

Gascoigne
Room
1911

❖ **SET LUNCH** ❖

APPETIZERS

(Please choose one)

Buffalo mozzarella, tomatoes with pesto and toasted pine nut

Pan seared scallop, quinoa salad and plankton marino

SOUP

Cauliflower and cheddar cheese soup

MAIN COURSE

(Please choose one)

Miso marinated seabass

Eggs benedict with Parma ham and 63-degree eggs

Chicken paella

DESSERT

Crème brûlée with fresh berries

Coffee or tea



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

HK\$198/person
HK\$238/person



❖ SET DINNER ❖

APPETIZERS

(Please choose one)

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

Crabmeat and spinach in puff pastry

Smoked salmon tartar with barley salad and cucumber

SOUP

French onion soup

MAIN COURSE

(Please choose one)

Pan-fried dover sole fillet with seafood cream white sauce

Tender braised Dutch veal cheek with a red wine sauce

Grilled lamb chop

Spinach risotto, fresh mushrooms and parmesan cheese



DESSERT

Apple crumble pie with ice cream

Coffee or tea



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

HK\$468/person

SUNDAY BRUNCH



Spanish omelette



**Buffalo mozzarella, tomatoes
with pesto and toasted pine nut**



Daily soup



(Please choose one)
Spaghetti vongole

Char-grilled Kurobuta pork loin

U.S Angus beef tenderloin (6oz)

Spinach risotto, fresh mushrooms and parmesan cheese



**Coffee or tea
Petit fours**

HK\$268/person



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| 502 | <p>☞ 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!</p> | <p>HK
298 p.p.</p> |
| 504 | <p>☞ Gascoigne Room seafood platter (Serves 3 to 4 persons)
2 whole French crab, 2 whole Boston lobster, king crab legs, snow crab leg clusters and North Sea shrimps, mignonette, cocktail sauce and brandy sauce</p> | <p>888</p> |

APPETIZERS

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| 510 | ☞ Classic Caesar salad, pine nuts, shaved parmesan and garlic croutons | 68 |
| 515 | ☞ Buffalo mozzarella, tomatoes with pesto and toasted pine nut | 88 |
| 511 | ☞ Swordfish Ceviche with lime, onions, extra virgin oil, crispy croutons and fresh herbs | 98 |
| 512 | ☞ Yellowtail sashimi with olive oil and wasabi mayonnaise | 98 |
| 513 | ☞ Deep fried crab cakes with chili aioli and a micro salad | 108 |
| 514 | ☞ Pan seared scallops, quinoa salad and plankton marino | 118 |
| 519 | ☞ U.S. beef tartar, olive oil and vinegar pearls, micro greens and crispy Melba toast | 138 |

SOUPS

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| 521 | ☞ Cauliflower and cheddar cheese soup | 48 |
| 522 | ☞ French onion soup | 58 |
| 523 | ☞ Boston lobster bisque with cream and aged brandy | 78 |

MAIN COURSES

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

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| 530 | ☞ Spaghetti vongole | 158 |
| 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 | 188 |
| 533 | ☞ Salmon fillet confit with creamed green peas with bacon and piquillo pepper puree | 188 |
| 534 | ☞ Braised pork cheeks with leeks and mushrooms | 188 |
| 535 | ☞ Char-grilled monkfish fillet wrapped in Parma ham served on a red wine stew with clams | 198 |
| 538 | ☞ Australian lamb chop with minted jus | 308 |
| 539 | ☞ Dover sole a la Meuniere | 388 |

GRILL ITEMS

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| 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 |

SPECIAL CUTS

All special cuts are limited stock only, please ask your server for more details

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| *** | U.S. Idaho Prime Grade single bone rib eye steak (Serves 3 to 4 persons) | 868 |
| *** | Australian Kobe Beef Tomahawk marble score - 5 (Serves 4 to 5 persons) | 998 |