

Gold Coast PRIME RIB

STARTERS 前菜

- Baked potato skins 烤焗薯皮 (6pcs 件) HK\$98
topped with melted cheddar and mozzarella cheese, bacon bits served with sour cream and green onion
配熱溶車打芝士及水牛芝士、煙肉碎、酸忌廉及青蔥
- Nachos 墨西哥芝士脆片 HK\$128
topped with melted cheddar and mozzarella cheese, olives, roasted red bell pepper and jalapeño pepper
配熱溶車打及水牛芝士、橄欖、烤紅甜椒及墨西哥辣椒
- New Orleans crab cakes 新奧爾良蟹肉餅 HK\$168
served with remoulade sauce and butter lettuce
配蛋黃醬及牛油生菜

SOUP 湯

- French onion soup 法式焗芝士洋蔥湯 HK\$98

SALAD 沙律

- Classic Caesar salad 經典凱撒沙律 HK\$138
upgrade to smoked salmon Caesar salad at additional HK\$60
另加 HK\$60 可升級為煙三文魚凱撒沙律

FROM THE SEA 海洋滋味

- Grilled Norwegian salmon steak 烤挪威三文魚扒 (8oz 安士/228g 克) HK\$268
served with seasonal vegetables, boiled potatoes and champagne sauce
配時令蔬菜、焗薯及香檳汁

RISOTTO & PASTA 飯及意粉

- Lobster linguine 龍蝦意式扁意粉 HK\$238
served with artichoke, Italian parsley in lobster sauce
配朝鮮薊及龍蝦汁

GRILLED STEAKS & CHOPS 香烤扒類

- Australian grass-fed lamb chop 澳洲草飼羊扒 (8oz 安士/228g 克) HK\$368
served with seasonal vegetables, steak fries, mint jelly and herb gravy
配時令蔬菜、粗薯條、薄荷啫喱及香草燒汁
- USDA choice ribeye 美國肉眼扒 (10oz 安士/280g 克) HK\$448
served with seasonal vegetables, steak fries, Béarnaise sauce and pepper sauce
配時令蔬菜、粗薯條、賓尼士汁及黑椒汁

DESSERTS 甜品

- Traditional apple crumble with vanilla ice cream 蘋果金寶配雲尼拿雪糕 HK\$138
(preparation time 製作時間: 30 分鐘 minutes)
- Häagen-Dazs ice cream delights Häagen-Dazs 精選雪糕 HK\$128
- Assorted cakes platter 精選蛋糕誘惑 HK\$98

*All prices are subject to 10% service charge 以上價目須另收加一服務費

Please inform your server of any food related allergies as your well-being and comfort are our greatest concern 為閣下健康著想，如閣下對任何食物有過敏反應，請與服務員聯絡