Gold Coast
PRIME RIB

Christmas Set Dinner

House made goose liver and truffle terrine
自家製黃金鵝肝松露批

or 或

Herb marinated salmon with avocado-crabmeat cocktail, mixed salad lettuce
香草醃三文魚牛油果蟹肉咯嗲、沙律菜

Appetiser 前菜

(Please choose one appetizer/soup from the below 請選以下前菜或湯一款)

Lobster bisque
龍蝦濃湯

Seared Hokkaido scallops on cauliflower mousseline with salmon roe
香煎北海道帶子配椰菜花蓉及三文魚魚子

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Lime sherbet
青檸雪葩

Main course 主菜

(Please choose one main dish from the below 請選以下主菜一款)

Slow-roasted Christmas turkey breast
慢烤聖誕火雞胸

Boston lobster thermidor
法式焗波士頓龍蝦

Roasted us prime rib, 8oz
燒美國有骨牛肉, 8安士

Australian grass-fed lamb chop
烤澳洲草飼羊扒

Truffle cream and porcini mushroom with pappardelle (v) (素)
松露忌廉牛肝菌配特寬麵

**all main course accompanied with seasonal vegetables and sauteed potatoes
所有主菜配以時蔬及炒薯

Dessert 甜品

(Please choose one dessert from the below 請選以下甜品一款)

Christmas pudding with vanilla brandy sauce, vanilla ice cream
聖誕布甸配白蘭地雲呢拿汁、雲呢拿雪糕

Mixed berries Mille-fille and gingerbread vanilla ice cream
雜莓千層酥配薑包及雲呢拿雪糕

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Coffee or tea
咖啡或茶

Christmas cookies
聖誕曲奇

Promotion period 推廣期: (24-26/12/2022, 6:00pm – 11:00pm)