

A LA CARTE 單點

GOTTHARD BASE
RESTAURANT

JET FRESH DAILY OYSTER
新鮮空運法國生蠔

6 PCS \$350 | 1 PC \$65

A TASTE OF
SWITZERLAND & ITALY

APPETIZERS

Oysters Kilpatrick \$288
煙肉焗法國生蠔

Gotthard Base Chef Salad \$218
Organic Field Greens, Ham, Smoked Salmon,
French Smoked Baby Eel, Chorizo, Selected Cheese
廚師沙律
有機沙律菜、火腿、煙三文魚、法國煙鱈、
西班牙香腸、芝士

Traditional Melted Raclette Cheese \$168
with Boiled Potato, Italian Ham, Parma Ham,
Gherkins and Pickled Onion
傳統烤瑞士軟芝士
配純意大利火腿、風乾火腿、酸青瓜、醃珍珠洋蔥

Pan-Seared Foie Gras on Toasts (4pcs) \$188
with Ginger Fig Marmalade
香煎鴨肝多士 配薑味無花果醬

Crab Cake Salad \$158
with Guacamole & Cucumber
香煎蟹餅沙律 配牛油梨醬及青瓜

French Fries or Sweet Potato Fries \$48
炸薯條 或 炸蕃薯條

SOUP

Soup of the Day \$48
是日餐湯

Cioppino \$88
Tiger Prawns, Scallops, Mussels, Sea Clams,
Fish, Sicilian Tomato Broth, Spanish Saffron
意式燉海鮮湯

PASTA & RISOTTO

Hokkaido Scallops, Tiger Prawns, Clams \$198
with Linguine
北海道帶子、虎蝦、蜆扁意麵

Pulled Pork Linguine \$158
tossed with Tomato Coulis
燉豬肩肉茄汁扁意麵

Truffle Risotto \$188
with Pan-seared Slow Cooked Beef Cheek
慢煮牛臉頰黑松露醬意大利飯

SEAFOOD

Lobster Thermidor \$598
法式焗龍蝦
Mon to Thurs
Fri to Sun, Public Holidays

Fish of the Day \$298
是日精選海魚

Hot Seafood Platter \$528
Oysters Kilpatrick, Scallops, Tiger Prawns,
Squid with Herb Garlic Butter, Toasted Garlic Baguettes
熱海鮮大燴
焗蠔、帶子、大蝦、魷魚配蒜蓉香草牛油、蒜蓉法包

Mussels Marinière 250g \$188
with Leek and Chorizo, Baguettes or Chips
500g \$278
白酒忌廉汁煮活青口 配法包或薯條

MEAT

Meat Lover (For 4 persons) \$758
Beef Wellington, Ibérico Pork Chop, New Zealand Lamb Rack
精選肉類拼盤
威靈頓牛柳、西班牙黑毛豬扒、紐西蘭羊架

Beef Wellington [Pre-order 2 days in advance] \$388
威靈頓牛柳

Tournedos Rossini \$338
Filet Mignon Top with Seared Foie Gras & Truffle Sauce
松露鴨肝牛柳

New Zealand Lamb Rack Persillade \$298
香草焗紐西蘭羊鞍架

Ibérico Pork Chop \$268
infused with Balsamico, Homemade Pineapple Dukkah Pickle
西班牙黑毛豬扒 配自家製菠蘿杜卡香料醬

DESSERT

Panna Cotta \$58
意大利奶凍
Single 每款

Crème Brûlée \$138
法式焦糖燉蛋
Trio Platter 3款

Churros
西班牙油炸油條

Daily Cake
是日蛋糕