

Gold Coast PRIME RIB

Easter 5-course Set Dinner 復活節五道菜晚市套餐

Appetiser 頭盤

Parma ham with melon, garden salad and truffle honey dip
帕爾瑪火腿配蜜瓜、沙律及松露蜜糖汁

Soup 湯

Cream of roasted pumpkin soup with crab meat
烤南瓜蟹肉忌廉湯

Lemon and lime sorbet
檸檬青檸雪葩

Main 主菜

Signature prime rib cut (8oz/228g)
招牌特式牛肉切 (8安士 / 228克)
or 或

Pan-fried bacon and king prawn roulade with scallop and garlic butter cream sauce
煎煙肉大蝦卷配帶子及蒜蓉牛油忌廉汁
or 或

Slow-roasted French spring chicken with foie gras and morel sauce
慢烤法國春雞配鵝肝羊肚菌汁
or 或

Provençal herb crust roasted rack of lamb with balsamic gravy
保雲蘇焗羊架配意大利黑醋燒汁

All main course served with seasonal vegetables and potatoes
所有主菜配以時蔬及炒薯

Dessert 甜品

Strawberry Napoleon with lemon custard cream and strawberry ice cream
士多啤梨拿破崙配檸檬吉士忌廉及士多啤梨雪糕

Premium coffee or tea
即磨咖啡或精選紅茶

HK\$728 per person 每位

Promotion period 推廣日期: 7-10/4/2023

All prices are subject to 10% service charge 以上價目需另收加一服務費

Not applicable to any discount offers 不適用於任何折扣優惠