

Gold Coast PRIME RIB

STARTERS 前菜

- Baked potato skins 烤焗薯皮 (6pcs 件) HK\$88
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\$158
served with remoulade sauce and butter lettuce
配蛋黃醬及牛油生菜

SOUP 湯

- French onion soup 法式焗芝士洋蔥湯 HK\$98

SALAD 沙律

- Classic Caesar salad 經典凱撒沙律 HK\$138
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

FROM THE SEA 海洋滋味

- Grilled Norwegian salmon steak 烤挪威三文魚扒 (8oz 安士/228g 克) HK\$258
served with seasonal vegetables, boiled potatoes and champagne sauce
配時令蔬菜、焗薯及香檳汁

RISOTTO & PASTA 飯及意粉

- Lobster linguine 龍蝦意式扁意粉 HK\$208
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\$348
served with seasonal vegetables, steak fries, mint jelly and herb gravy
配時令蔬菜、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\$448
served with seasonal vegetables, steak fries, Béarnaise sauce and pepper sauce
配時令蔬菜、粗薯條、賓尼士汁及黑椒汁

DESSERTS 甜品

- Traditional apple crumble with vanilla ice cream 蘋果金寶配雲尼拿雪糕 HK\$138
(preparation time 製作時間: 30 分鐘 minutes)

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

*All prices are subject to 10% service charge 以上價目須另收加一服務費

*This menu is available from 11:30am to 2:30pm on Saturdays, Sundays and Public Holidays and 6:00pm to 10:00pm daily
此菜譜供應時段為星期六、日及公眾假期上午 11 時 30 分至下午 2 時 30 分及每晚下午 6 時至 10 時