

# MENU



## GOLD COAST PRIME RIB SETS\* 海岸扒房特選燒牛肉套餐\*

Include your choice of a salad, soup or dessert valued at HK\$138 or below.

Served with seasonal vegetables, Yorkshire pudding and gravy.

附送價值 HK\$138 或以下的沙律、湯或甜品乙客。配時蔬、約瑟布甸及肉汁。

The starter cut 滋味薄切 (5oz 安士 / 140g 克) HK\$358

The signature cut 招牌特式切 (8oz 安士 / 228g 克) HK\$518

The jumbo cut 豐盛厚切 (10oz 安士 / 280g 克) HK\$608

### STARTERS 前菜

Baked potato skins 烤焗薯皮 (6pcs/件) HK\$78

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\$138

served with remoulade sauce and butter lettuce

配蛋黃醬及牛油生菜

Buffalo wings 水牛雞翼 (8pcs 隻) HK\$148

served with cucumber, celery and blue cheese dressing

配青瓜、西芹及藍芝士醬

### SOUP 湯

Daily soup 是日精選餐湯 HK\$98

French onion soup 法式焗芝士洋蔥湯 HK\$98

### SALADS 沙律

Super green salad 十青沙律配芝麻汁 HK\$118

served with avocado, green asparagus, cucumber, celery,

green bell pepper, broccoli, green apple and sesame dressing

配牛油果、青蘆筍、青瓜、西芹、青甜椒、西蘭花、青蘋果及胡麻醬

Classic Caesar salad 經典凱撒沙律 HK\$128

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

Locally farmed hydroponic mixed salad 本地水耕雜菜沙律 HK\$138

with mango and truffle flavoured sautéed mushrooms

配芒果及松露炒野菌

### FROM THE SEA 海洋滋味

Grilled Norwegian salmon steak (8oz 安士/228g 克) HK\$248

烤挪威三文魚扒

served with seasonal vegetables, boiled potatoes and champagne sauce

配時蔬、焗薯及香檳汁

Miso seared Hokkaido scallops 味噌香煎北海道帶子 (5pcs 隻) HK\$288

served with grilled asparagus, roasted wild mushrooms and mashed potato

配烤蘆筍、野菌及薯蓉

### BURGERS & PASTA 漢堡包及意粉

Impossible burger 素牛肉漢堡包 (9oz 安士/250g 克) HK\$248

served with avocado, grilled pineapple, tomato, sliced cabbage

配牛油果、烤菠蘿、番茄及椰菜絲

Beetroot risotto 紅菜頭意大利飯 HK\$168

with poached egg, sliced black truffle, fresh grated garda Padano cheese and chives

配水煮蛋、黑松露片、巴馬臣芝士及法蔥

Lobster linguine 龍蝦意式扁意粉 HK\$188

served with artichoke, Italian parsley in lobster sauce and garlic chips

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\$338

served with seasonal vegetables, steak fries, mint jelly and herb gravy

配時蔬、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\$418

served with seasonal vegetables, steak fries, Béarnaise sauce and pepper sauce

配時蔬、粗薯條、賓尼士汁及黑椒汁

### CLASSIC AMERICAN GRILLS 經典美式燒烤

Barbecued baby back ribs 烤嫩豬排骨 HK\$218

served with grilled corns, broccoli and steak fries

配烤粟米、西蘭花及粗薯條

Combo platter 燒烤拼盤 HK\$258

Barbecued baby back ribs and chicken (half) 烤嫩豬排骨拼烤雞(半隻)

served with grilled corns, broccoli and steak fries

配烤粟米、西蘭花及粗薯條

### DESSERTS 甜品

Häagen-Dazs ice cream 雪糕 (three scoops 三球) HK\$98

Happy Cow dairy-free ice cream 無奶雪糕 (two scoops 兩球) HK\$98

Traditional apple crumble with vanilla ice cream HK\$138

蘋果金寶配雲呢拿雪糕

(preparation time 製作時間: 30 分鐘 minutes)

Housemade creamy cheesecake with seasonal berries HK\$138

秘製香滑芝士蛋糕配時令莓果

Signature dish 招牌菜式

Vegetarian dish 素食菜式

All prices are subject to 10% service charge 以上價目需另收加一服務費

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

\*Not applicable to any discount 不適用於任何優惠



View Afternoon Tea Menu  
瀏覽下午茶菜譜



View Wine List  
瀏覽酒單