Gold Coast
PRIME RIB

Glittering Festive Dinner Set
璀璨聖誕佳節晚宴

Amuse Bouche 開胃小食
Smoked Salmon Mousse Tartlet 煙燻三文魚慕絲脆撻

Starter 前菜
Pan-seared Hokkaido Scallop
Cauliflower Purée, Salmon Roe, Yuzu Dressing
香煎北海道帶子配椰菜花蓉、三文魚子、柚子汁

Soup 湯
Lobster Bisque with Crab Meat and Brandy Cream
龍蝦濃湯配蟹肉及白蘭地忌廉

Raspberry and Champagne Sorbet
紅桑子香檳雪葩

Main Course 主菜 (Please select one 請選一項)
Slow-cooked Beef Short Ribs
Herbs Jus, Beetroot Purée, Truffle Potato Gratin, Seasonal Vegetables
慢煮美國牛肋肉配香草燒汁、紅菜頭蓉、松露焗薯、時令蔬菜

or 或

Pan-roasted Black Cod
Saffron Cream Sauce, Celery Root Purée, Asparagus, Baby Carrot
香煎銀鱈魚配番紅花忌廉汁、芹菜頭蓉、蘆筍、迷你甘筍

or 或

Slow-cooked Lamb Shank
Rosemary Jus, Root Vegetables, Potato Purée
慢煮羊膝配迷迭香燒汁、根莖蔬菜、薯蓉

or 或

Traditional Christmas Turkey and Honey Ham
Chestnut Stuffing, Brussels Sprouts, Cranberry Sauce, Giblet Gravy
傳統聖誕火雞及蜜糖火腿配栗子餡、抱子甘藍、紅莓醬及火雞燒汁

Dessert 甜品

Warm Christmas Pudding
Brandy Sauce, Vanilla Ice Cream
傳統聖誕布甸配白蘭地汁、雲呢拿雪糕

or 或

Caramel Chocolate and Chestnut Yule Log
焦糖朱古力栗子木頭蛋糕

Petits Fours 法式小點心

Coffee or Tea 咖啡或茶

Prosecco 意大利氣泡酒

Early Bird Price 早鳥優惠價
(book by 10 December 於12月10或之前預訂)

HK$738 / person 位

Festive Special Price **節慶優惠價**
(book between 11 and 18 December 於12月11至18日期間預訂)

HK$816 / person 位

(Original Price 原價: HK$1,088)

- Promotion period 推廣期: 24-25/12/2026
- Full prepayment is required to enjoy the discounted prices. Subject to a 10% service charge based on the original price.
預訂時須全數付款以享優惠。另收以原價計算之加一服務費。
- 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。