

VERANDAH

ROOFTOP ROTISSERIE

CONTEMPORARY MODERN EUROPEAN DINING



Elevated amidst the city's skyline on Level 7, Verandah Rooftop Rotisserie offers more than just an exquisite dining experience. Lush greenery and contemporary design co-exist harmoniously, as we invite you to wine, dine and share a laugh with your friends in the cosy ambience of our rooftop hideaway. Venture into a modern European culinary journey with our menu of succulent meats, signature roasts and other mouthwatering creations in our buffet – from crisp salads to hearty soups, artisanal breads and handmade pizzas, to savoury sides and sweet treats.

LUNCH:

MONDAY TO FRIDAY

\$29

SATURDAY, SUNDAY
AND PUBLIC HOLIDAYS

\$39

DINNER:

SUNDAY TO THURSDAY

\$58

FRIDAY, SATURDAY,
EVE OF AND ON
PUBLIC HOLIDAYS

\$68

Order one main course and enjoy an unlimited selection of appetisers, sides and desserts from our buffet

SEAFOOD ON ICE
SALADS • SOUPS
ARTISANAL BREADS
CHARCUTERIE & CHEESE
LIVE KITCHEN & CARVING
STATION • DESSERTS



LUNCH

ASIAN INSPIRED

Wagyu Banh Mi

Tajima Wagyu Beef Yakiniiku, Gammon Honey Ham, Pickled Vegetables, Vietnamese 'Bo' Sauce, Fries

Rotisserie French Yellow Chicken 'Panggang'

Fragrant Turmeric Rice or Fries, Sambal Hijau

Locally Farmed Red Snapper Papillote

Crystal Vermicelli, Shellfish, Clam Broth, Spicy Fermented Bean Sauce

Thai-spiced Seafood Aglio Olio

Argentinian Red Prawn, Ko Ebi, Spicy Shallots

WEEKLY CURATION

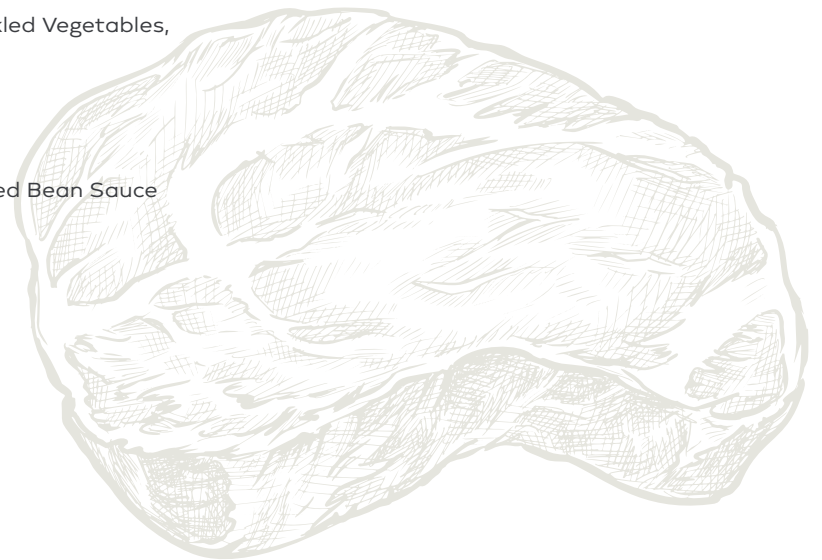
Chinoiserie Creations

Check with our team for the local curation of the day

Roast Beef du Jour

Mash or Fries, Bordelaise or Chimichurri

Check with our team for
roast beef cut of the day



DINNER

FROM THE ROTISSERIE

Signature Rotisserie Poulet

Corn-fed French Chicken, Truffle, Pancetta, Duck Fat Brioche, Pine Nuts

French yellow chicken is brined overnight and marinated with Verandah's house blend of 12 spices.

The rotisserie is a traditional method that ensures even cooking while the chicken roasts in its own natural juices, resulting in incredibly moist and tender meat.



