

Gold Coast PRIME RIB

Easter Brunch Buffet Menu
8 to 9 April 2023 (Saturday & Sunday)

Seafood on Ice

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

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

Sushi and Sashimi

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
Thai style seafood salad 泰式海鮮沙律
Roasted beef potato salad in Japanese style 和風薯仔燒牛肉沙律
Korean spicy chicken salad with vermicelli 韓式香辣雞肉粉絲沙律
Mango and radish salad with feta cheese 芒果蘿蔔飛達芝士沙律
Okra salad with Japanese sesame sauce 日式秋葵芝麻沙律
Eggs stuffed with tuna fish mousse, smoked salmon or ham mousse 吞拿魚慕絲 / 煙三文魚 / 火腿慕絲蛋

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
House-made 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 wedge, 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 cheeses (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

Craft 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

Peking duck 片皮鴨

Condiments 配料: Sweet sauce 甜醬、cucumber 青瓜、spring onion 京蔥、Chinese pancake 中式薄餅

Pasta station

Your choice of pasta or ravioli 三色螺絲粉、意粉、意式雲吞

Your choice of cream, tomato, Bolognese sauce 忌廉汁、茄汁、肉醬

Egg Station

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

Soup

Soup of the day 中式燉湯

Cream of mushroom soup with black truffle 黑松露野菌忌廉湯

Hot selections

Steamed fresh grouper 清蒸石斑魚

Hainanese chicken 海南雞

Sautéed sliced squids and coral clams with vegetables in X.O. sauce X.O. 醬西蘭花珊瑚蚌花枝片

Sautéed new potato with herbs 香草炒新薯

Baked vegetables with herbs and cheese 芝士焗七色菜:

Broccoli, cauliflower, carrot, asparagus, eggplant, yellow zucchini, mushroom

西蘭花、椰菜花、甘筍、露筍、茄子、意大利青瓜、蘑菇

Mutton masala 印式咖哩羊

Wok-fried shrimps with asparagus and assorted bell peppers 彩椒露筍炒蝦仁

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 wanton 炸雲吞

Black pepper beef pies 黑椒牛肉酥

Butterfly shrimp dumplings 鳳尾蝦餃子

Deep-fried quail eggs stuffed with shrimp paste 炸蝦膠釀鵪鶉蛋

Gold Coast PRIME RIB

Bakery

Grissini sticks, lavosh, croissants, French roll, brioche, farmer's bread and raisin cross buns
麵包條、脆包片、牛角包、法式餐包、法式牛油包、農夫包、提子十字包

Desserts

Belgium chocolate waffle 比利時朱古力窩夫
Bread and butter pudding with vanilla sauce 牛油麵包布甸配雲呢拿汁
Rustic apple and cinnamon cake 鄉村蘋果玉桂蛋糕
Tiramisu 意大利芝士餅
Strawberry cheesecake 士多啤梨芝士餅
Mango Napoleon 芒果拿破崙
Opera 歌劇蛋糕
Black forest cake 黑森林蛋糕
Easter walnut carrot cake 復活節合桃甘筍蛋糕
Easter rainbow cream cake 復活節彩虹忌廉蛋糕
Lemon meringue tarts 檸檬馬令撻
Chocolate mint tarts 薄荷朱古力撻
Chocolate brownies 朱古力布朗尼
Assorted fruit tarts 雜果撻
Marble chocolate butter cake 雲石朱古力牛油蛋糕
Rainbow cream cone 彩虹忌廉筒
Raspberry chocolate truffle cake 紅桑子松露朱古力蛋糕
Fruit jelly with shredded coconut 椰絲啫喱杯
White chocolate crème with berries compote 白朱古力忌廉配雜莓醬
Matcha panna cotta with red bean paste 抹茶意式奶凍配紅豆蓉
Easter chocolate serradura pudding 復活節朱古力木糠布甸

Seasonal fruit

Assorted sliced fruits 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。