## **MENU**

USDA GOLD COAST PRIME RIB SETS*			
PRIME 海岸扒房特選燒牛肉套餐*		BURGERS & PASTA 漢堡包及意粉	
Include your choice of a salad, soup or dessert valued at HK\$138 or below. Served with seasonal vegetables, Yorkshire pudding and gravy. 附送價值 HK\$138 或以下的沙律、湯或甜品乙客。配時蔬、約瑟布甸及	<b>支</b> 肉汁。	9" Frankfurter hotdog with deep-fried jalapeno, relish and shaved yellow Cheddar 9"法蘭克福熱狗	HK\$148
Pan-fried prime rib 香煎特選牛肉 The starter cut 滋味薄切 (5oz 安士 / 140g 克) The signature cut 招牌特式切 (8oz 安士 / 228g 克) The jumbo cut 豐盛厚切 (10oz 安士 / 280g 克)	HK\$358 HK\$518 HK\$608	Gold Coast club sandwich decks of roasted beef, chicken, bacon, ham, cheese, egg, tomato and lettuce 黄金海岸公司三文治	HK\$148
STARTERS 前菜 Baked potato skins 烤焗薯皮 (6pcs/件) topped with melted cheddar and mozzarella cheese, bacon bits served with sour cream and green onion	HK <b>\$</b> 78	Jumbo Angus beef burger 珍寶安格斯牛肉漢堡包 (9oz 安士/250g 克) with lettuce, tomato, red onion and dill pickle 配生菜、番茄、紅洋蔥及酸青瓜	HK\$228
配熱溶車打芝士及水牛芝士、煙肉碎、酸忌廉及青蔥 Deep-fried camembert 炸金文不芝士 served with housemade cranberry sauce and rocket leaves	HK\$108	Impossible burger 素牛肉漢堡包 (9oz 安士/250g 克) served with avocado, grilled pineapple, tomato, sliced cabbage 配牛油果、烤菠蘿、番茄及椰菜絲	HK\$248
配自家製蔓越莓醬及火箭菜  Nachos 墨西哥芝士脆片 topped with melted cheddar and mozzarella cheese,	HK\$128	Beetroot risotto 紅菜頭意大利飯 with poached egg, sliced black truffle, fresh grated garda Padano cheese a 配水煮蛋、黑松露片、巴馬臣芝士及法蔥	HK\$168 and chives
olives, roasted red bell pepper and jalapeño 配熱溶車打及水牛芝士、橄欖、烤紅甜椒及墨西哥辣椒	111704.20	Lobster linguine 龍蝦意式扁意粉 served with artichoke, Italian parsley in lobster sauce and garlic chips 配朝鮮薊及龍蝦汁	HK\$188
New Orleans crab cakes 新奧爾良蟹肉餅 served with remoulade sauce and butter lettuce 配蛋黃醬及牛油生菜	HK\$138	GRILLED STEAKS & CHOPS 香烤扒類 Australian grass-fed lamb chop 澳洲草飼羊扒(8oz 安士/228g 克)	HK\$338
Lobster rolls 龍蝦卷 served with tortilla flour, Romaine lettuce and chilli aioli 配玉米粉、羅馬生菜及辣美乃滋醬	HK\$148	served with seasonal vegetables, steak fries, mint jelly and herb gravy 配時蔬、粗薯條、薄荷啫喱及香草燒汁	111/4200
Buffalo wings 水牛雞翼 (8pcs 隻) served with cucumber, celery and blue cheese dressing 配青瓜、西芹及藍芝士醬	HK\$148	Double-cut Iberico pork chop 厚切西班牙黑毛豬 (14oz 安士/398g 克) served with seasonal vegetables, steak fries and gravy 配時蔬、粗薯條及燒汁	HK\$398
SOUP 湯 Daily soup 是日精選餐湯	HK\$98	US hanger steak 美國牛腹扒 (10oz 安士/280g 克) served with seasonal vegetables, baked potato, Béarnaise sauce and peppe 配時蔬、焗薯、賓尼士汁及黑椒汁	HK\$418 er sauce
French onion soup 法式焗芝士洋蔥湯 New England clam chowder 周打蜆肉湯	HK\$98 HK\$98	USDA choice ribeye 美國肉眼扒(10oz 安士/280g 克) served with seasonal vegetables, steak fries, Béarnaise sauce and pepper se 配時蔬、粗薯條、賓尼士汁及黑椒汁	HK\$418 auce
SALADS 沙律  Super green salad 十青沙律配芝麻汁 served with avocado, green asparagus, cucumber, celery, green bell pepper, broccoli, green apple and sesame dressing 配牛油果、青蘆筍、青瓜、西芹、青甜椒、西蘭花、青蘋果及胡麻醬	HK\$118	CLASSIC AMERICAN GRILLS 經典美式燒烤 Barbecued chicken 烤雞 (half 半隻) served with grilled corns, broccoli and steak fries 配烤粟米、西蘭花及粗薯條	HK\$208
Classic Caesar salad 經典凱撒沙律 upgrade to smoked salmon Caesar salad at additional HK\$60 另加 HK\$60 可升級為煙三文魚凱撒沙律	HK\$128	Barbecued baby back ribs 烤嫩豬排骨 served with grilled corns, broccoli and steak fries 配烤粟米、西蘭花及粗薯條	HK\$218
Locally farmed hydroponic mixed salad 本地水耕雜菜沙律 with mango and truffle flavoured sautéed mushrooms 配芒果及松露炒野菌	HK\$138	Combo platter 燒烤拼盤 Barbecued baby back ribs and chicken (half) 烤嫩豬排骨拼烤雞(半隻) served with grilled corns, broccoli and steak fries 配烤粟米、西蘭花及粗薯條	HK\$258
FROM THE SEA 海洋滋味 Grilled Norwegian salmon steak (8oz 安士/228g 克) 烤挪威三文魚扒	HK\$248	<b>DESSERTS</b> 甜品 Häagen-Dazs ice cream 雪糕 (three scoops 三球)	HK\$98
served with seasonal vegetables, boiled potatoes and champagne sauce 配時蔬、烚薯及香檳汁		→ Happy Cow dairy-free ice cream 無奶雪糕 (two scoops 兩球)	HK\$98
Steamed cod parcel 蒸銀鱈魚 served with savoy cabbage in vegetable stock and green herbs oil 配野甘藍及香草油	HK\$258	Traditional apple crumble with vanilla ice cream 蘋果金寶配雲呢拿雪糕 (preparation time 製作時間: 30 分鐘 minutes)	HK\$138
Miso seared Hokkaido scallops 味噌香煎北海道帶子 (5pcs 隻) served with grilled asparagus, roasted wild mushrooms and mashed potato	HK\$288	Housemade creamy cheesecake with seasonal berries 秘製香滑芝士蛋糕配時令莓果	HK\$138

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\*Not applicable to any discount 不適用於任何優惠

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

Signature dish 招牌菜式

配烤蘆筍、野菌及薯蓉