

GOUGH'S
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LUNCH MENU

POACHED SALMON SALAD

Fresh dill & crème fraîche, annatto seed cracker, herb salad

OR

SEARED BEEF SALAD

Rocket & parmesan, lemon vinaigrette & puffed barley

OR

CARROT & CORIANDER SOUP

Spiced yoghurt, onion & potato Bahji

SEAFOOD PASTA

Tagliatelle pasta, mussels, clams & lobster with tomato & shellfish sauce

OR

ROAST PORK BELLY

Baked baby sage potato, apple puree & spinach salad

OR

WILD MUSHROOMS TAGLIATELLE

Pasta with wild mushroom cream & oyster mushrooms

SOUTH AMERICAN TONKA BEAN ICE CREAM

Dark chocolate coco nip crumble

OR

CARAMELIZED MILK CHOCOLATE MOUSSE

William's pear compote, pine nut biscuit & mascarpone cream

OR

CHEESE SELECTION (SUPPLEMENT HK\$65)

British & French cheeses served with onion jam & sourdough bread

2 COURSES FOR \$248 | 3 COURSES FOR \$298

SELECTION OF 6 SEASONAL OYSTERS (SUPPLEMENT HK\$128)

Served with cider, vinegar & onion sauce

COFFEE & TEA \$28

BEVERAGE SELECTION

MOCKTAILS \$68

MARITIME FIZZ - *Cucumber juice, dill, mint, salt, tonic*

LAWRENCE OF ARABIA - *Carrot juice, orange juice, agave nectar, coriander seed, fennel, caraway*

DANDELION & BURDOCK FIZZ - *Cordial, blueberry, arugula greens, lime juice, apple juice, soda water*

SPECIALITY COCKTAIL \$88

VICTORY GIN - *The Botanist gin, homemade ginger honey syrup, Pere Ventura Reserve*

IRON LADY - *Sipsmith gin, raspberry puree, pink pepper, fresh lemon, anise*

PEAR NEGRONI - *Tanqueray TEN gin, Kamm & Sons ginseng liqueur, white wine, pear liqueur*

**KINDLY NOTIFY ONE OF OUR TEAM MEMBERS IF YOU HAVE ANY SPECIFIC DIETARY REQUIREMENT
PRICES EXCLUSIVE OF 10% SERVICE CHARGE**

SATURDAY LUNCH MENU

SEAFOOD PLATTER

*Seasonal oysters, mussels & Madagascan prawns,
served with garlic mayonnaise & Marie Rose sauce*

WARM MINTED LAMB SALAD

Cous cous salad with almonds, raisins & herb dressing

OR

CARROT & CORIANDER SOUP

Spiced yoghurt, onion & potato Bahji

ROAST PORK BELLY

Baked baby potato with sage, apple puree & spinach salad

OR

SEAFOOD PASTA

Tagliatelle pasta, mussels, clams & lobster with tomato & shellfish sauce

SOUTH AMERICAN TONKA BEAN ICE CREAM

Dark chocolate coco nip crumble

OR

CARAMELIZED MILK CHOCOLATE MOUSSE

William's pear compote, pine nut biscuit & mascarpone cream

4 COURSES FOR \$448

SELECTION OF COFFEES & JING TEAS INCLUDED

BEVERAGE SELECTION

MOCKTAILS \$68

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