

Gold Coast PRIME RIB

Valentine's Day 4-course Dinner 情人節四道菜晚餐

Appetiser 前菜

Hokkaido scallop and fresh herb marinated salmon
with caviar and passion fruit dressing
北海道帶子伴香草醃三文魚、黑魚子醬及百香果汁

Soup 湯

Lobster bisque with cognac cream
龍蝦干邑濃湯

Lime sorbet
青檸雪葩

Main Course 主菜 (Choose two 自選兩款)

Miso-glazed cod fillet with crispy rice pancake, green salad, sun-dried tomato and ginger cream sauce
味噌鱈魚柳伴和風煎米餅、田園沙律、番茄乾及生薑忌廉汁

or 或

Grilled Ibérico pork rack with mustard apple sauce
烤伊比利亞黑毛豬鞍架伴芥末蘋果醬

or 或

Grilled US Wagyu beef chuck with potato gratin, vegetable, sun-dried tomato and truffle red wine reduction
烤美國和牛肩胛肉伴千層焗薯、蔬菜、番茄乾及松露紅酒汁

Dessert 甜品

White peach strawberry rose mousse cake with strawberry ice cream and macaron
白桃士多啤梨玫瑰慕斯蛋糕伴士多啤梨雪糕及馬卡龍

Palmier
蝴蝶酥

Coffee or Tea
精選咖啡或紅茶

A complimentary glass of Prosecco per person
每位敬送意大利氣泡酒乙杯

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Valentine's Day Vegetarian 4-course Dinner 情人節四道菜素菜晚餐

Appetiser 前菜

Marinated beetroot green salad with orange balsamic vinegar dressing
紅菜頭田園沙律伴橙香黑醋汁

Soup 湯

Cream of wild mushroom soup with truffle
野菌松露忌廉湯

Lime sorbet
青檸雪葩



Main Course 主菜

Wild mushroom risotto in truffle cream with portobello, onion and Parmesan cheese
黑松露野菌意大利飯伴大啡菇、洋蔥及巴馬臣芝士

Dessert 甜品

White peach strawberry rose mousse cake with strawberry ice cream and Macaroon
白桃士多啤梨玫瑰慕斯蛋糕伴士多啤梨雪糕及馬卡龍

Palmier
蝴蝶酥



Coffee or Tea
精選咖啡或紅茶

A complimentary glass of Prosecco per person
每位敬送意大利氣泡酒乙杯

