-house smoked Scottish salmon, Caesar salad,
heirloom cherry tomatoes with bocconcini and basil pesto

IBÉRICO DELICACIES AND CHARCUTERIE BAR

Ibérico ham and European charcuterie, Salame Milano, and Spanish chorizo



CREAMY BISQUE AND PASTA FRESCA STATION

Seafood bisque

Linguine, spaghetti, or penne

Served with tomato and basil sauce, wild mushroom cream sauce, and condiments

THE VERANDAH ASIAN SPICE CORNER

Deep-fried shrimp cakes, vegetable samosas, and vegetable spring rolls

Pan-seared barramundi in Thai yellow curry

Naan bread and basmati rice

THE SIGNATURE ROAST THEATRE

U.S. Angus beef striploin

French Pyrenees baby lamb shoulder ballotine



THE GRAND PÂTISSERIE ATELIER

Parisian flan tart, Portuguese egg tarts, macarons, cheesecake, and bread pudding

GRAND CRU CHOCOLATE GALLERY

70% Valrhona dark chocolate fountain, brownies, tiramisù, and financiers

BAYFRONT BATTER AND BLOOM

Artisan crêpe live station

\$ 800 per adult | \$ 480 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.