

Gold Coast PRIME RIB

Gold Coast Prime Rib

Festival Days Brunch Buffet Menu (節日早午自助餐)

31 Dec 2022 & 1 Jan 2023

Seafood on Ice

Snow crab leg 雪花蟹爪

Half-shell scallop 半殼扇貝

Brown crab 麵包蟹

Boston lobster 波士頓龍蝦

Sea whelk 翡翠螺

Shrimp, black mussel 海蝦、青口

Condiments: spicy tomato cocktail sauce, shallot and red wine vinegar, lemon wedge, lime wedge & tabasco

配料: 辣番茄咯嗲汁、乾蔥紅酒醋、檸檬角、青檸角、辣椒汁

Sushi and Sashimi

Assorted sashimi (a la minute) 即切魚生

Tuna 吞拿魚, Salmon 三文魚, Octopus 八爪魚, Snapper 鯛魚, Herring roe 希靈魚魚子

Surf clam 北寄貝, Hamachi 油甘魚, Sweet shrimp 甜蝦

Assorted sushi and maki rolls with pickles and ginger 日式壽司、飯卷

Japanese delicacies 味付螺肉、芝麻八爪魚、櫻花蝦、中華沙律

Sake braised abalone 日式清酒鮑魚

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 Selection

Caesar salad 凱撒沙律

Seared tuna nicoise 輕煎吞拿魚雜菜蛋沙律

Roasted pumpkin salad with seafood and aged balsamic vinegar 南瓜海鮮沙律配黑醋汁

Grilled vegetables platter 扒雜菜碟

Roasted beef with penne salad 燒牛肉長通粉沙律

Tomato and mozzarella cheese platter 番茄芝士碟

German potato salad 德國薯仔沙律

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 蜜瓜栢爾馬火腿

Air-dried beef platter 風乾牛肉

Salami 沙樂美腸

Mortadella ham 意大利火腿

Veal slices with tuna and capers sauce 牛仔片配吞拿魚及水瓜柳汁

Housemade goose liver terrine 自家製鵝肝批

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Chorizo 辣肉腸

Tuna carpaccio with chili and honey dressing 吞拿魚片配辣椒蜜糖汁

Smoked salmon 煙三文魚

Gravadlax marinated salmon with dills 刁草三文魚

Sauces & condiments: Thousand Island sauce, vinaigrette, sesame sauce, balsamic vinegar, lemon wedge, onion ring and capers

醬汁及配料: 千島汁、油醋汁、芝麻汁、意大利黑醋汁、檸檬角、洋蔥圈、水瓜柳

Cheese Selection

Assorted cheese platter 雜錦芝士拼盤

Emmental, Gruyere, Gouda, Brie, Caprice, Camembert

埃文達芝士、瑞士芝士、高達芝士、布里芝士、Caprice、金文拔芝士

Grapes, walnuts, dried fruits, crackers 葡萄、合桃、乾果、餅乾

Cereals

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

Fresh milk, skimmed milk, soy milk 鮮奶、脫脂奶、豆奶

Craving Station

Baked spinach salmon pastry with white wine dill cream sauce 焗酥皮菠菜三文魚配刁草白酒忌廉汁

Roast U.S. prime rib 燒美國有骨牛肉

Pineapple maple glazed gammon ham 菠蘿蜜糖火腿

Accompany: Pineapple chutney gravy mushroom sauce

配料: 菠蘿醬、燒汁、白菌汁

Goose liver station

Pan-fried goose liver with apple compote and balsamic reduction

煎鵝肝配焦糖蘋果粒、黑醋汁

Egg station

your choice of sunny side up, scrambled, omelet, egg benedict 自選: 太陽蛋、炒蛋、奄列、班尼迪蛋

Pasta station

your choice of tricolor fusilli, spaghetti or ravioli 自選: 三色螺絲粉、意大利粉、意式雲吞

your choice of cream, tomato, Bolognese sauce 自選: 忌廉汁、番茄汁、肉醬

Soup

Lobster bisque 龍蝦湯

Wild mushroom cream soup 松露野菌忌廉湯 (V)

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Hot selection

- Steamed fresh whole garoupa 清蒸原條石斑魚
Roasted lamb rack with sweet potato and herb gravy 燒羊架配甜薯及香草燒汁
Grilled Christmas duck breast with braised red cabbage 烤聖誕鴨胸配燴紅椰菜
U.S. green asparagus with bearnaise sauce 美國露荀配賓利士汁 (v)
Braised beef cheek with glazed baby vegetable in red wine sauce 紅酒燴牛面頰伴雜菜
Fried rice with egg white, crab meat and scallop 帶子蟹肉蛋白炒飯
Indian chicken curry 印式咖喱雞
Dal Masala (V) 印式黃扁豆咖喱
Brussels sprout, glazed carrot and chestnut 椰菜仔、甘荀、栗子

Chinese dim sum

- Steamed shrimp dumpling 蒸蝦餃
Steamed pork dumplings with crab roe 蟹籽蒸燒賣

Snacks

- Deep-fried shrimp spring roll 炸鮮蝦春卷
Deep-fried wonton 炸雲吞
Black pepper beef pie 黑椒牛肉酥
Butterfly shrimp dumpling 鳳尾蝦餃子

Dessert station

- Fresh fruit agar 鮮雜果大菜糕
Green tea yuzu cream cheesecake 綠茶柚子忌廉芝士餅
Azuki bean with cendol 紅豆珍多
Almond jelly with longan 龍眼杏仁豆腐
Almond chocolate cake 杏仁朱古力蛋糕
Pandan chiffon cake 班蘭戚風蛋糕
Gulab jamun 玫瑰奶球
Grasshopper pie 薄荷朱古力批
Tiramisu 提拉米蘇
Passion fruit cheesecake 熱情果芝士餅
Pistachio chocolate puff 開心菓朱古力泡芙
Fruit agar 雜果大菜糕
Red bean crystal ball 日式紅豆和果子
Black sugar crystal ball 日式黑糖和果子
Matcha crystal ball 日式抹茶和果子

Individual sweet

- Caramel custard 焦糖燉蛋
Pomegranate jelly with vanilla panna cotta 神石榴啫喱配雲呢拿奶凍
Taro coconut pudding 香芋椰子布甸
Caramel banana compote with milk chocolate cream 焦糖醬香蕉配牛奶朱古力忌廉

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Colorful jelly with coconut shredded in glasses 七彩椰絲啫喱糖

Live station

Belgium chocolate waffle 朱古力窩夫

Condiments: butter, strawberry, blueberry, raspberry, nuts, chocolate sauce, maple syrup

配料: 牛油、士多啤梨、藍莓、桑莓、果仁、朱古力醬、楓糖漿

Chocolate lava cake 朱古力心太軟

Seasonal fruit

Watermelon, honey dew, pineapple 西瓜、哈密瓜、菠蘿

Mixed berries 雜錦草莓

Ice cream cup

瑞士 Mövenpick 雪糕

From the basket

Assorted bread rolls 雜錦麵包

Kids' corner

Rainbow jelly with coconut flakes 椰絲彩虹啫喱糖

Cupcake with colorful cream 杯子蛋糕配彩虹忌廉

Colorful donut 七彩冬甩

Chocolate beans, marshmallows, gummy bear jelly 朱古力豆、棉花糖、熊仔糖

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。