Rotisserie of the Week
Please check with our team
for the weekly special

FROM THE OCEAN

Lobster Risotto

Shio Kombu, Truffle Shavings, Parmesan

A perfect showcase of sweet and succulent Boston lobster from the Northern Atlantic, served over a bed of velvety risotto.

Burnt Miso Cod

Asparagus, Pickled Watermelon Radish, Yuzu Foam

New Zealand King Salmon

Asparagus, Herb Crust, Oyster Velouté

Linguine Al Cartoccio

Sustainable Octopus, Argentinian Red Prawn, Shellfish

A rustic Italian recipe, featuring ocean fresh seafood and pasta cooked in parchment paper to concentrate the sweet flavours of its premium ingredients.



FROM THE CARVERY

Acorn-fed Iberian Pork Skirt Steak 180g

Native to Portugal and Spain, Black Iberian Pigs thrive in richly forested areas and feast on acorns and other natural foods, dramatically impacting the flavour and marbling of the meat.

New Zealand Pure South Grass-fed Lamb Rump 180g

200 Days Grain-fed Black Angus Ribeye 230g

Australian Tajima Wagyu Picanha Steak 200g

Supplement \$15

The picanha or sirloin cap, is a great beef cut made popular in Brazil, and is perfect to showcase the rich, buttery flavours and exceptionally smooth texture of this Wagyu beef from Australia.



DINNER

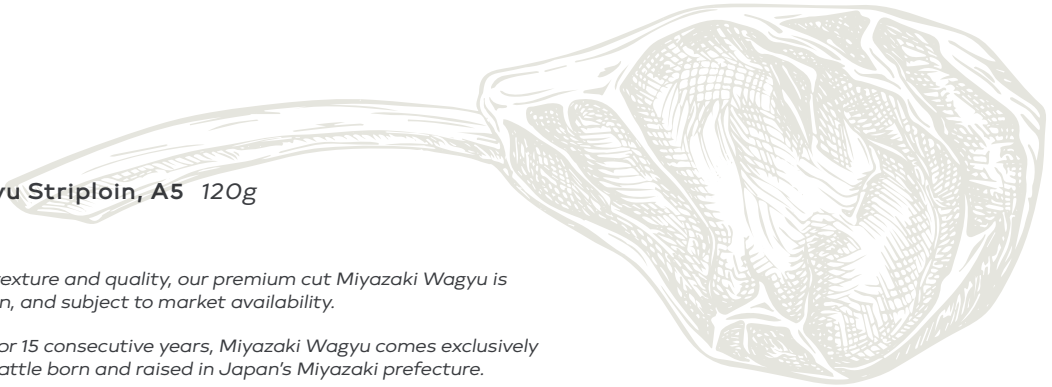
PREMIUM CUT

Japanese Miyazaki Wagyu Striploin, A5 120g

Supplement \$40

Known for its exquisite marbling, texture and quality, our premium cut Miyazaki Wagyu is air-flown weekly direct from Japan, and subject to market availability.

Crowned Best Japanese Wagyu for 15 consecutive years, Miyazaki Wagyu comes exclusively from 100% Kuroge Black Wagyu cattle born and raised in Japan's Miyazaki prefecture.



ADD ONS FOR SHARING

Kindly allow 30 minutes for preparation

Royal Seafood Paella ----- \$68
Lobster, Sustainable Octopus, Argentinian Red Prawn, Scallops

Sustainably-farmed Turbot ----- \$98
Ratte Potatoes, White Wine Butter Sauce

Grain-fed Black Angus Beef Tomahawk ----- \$18 per 100g
Truffle Potato Puree, Bordelaise, Chimichurri, Mustard, Sea Salt

The menu items are on rotational basis and are subject to change according to availability and seasonality of the ingredients. Should you have any concerns regarding food allergies or dietary restrictions, please approach any of our team members. All prices are in Singapore dollars, and are subject to 10% service charge and prevailing government taxes.