

Gold Coast PRIME RIB

CHEF'S SET MENU 大廚推介套餐

Poached Tiger Prawn with Salmon Roe, Truffle Dressing

三文魚籽浸虎蝦配松露汁

or 或

Bouillabaisse de Marseille

馬賽海龍皇湯

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USDA Prime Rib (5 oz)

served with seasonal vegetables, Yorkshire pudding and gravy

燒美國有骨牛肉 (5安士)

配時蔬、約瑟布甸及肉汁

or 或

Roasted Rack of Lamb "Provençale"

served with balsamic caramelised red onion and truffle mashed potatoes

燒羊架保雲蘇

配陳醋紅洋蔥及松露薯蓉

or 或

Roasted French Duck Breast with Duck Leg Confit-Goose Liver Cannelloni

served with saffron poached turnip and carrot-orange puree

燒鴨胸配鵝肝鴨腿粉卷

配番紅花浸蘿蔔及橙味甘筍蓉

or 或

Seared John Dory Fillet with Caviar, Champagne Butter Sauce

served with ratatouille and boiled new potatoes

煎海魴魚柳配黑魚子、香檳牛油汁

伴法式燴雜菜及焗新薯

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Red Wine Poached Pear with Vanilla Ice Cream

紅酒燴梨配雲呢拿雪糕

or 或

Gateau Saint Honoré

法式雲呢拿吉士釀泡芙

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Coffee or tea

咖啡或茶

每位 **HK\$638** per person

(minimum two persons 最少兩位起)

Including one glass of house sparkling wine per person 每位附送有氣葡萄酒乙杯

Wine pairing menu 餐酒配對菜單

For an additional HK\$180 per person, enjoy three glasses of wine of your choice from the trolley

每位只需另加 HK\$180，可自選餐酒三杯

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

Please inform your server of any food related allergies as your well-being and comfort are our greatest concern 為閣下健康著想，如閣下對任何食物有過敏反應，請與服務員聯絡