



❖ SET LUNCH ❖

APPETIZERS

(Please choose one)

Classic Caesar salad, pine nuts, shaved parmesan and garlic croutons

Swordfish Ceviche with lime, onions, extra virgin oil, crispy croutons and fresh herbs

Pan seared goose liver with figs and port wine jus

SOUP

Cauliflower and cheddar cheese soup

MAIN COURSE

(Please choose one)

Salmon fillet confit with creamed green peas with bacon and piquillo pepper puree

Chargrilled monkfish fillet wrapped in Parma ham served on a red wine stew with mussels and clams

Tender braised Dutch veal cheek with a red wine sauce

Sake steamed Dutch mussels with chili, ginger and spring onions (1 kg)
* additional charge of HK\$60 applies

DESSERT

Chocolate brownie

Coffee or tea



2 Courses: *Appetizer or soup and main course*
3 Courses: *Appetizer or soup, main course and dessert*
4 Courses: *Appetizer, soup, main course and dessert*

HK\$163/person
HK\$188/person
HK\$220/person



❖ SET DINNER ❖

APPETIZERS

(Please choose one)

Deep fried crab cake with chili Aioli and a micro salad

Grilled octopus tentacle, Edamame and tomato salad, chorizo oil and rye croutons

Tortellini with Buratta cheese and truffle, gruyere, walnuts, cream and crispy Asian pear

Oyster taster platter

* additional charge of HK\$165 applies

1 Belon with Vichyssoise and 10 grams Dutch Anna Caviar,
1 Irish Rock with Samphire and tomato, 1 Fine de Claire with Thai dressing

SOUP

French onion soup

MAIN COURSE

(Please choose one)

Cedar plank cooked yellow chicken breast, semi dried tomato salsa with fresh basil

Braised pork cheeks with leeks and mushrooms

Chargrilled monkfish fillet wrapped in Parma ham served on a red wine stew with mussels and clams

Australian lamb rack with peanut and herb crust, minted jus

* additional charge of HK\$80 applies

DESSERT

Choc salted caramel tart

Coffee or tea



4 Courses: *Appetizer, soup, main course and dessert*

HK\$468/person



❖ SUNDAY SET LUNCH ❖

❖ APPETIZER BUFFET ❖

MAIN COURSE



(Please choose one)

Chargrilled monkfish fillet wrapped in Parma ham served on a red wine stew with mussels and clams

Tender braised Dutch veal cheek with a red wine sauce

Sake steamed Dutch mussels with chili, ginger and spring onions (1 kg)

*** additional charge of HK\$60 applies**

Carving trolley

*** additional charge of HK\$70 applies**

Coffee or tea



2 Courses: Appetizer and main course

HK\$248/person


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SEAFOOD

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501	☞ USRC oyster selection ~ Irish Rock large ~ French Fine de Claire No. 1 ~ French Belon 00	34 38 50
502	☞ New England Clam Boil with Creole seasoning and butter sauce Two Boston lobsters, 1 kg diamond clams, 1 kg mussels, 250 g prawns, fresh corn, potatoes, sausage and kelp all served with melted butter sauce & broth * Please order at least 24 hours in advance. ** One platter serves 4 persons, price is per person!	298 p.p.
503	☞ Monkfish and lobster Bouillabaisse with mussels, clams and cockles (Serves 2 persons) served with Rouille and French bread	528
504	☞ Gascoigne Room seafood platter (Serves 3 to 4 persons) 2 Belon, 2 Irish Rock, 2 Fine de Claire, 1 whole French crabs, 1 whole Boston lobsters, king crab legs, snow crab leg clusters and North Sea shrimps, mignonette, cocktail sauce and brandy sauce	999


APPETIZERS


510	☞ Classic Caesar salad, pine nuts, shaved parmesan and garlic croutons	68
511	☞ Swordfish Ceviche with lime, onions, extra virgin oil, crispy croutons and fresh herbs	75
512	☞ Yellowtail sashimi with olive oil and wasabi mayonnaise	75
513	☞ Deep fried crab cake with chili Aioli and a micro salad	98
514	☞ Grilled octopus tentacle, Edamame and tomato salad, chorizo oil and rye croutons	98
515	☞ Tortellini with Buratta cheese and truffle, gruyere, walnuts, cream and crispy Asian pear	118
516	☞ Lobster Tortelloni, creamy saffron lobster sauce and fresh basil	138
517	☞ Dutch mussels with white wine, cream and a touch of garlic	142
518	☞ Pan seared goose liver with figs and port wine jus	148
519	☞ U.S. beef tartar with caviar, olive oil and vinegar pearls, micro greens and crispy Melba toast	188
520	☞ Oyster taster platter (3 pieces / 6 pieces) 1 Belon with Vichyssoise and 10 g Dutch Anna Caviar, 1 Irish Rock with Samphire and tomato, 1 Fine de Claire with Thai dressing	245/482


SOUPS


521	☞ Cauliflower and cheddar cheese soup	48
522	☞ French onion soup	58
523	☞ Boston lobster bisque with cream and aged brandy	62


MAIN COURSES


All our main courses are served with grilled asparagus, brown mushrooms, cherry tomato confit, crunchy samphire, Parmesan crusted potato gratin or truffle mashed potato, steamed rice or saffron rice.

531	☞ Potato gnocchi filled with pesto sauce, fresh basil and parmesan cheese	162
532	☞ Cedar plank cooked yellow chicken breast, semi dried tomato salsa with fresh basil	184
533	☞ Salmon fillet confit with creamed green peas with bacon and piquillo pepper puree	184
534	☞ Braised pork cheeks with leeks and mushrooms	188
535	☞ Chargrilled monkfish fillet wrapped in Parma ham served on a red wine stew with mussels and clams	194
536	☞ Tender braised Dutch veal cheek with a red wine sauce	204
537	☞ Sake steamed Dutch mussels with chili, ginger and spring onions (1 kg)	276
538	☞ Australian lamb rack with peanut and herb crust, minted jus	308
539	☞ Dover sole a la Meuniere	388



GRILL ITEMS



541	☞ 250 Grams Kurobuta pork chop	206
542	☞ Char grilled Boston lobster with parsley garlic butter sauce and burnt lemon	308
543	☞ Char grilled U.S. prime grade beef sirloin 12 Oz	358

** Please ask our Restaurant Manager for any special cuts of meat**