

GOUGH'S
on Gough

SAMPLE WEEKDAY LUNCH MENU

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

Served with cider, vinegar & onion sauce

SPINACH & POTATO SOUP

Sautéed baby spinach & potato crisp

OR

CONFIT CHICKEN TERRINE

Porcini & maitake mushrooms with pear purée

OR

SEARED PRAWN SALAD

Papaya, carrot & pomelo

PAN SEARED AUSTRALIAN KINGFISH

Creamy fregula risotto with fresh herbs, lemon & surf clams

OR

DUCK BREAST

Braised red cabbage, roasted fennel & orange sauce

OR

FREGULA RISOTTO

Seasonal vegetables & 24 months aged parmesan

DARK CHOCOLATE PARFAIT

Hazelnut nougatine, milk chocolate cream & chocolate biscuit

OR

HONEY ICE CREAM

Local honey from Fanling, floral honey comb & salted biscuit

OR

CHEESE SELECTION (SUPPLEMENT HK\$65)

*Selection of British & French cheeses,
served with Grandma's recipe onion jam & sourdough bread*

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

SELECTION OF 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 - *Fords gin, Homemade ginger honey syrup, champagne*

KINDLY NOTIFY ONE OF OUR TEAM MEMBERS IF YOU HAVE ANY SPECIFIC DIETARY REQUIREMENT

PRICES EXCLUSIVE OF 10% SERVICE CHARGE

SAMPLE
SATURDAY LUNCH MENU

SEAFOOD PLATTER

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

SPINACH & POTATO SOUP

Sautéed baby spinach & potato crisp

OR

SEARED PRAWN SALAD

Papaya, carrot & pomelo

PAN SEARED AUSTRALIAN KINGFISH

Creamy fregula risotto with fresh herbs, lemon & surf clams

OR

DUCK BREAST

Braised red cabbage, roasted fennel & orange sauce

DARK CHOCOLATE PARFAIT

Hazelnut nougatine, milk chocolate cream & chocolate biscuit

OR

HONEY ICE CREAM

Local honey from Fanling, floral honey comb & salted biscuit

OR

CHEESE SELECTION (SUPPLEMENT HK\$65)

*Selection of British & French cheeses,
served with Grandma's recipe onion jam & sourdough bread*

4 COURSES FOR \$448

SELECTION OF COFFEES & JING TEAS INCLUDED

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 - *Fords gin, Homemade ginger honey syrup, champagne*

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SAMPLE SUNDAY BRUNCH MENU

SELECTION OF SEAFOOD, FRESHLY PREPARED
French oysters, Madagascan prawns, Dutch clams & mussels

ADD 1lb BOSTON LOBSTER HK\$378

ASPARAGUS, DUCK EGG, CURED BEEF HEART
Cured Arctic char, picked root vegetables, skyr & herbs

ROAST FREE RANGE CHICKEN WITH ROAST POTATOES & VEGETABLES,
LEMON THYME STUFFING & CHICKEN BONE GRAVY
OR
BAKED NORWEGIAN COD WITH A LANGOUSTINE CREAM, ROAST POTATOES & VEGETA-
BLES
OR
GNOCCHI WITH FARMED & WILD MUSHROOMS, ORGANIC KALE

SEASONAL ICE CREAM
OR
CARAMEL CHOCOLATE MOUSSE WITH A CHERRY COMPOTE & ALMOND BISCUIT
OR
BRITISH CHEESE PLATTER,
SERVED WITH SOUR DOUGH BREAD & GRANDMA'S RECIPE ONION JAM
(SUPPLEMENT HK\$65)

COFFEE OR SELECTION OF JING TEAS INCLUDED

HK\$498 PER PERSON

BEVERAGE SELECTION

2 HOURS FREE FLOW HOUSE BEER, HOUSE WINES, BLOODY MARY & PIMM'S
HK\$248

WITH FREE FLOW CHAPEL DOWN ENGLISH SPARKLING WINE
HK\$288

WITH FREE FLOW BILLECART-SALMON BRUT RESERVE CHAMPAGNE
HK\$398

Please ask a member of the team for our full Wine list & Cocktail menu