

Gold Coast PRIME RIB

Father's Day Celebration Brunch Buffet Menu 18 June 2023 (Sunday)

Seafood on Ice

Snow crab legs 雪花蟹爪
Half-shell scallops 半殼扇貝
Brown crabs 麵包蟹
Boston lobsters 波士頓龍蝦
Sea whelks 翡翠螺
Shrimps 海蝦
Blue mussels 藍青口

Condiments: spicy tomato cocktail sauce, shallot and red wine vinegar, lemon wedges, lime wedges and tabasco
配料: 辣番茄咯嗲汁、乾蔥紅酒醋、檸檬角、青檸角、辣椒汁

Sashimi and Sushi

Hamachi, salmon, tuna, herring, sweet shrimp, surf clam, octopus
油甘魚、三文魚、吞拿魚、希靈魚、甜蝦、北寄貝、八爪魚
Assorted rice rolls 雜錦日式飯卷

Condiments: wasabi, soy sauce, pickled young ginger, leek head and yellow pickled radish
配料: 青芥末、日式豉油、子薑、大蔥頭、黃蘿蔔

Cold Selections

Caesar salad 凱撒沙律
Fresh shrimp salad with sea urchin mayonnaise 鮮蝦海膽醬沙律
Avocado and salmon salad in honey mustard 牛油果三文魚沙律配蜜糖芥末
Thai style beef cheek and green papaya salad 泰式牛頰肉木瓜沙律
Blueberry and peach with feta cheese salad 藍莓香桃芝士沙律
Spanish assorted mushroom salad 西班牙雜菌沙律
Seared tuna fish penne salad with Italian dressing 煎吞拿魚配意式長通粉沙律
Roasted beetroot salad with balsamic 意式紅菜頭沙律

Selections of Garden Leaves

Frisee lettuce, butter lettuce 九牙菜、牛油菜
Mixed hydroponic leaves 雜錦水耕沙律菜
Green oak leaf lettuce, red oak leaf lettuce 綠橡生菜、紅橡生菜

Cured Meat and Fish

Parma ham with melon 蜜瓜帕爾馬火腿
Air-dried beef platter 風乾牛肉拼盤
Salami 沙樂美腸
Mortadella ham 意大利火腿
Goose liver terrine 鵝肝醬
Housemade seafood terrine 海鮮批
Smoked mackerel 煙鯖魚
Gravadlax dill marinated salmon 刁草醃三文魚
Seared black peppered tuna with Japanese sesame dip 黑椒吞拿魚件配芝麻醬
Smoked salmon 煙三文魚

Sauces & condiments: Thousand Island sauce, carrot miso sauce, blue cheese sauce, vinaigrette, sesame sauce, balsamic vinegar, lemon wedges, onion rings and capers
配料: 千島汁、甘筍麵豉汁、藍芝士汁、油醋汁、芝麻汁、意大利黑醋汁、檸檬角、洋蔥圈、水瓜柳

Gold Coast PRIME RIB

Cheese Selections

Assorted cheese (6 flavours) 雜錦芝士 (6款)
Crackers and nuts 餅乾、果仁
Dried fruits 乾果

Cereals

Cornflakes, rice crisp, coco pops 玉米片、卜卜脆米、可可脆米

Dairy

Fresh milk, hi-calcium low fat milk, skimmed milk, soy milk 鮮奶、高鈣低脂奶、脫脂奶、豆奶

Carving Station

Roasted U.S. prime rib 燒美國有骨牛肉
Roasted lamb leg 燒羊腿
Pineapple maple glazed gammon ham 菠蘿蜜糖火腿
Sauces 醬汁: pineapple chutney 菠蘿醬、gravy 燒汁、mushroom sauce 白菌汁

Chef Specials

Pan-fried goose liver with apple compote and balsamic reduction 煎鵝肝配蘋果粒醬及意大利香醋

Pasta station

Your choice of tricolour fusilli, spaghetti or ravioli 自選: 三色螺絲粉、意粉、意式雲吞
Your choice of cream, tomato or Bolognese sauce 自選: 忌廉汁、茄汁、肉醬

Egg Station

Your choice of sunny side up, scrambled, omelet or egg benedict 自選: 太陽蛋、炒蛋、奄列、賓尼迪蛋

Soup

Mini buddha jump over the wall 迷你佛跳牆
Cream of mushroom with black truffle 黑松露野菌忌廉湯

Hot Selections

Steamed grouper 清蒸石斑魚
Hainanese chicken 海南雞
Sautéed new potatoes with herbs 香草炒新薯
Baked seafood with cheese in English style 英式芝士焗海鮮
Pork scallopini with polenta and mushrooms 意式煎豬扒配玉米餅及磨菇
Indian chicken curry 印式咖哩雞
Crab meat and fresh shrimps with seasonal vegetables 蟹肉鮮蝦扒時蔬
Fried rice with seafood and garlic 瑤柱黃金海鮮炒飯

Dim Sum

Steamed shrimp dumplings 蒸蝦餃
Steamed pork dumplings with crab roe 蟹籽蒸燒賣
Deep-fried shrimp spring rolls 炸鮮蝦春卷
Deep-fried wonton 炸雲吞
Black pepper beef pies 黑椒牛肉酥
Butterfly shrimp dumplings 鳳尾蝦餃子

Gold Coast PRIME RIB

Bakery

Croissants, French rolls and assorted bread rolls
牛角包、法式餐包、雜錦麵包

Desserts

Belgium chocolate waffle 比利時朱古力窩夫
Raspberries opera 法式雜莓歌劇院蛋糕
Tiramisu 意大利芝士餅
Green tea sesame cheesecake 綠茶芝麻芝士蛋糕
Coconut kalamansi 椰子青檸
French caramel mango 法式焦糖芒果
Fruit jelly 啫喱杯
Mango pudding 芒果布甸
Chocolate pot de cream 朱古力燉蛋

Father's Day Theme Desserts

Milk chocolate cream with chocolate crunchy 牛奶朱古力忌廉配朱古力脆脆
Rich chocolate tart 特濃朱古力撻
Mixed berries cheesecake mousse 雜莓芝士慕絲
Cup cakes 杯子蛋糕
Crunchy chocolate puff 朱古力泡芙

Seasonal Fruits

Assorted sliced fruits 各式生果件

Ice Cream

Mövenpick 瑞士雪糕

Beverage

Selections of chilled juices (orange and apple) 果汁 (橙及蘋果)
Sparkling wine 有氣泡酒

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。