

Gold Coast
PRIME RIB

Festive Set Dinner 節日晚市套餐

Seared Hokkaido scallops with foie gras and truffle terrine

香煎北海道帶子配黃金松露鵝肝醬

or 或

Herb marinated salmon with avocado-crabmeat cocktail and mixed salad lettuce

香草醃三文魚牛油果蟹肉咯嗲及沙律菜

Lobster bisque

干邑龍蝦湯

or 或

French onion soup

法式焗芝士洋蔥湯

Mango passion fruit sherbet with vodka

伏特加芒果熱情果雪芭

Signature prime rib cut, 8oz

招牌牛肉特式切, 8安士

or 或

Boston lobster thermidor

法式焗波士頓龍蝦

or 或

Grilled herb butter king prawn with veal tenderloin

扒香草牛油大蝦拼牛仔柳

or 或

Grilled salmon fillet with Australian grass-fed lamb chop

香煎三文魚拼澳洲草飼羊扒

or 或

Pappardelle with porcini mushroom and truffle cream (v)

松露忌廉牛肝菌特寬麵 (素)

****All main courses accompanied with sautéed potatoes and seasonal vegetables 所有主菜配以炒薯及時蔬****

Caramel banana chocolate mousse with vanilla ice cream

焦糖香蕉朱古力慕斯配雲呢拿雪糕

Chocolate bonbon and cookies

朱古力夾心和曲奇餅

Coffee or tea

咖啡或茶

HK\$928 / person 位

Promotion period 推廣期: 31/12/2023 & 1/1/2024, 6:00pm – 11:00pm)

Subject to 10% service charge 另收加一服務費