

Gascoigne
Room
1911

SET LUNCH

APPETIZER OR SOUP

Iberico Cold Cuts

Or

Beetroot Salad

oranges, creamy truffle ricotta, pistachios

Or

Leek and Potato Soup

MAIN COURSE

Braised Beef Short Ribs

truffle mashed potatoes

Or

Roasted Salmon Steak

asparagus, baby potatoes and pil-pil sauce

Or

Roasted Half Spring Chicken "Pepitoria Style"

glazed baby carrot, roasted sweet potatoes

Or

Squid Spaghetti

cherry tomatoes, garlic, olive oil

Or

Char-Grilled U.S Prime Beef Rib Eye (8oz) **Add HK\$88**

seasonal vegetables, potatoes, truffle jus

DESSERT

Catalan Cream

Or

Fresh Fruit Platter

Coffee or Tea

HK\$198 per person

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SET DINNER
APPETIZER OR SOUP

Scallop Ceviche

Or

Parma Ham and Melon Salad

Or

Carrot, Lentil and Ginger Soup

MAIN COURSE

Lobster Tail Spaghetti

Or

Grilled Australian Lamb Chops

seasonal vegetables, potatoes, mint gravy

Or

Roasted Suckling Pig

pumpkin puree, broccolini, cherry tomatoes, jus

Or

Char-Grilled US Prime Beef Rib Eye (8oz) **Add HK\$88**

seasonal vegetables, potatoes, truffle jus

DESSERT

Marble Cheesecake

Or

Fresh Fruit Platter

Coffee or Tea

HK\$498 per person

Additional Course of Appetizer/Soup **Add HK\$68**



APPETIZERS

- ☞ Caesar Salad with pine nuts, shaved parmesan and garlic croutons *Add smoked salmon or Parma ham (+HK\$45)* 78
- ☞ Burrata and Tomato Salad with spring Heirloom beets, asparagus, pommery mustard dressing (V) 128
- ☞ Crispy Fried Boneless Chicken Thighs, tossed with spice mix curry leaf and vindaloo mayo 88
- ☞ Iberico Cold Cuts with pickles, grapes and crispy bread 168
- ☞ Steak Tartare with betanzos style tortilla 188
- ☞ Bluefin Tuna Tartare with ajoblanco, grapes and semi-dried cherries 198
- ☞ Gascoigne Room Seafood Platter (Serves 3 to 4 persons) 1288
Crabmeat salad, Boston lobsters, Japanese snow crab legs, snow crab leg clusters, whole whelks in shell, marinated octopus, scallops and prawns with wasabi soy, cocktail sauce and brandy sauce

SOUPS

- ☞ Soup of the Day 68
- ☞ Carrot, Ginger and Lentil Soup (V) 68
- ☞ Gazpacho with Iberico black sausage, boiled egg, croutons and trout roe 78
- ☞ Seafood Bouillabaisse 108

MAIN COURSES

- ☞ Pizza Margherita with tomato sauce, fior di latte mozzarella, semi dried tomato, basil and oregano (V) 148
- ☞ Pizza Diavola with tomato sauce, fior di latte mozzarella, spicy salami and black olives 178
- ☞ Asparagus Penne in pink vodka sauce (V) 128
- ☞ Stuffed Ravioli with spinach and brown mushrooms in cream sauce (V) 148
- ☞ Prawns Spaghetti with saffron cream sauce 168
- ☞ Seared Scallops Spaghetti with Aglio e Olio 188
- ☞ Lobster and Scallop Juicy Rice 228
- ☞ Roasted Spring Chicken "Pepitoria Style" with glazed baby carrots and roasted sweet potatoes 188
- ☞ Roasted Salmon Fillet with asparagus, baby potatoes and pil-pil sauce 248
- ☞ Iberico Pork Secreto with padron peppers, mojo picon, grilled corn 248
- ☞ Roasted Suckling Pig with pumpkin puree, broccolini, cherry tomatoes and jus 298
- ☞ Indian Style Slow Cooked Lamb Shank, with jeera rice and green peas 268
- ☞ Braised Wagyu Beef Cheeks, bacon mash potatoes, roasted baby carrots and roasted garlic 298

FROM THE GRILL

All items from the grill are served with seasonal vegetables and potatoes *Add Tiger Prawn (+HK\$88)*

- ☞ Char-grilled Kurobuta Pork Chop 298
- ☞ Char-grilled Award-Winning Australian Lamb Chops, herbs crusted 348
- ☞ Char-grilled US Prime Grade Beef Sirloin •12oz• 348
- ☞ Char-grilled Argentinean Prime Beef Rib Eye •12oz• 408

SPECIAL CUTS AND ROASTS

All special cuts and roasts require 48 hours' notice, please pre-order to avoid disappointment

- ☞ Oven Roasted French Chicken with lemon and thyme (Serves 2 to 3 persons) •1600 g• 408
- ☞ Roasted Whole Lamb Rack (Serves 3 to 4 persons) •1000 g• 728
- ☞ Plank Cooked Salmon Fillet with lemon and thyme •800 g• 928
- ☞ Australian Beef Tomahawk Steak (Serves 3 to 4 persons) •1200-1400 g• 1388

Grilled to Perfection

Blue Rare - Cool, Blue Center Medium - Warm, Pink Center Rare - Cool, Bright Red Center
Medium Well - Hot, Trace of Pink Medium Rare - Warm, Red Center Well Done - Hot, Fully Cooked