Gascoigne Room 1911

SET LUNCH

APPETIZER OR SOUP

Gratinated Escargot

stuffed in marble potato

Or

Smoked Salmon and Spinach Salad

63-degree boiled egg

Or

Cauliflower and Chestnut Soup

MAIN COURSE

Braised Oxtail

truffle mashed potatoes

Or

Grilled Salmon Steak

seasonal vegetables, mash potatoes

Or

Braised Chicken Breast

cherry tomatoes, spinach cream

Or

Gragnano Spaghetti with Scallop

cherry tomatoes, garlic, olive oil

Or

Char-Grilled Argentinean Prime Beef Rib Eye (8oz) Add HK$88

seasonal vegetables, potatoes, truffle jus

DESSERT

Orange Panna Cotta

Or

Fresh Fruit Platter

Coffee or Tea

HK$198 per person

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SET DINNER

APPETIZER OR SOUP

Deep Fried Prawns
in semolina cups with thermidor sauce

Or

Parma Ham, Roasted Peach and Beetroot Salad

Or

Classic French Onion Soup

MAIN COURSE

Oven Baked Wild Caught Seabass Fillet
seasonal vegetables, potatoes

Or

Slow Cooked Kurobuta Pork Loin
seasonal vegetables, potatoes, apple gravy

Or

Duck Leg Confit
seasonal vegetables, potatoes

Or

Char-Grilled Argentinean Prime Beef Rib Eye (8oz) Add HK$88
seasonal vegetables, potatoes, truffle jus

DESSERT

Caramelized Banana Pancake with Vanilla Ice Cream

Or

Fresh Fruit Platter

Coffee or Tea

HK$498 per person

Additional Course of Appetizer/Soup Add HK$68

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BRUNCH

Available during weekends and public holidays

Tuna Tartare
avocado, pickled onion, crispy bread

Chorizo and Chickpea

Soup of the Day

Hasselback Eggplant
ratatouille, buffalo mozzarella
Or
Pan Seared Barramundi
cauliflower, capsicum couscous
Or
Gragnano Spaghetti with Mussels
saffron cream, cherry tomatoes, garlic
Or
Char-Grilled Argentinean Prime Beef Rib Eye (8oz) Add HK$88
seasonal vegetables, potatoes, truffle jus

Homemade Tiramisu
Or
Fresh Fruit Platter
Coffee or Tea

HK$278 per person

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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
Escargot and Mash Potatoes Vol-au-vent	158
Pan-seared Sesame Crusted Yellow Fin Tuna, grilled palm heart, ponzu olive oil dressing and micro greens	168
Steak Tartare with brandy, pickled vegetables and Italian egg yolk puree	188
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
Cauliflower and Chestnut Soup (V)	68
Mulligatawny (V)	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
Baked Pumpkin Gnocchi with thyme and parmesan (V)	128
Oven Roasted Cauliflower Steak (V)	168
Grilled Octopus with chorizo and tomato risotto	188
Homemade Fettuccine with Nduja and datterino tomato sauce	168
Seared Scallops Spaghetti with Aglio e Olio	188
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 Spring Chicken	178
Char-grilled Norwegian Salmon	248
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) •1200-1400g•	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