

Gascoigne
Room
1911

SET LUNCH

APPETIZER OR SOUP

SMOKED SALMON CAESAR SALAD

OR

CRISPY PARMA HAM BRUSCHETTA

Grilled Asparagus, Sautéed Mushrooms

OR

ROASTED BUTTERNUT SQUASH SOUP

Bacon Bits

MAIN COURSE

BAKED RICOTTA AND SPINACH RAVIOLI

OR

PAN FRIED SEABASS FILLET

Asparagus, Baby Potatoes, Garlic Lemon Butter Sauce

OR

SLOW COOKED DUCK BREAST

Baby Carrot, Asparagus, Orange Glaze

OR

BRAISED BEEF AND MUSHROOM PIE

Crispy Puff Pastry, Truffle Mash Potatoes

OR

CHAR-GRILLED BEEF SIRLOIN STEAK (8OZ) **Add HK\$88**

Seasonal Vegetables, Potatoes, Truffle Jus

DESSERT

HOMEMADE CHOCOLATE BROWNIE WITH ICE CREAM

OR

FRESH FRUIT PLATTER

COFFEE OR TEA

HK\$198 PER PERSON

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SET DINNER

APPETIZER OR SOUP

STEAK TARTARE

Beef Tenderloin, Capers, Shallots, Egg yolk, Dijon Mustard

OR

PAN FRIED SARDINES

Garlic Lemon Butter Sauce

OR

MANHATTAN CLAM CHOWDER

MAIN COURSE

(V) PARMIGIANA

Eggplant, Tomato Sauce, Smoked Cheese, Parmesan Cheese

OR

GRILLED OCTOPUS

Pumpkin Risotto

OR

PAN SEARED LAMB LOIN

Pistachio Crust, Pumpkin Puree, Mint Jus

OR

ROASTED SUCKLING PIG

Cauliflower Puree, Asparagus, Cherry Tomatoes, Jus

OR

CHAR GRILLED BEEF SIRLOIN STEAK (8OZ)

Tomato Sauce, Olive, Capers, Oregano

DESSERT

PISTACHIO 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 capers, shallots, egg and Dijon mustard 188
- ☞ Pan Fried Sardines with garlic lemon butter sauce (4 Pieces) 148
- ☞ 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
- ☞ Roasted Butternut Squash Soup (V) 68
- ☞ Wild Mushroom Soup (V) 78
- ☞ Manhattan Clam Chowder 88

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 a spicy pink vodka sauce (V) 128
- ☞ Baked Ricotta and Spinach Ravioli in tomato sauce (V) 148
- ☞ Prawns Spaghetti with saffron cream sauce 168
- ☞ Seared Scallops Spaghetti with Aglio e Olio 188
- ☞ Grilled Octopus with pumpkin risotto 208
- ☞ Roasted Spring Chicken with baby carrot and asparagus 198
- ☞ Pan Fried Seabass Fillet with asparagus baby potatoes and garlic lemon butter sauce 198
- ☞ Pan Seared Lamb Loin with pistachio crust, pumpkin puree and mint jus 248
- ☞ Roasted Suckling Pig with cauliflower puree, asparagus, cherry tomatoes and jus 298
- ☞ Indian Style Slow Cooked Lamb Shank, with cumin 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, pistachio crust 358
- ☞ Char-grilled US Prime Grade Beef Sirloin •12oz• 348
- ☞ Char-grilled US 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 Rare - Cool, Bright Red Center Medium Rare - Warm, Red Center
 Medium - Warm, Pink Center Medium Well - Hot, Trace of Pink Well Done - Hot, Fully Cooked