

# MENU



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

Include one salad/soup/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 / 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, parmesan 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

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. 以上價目須另收加一服務費。

Items are subject to stock availability. The restaurant reserves the right to offer alternative product of similar value.

菜式須視乎貨源供應情況而定，餐廳保留權利可以相似價格的同類貨品替代。

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。



View Afternoon Tea Menu

瀏覽下午茶菜譜



View Wine List

瀏覽酒單