

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、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葩

Signature prime rib cut, 8oz

招牌牛肉特式切, 8安士

or 或

Slow-roasted Christmas turkey breast

慢烤聖誕火雞胸

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

Cassia jelly with chestnut log cake and gingerbread vanilla ice cream

黑加侖子啫喱栗子慕絲樹頭蛋糕配薑包味雲呢拿雪糕

Chocolate bonbon and cookies

朱古力夾心及曲奇餅

Coffee or tea

咖啡或茶

HK\$928 / person 位