

# Gold Coast PRIME RIB

## Gala Set Dinner 節日晚宴套餐

Seared Tuna and Hokkaido Scallop  
煎吞拿魚配北海道帶子

\*\*\*\*\*

Organic Butternut Squash Soup with Parmesan Shaved  
有機南瓜濃湯配巴馬臣芝士薄片

\*\*\*\*\*

Pan-fried Foie Gras with Pork Wine Sauce  
煎鵝肝配砵酒汁

\*\*\*\*\*

Crabmeat Pancake with Caviar  
黑魚子蟹肉班戟卷

\*\*\*\*\*

Champagne Sherbet  
香檳雪葩

\*\*\*\*\*

Grilled Beef Mignon with Half Lobster  
燒牛柳配半邊龍蝦

or 或

Roasted Australian Grass-fed Lamb Chop with Herb Crust  
香草烤澳洲草飼羊扒

or 或

Pan-fried Turbot Fillet with Asian Butter Sauce  
香煎多寶魚柳配東方牛油汁

or 或

Baked stuffed Portobello Mushroom with Lentil du Puy on Herb Tomato Coulis (v)  
法式蘭度豆釀龍葵菇配香草茄醬

(All main courses are served with seasonal vegetables & sautéed potatoes 所有主菜均配以時蔬及炒薯)

\*\*\*\*\*

Fried Truffle Stuffed Brie Cheese with Cranberry Dip  
炸松露釀法國芝士配紅莓醬

\*\*\*\*\*

64% Dark Chocolate Mousse with Raspberry Filling  
with Crispy Stollen Slices

紅桑莓朱古力慕絲伴聖誕麵包

\*\*\*\*\*

Coffee or Tea

咖啡或茶

\*\*\*\*\*

Macarons

馬卡龍

**HK\$2,018 for 2 persons (供兩位用)**

Inclusive of one glass of selected sparkling wine for each person  
每位附送有氣葡萄酒乙杯

(v) Vegetarian dish 素食菜式

Serving period 供應時間: 8pm – 12mn, 31/12/2017

Subject to 10% service charge based on the original price 另收取以原價計算之加一服務費

Reservations and Enquiries 預訂及查詢: 2452 8636