

# Gold Coast PRIME RIB

## Festive Set Dinner

### Appetiser 頭盤

Housemade foie gras and truffle terrine with seared Hokkaido scallop  
自家製黃金松露鵝肝批配香煎北海道帶子

or 或

Poached king prawn with mango and black caviar  
芒果黑魚子大蝦咯嗲杯

### Soup 湯

Lobster bisque cognac  
干邑龍蝦湯

or 或

Boston clam chowder  
波士頓蜆肉周打湯

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Vodka mango passion fruit sorbet  
伏特加芒果熱情果雪芭

### Main course 主菜

Signature prime rib cut, 8oz/228g  
招牌牛肉特式切, 8安士/228克

or 或

Grilled herb butter king prawn with veal tenderloin  
扒香草牛油大蝦拼牛仔柳

or 或

Grilled salmon fillet with Australian grass-fed lamb chop  
香煎三文魚拼澳洲草飼羊扒

or 或

Slow-roasted Spanish Iberico pork chop with grilled scallops  
慢烤西班牙黑毛豬扒拼帶子

or 或

Arborio risotto with truffle (v)  
黑松露野菌芝士意大利飯 (素)

\*\*All main course accompanied with seasonal vegetables and sauteed potatoes 所有主菜配以時蔬及炒薯\*\*

### Dessert 甜品

Caramel popcorn praline chocolate mousse with vanilla ice cream  
焦糖爆谷榛子朱古力慕絲配雲呢拿雪糕

### Petit four 精美小點

Chocolate truffle and cookies 松露朱古力及曲奇

Coffee or tea  
咖啡或茶

HK\$908 / person 位