

A-LA-CARTE MENU

Chef Harlan Goldstein shows off his finesse and imaginative interpretation of European cuisine. The sleek atmosphere complements the contemporary cuisine featuring innovative sauces, seafood and meat preparations, and seasonal dishes. Gold's menu comes to life with a fusion of flavors inspired by Chef Harlan Goldstein and his team's collective experience. The dining experience is enhanced by an impressive wine list featuring limited production Old and New World vineyard selections.



GOLD

BY HARLAN GOLDSTEIN

WWW.GOLD-DINING.COM

APPETIZERS

JET FRESH OYSTERS

Ask Your Server For The Daily Selection

G	FOIE GRAS FRENCH TOAST Almond Brioche, Apricot Jam, Maple Vinegar Jus	198
	SAUTÉED CLAMS Sweet Chili, Garlic, Thai Basil and Crispy Shallots	188
	JAPANESE SALMON SASHIMI Asian Salad and Sesame Dressing	138
V	CRISPY FALAFEL Smokey Eggplant, Tahini and Pesto Dressing	138
	ORGANIC BEEF AND BURRATA Porcini Mushroom Salsa, Rocket and Shaved Foie Gras	188
V	PORTOBELLO MUSHROOM STACK Haloumi Cheese, Spinach, Roasted Peppers On A Mexican Poblano and Jalapeno Sauce	168
V	BUFFALO MOZZARELLA BRUSCHETTA Heirloom Tomatoes, Avocado, Basil On A Garlic Turkish Bread	168
	CRISPY OYSTERS Piquillo Pepper Salsa and Creole Remoulade (3 pcs)	178
G	HOKKAIDO SEA SCALLOP CARPACCIO Slow-Cooked Egg and White Truffle Dressing	198
G	SLOW-COOKED ITALIAN OCTOPUS Fennel, Olives, Smoked Onions and Melitzanosalata.	188
G	CHICKEN MEATBALLS Tzatziki, Onions, Piquillo Peppers, Cherry Tomatoes and Mint	178

THE KING OF HAMS

IBERIAN BELLOTA

IBERICO DE BELLOTA 48 MONTHS AGED 5J HAM	298
IBERICO DE BELLOTA 5J LOMO CURED TENDERLOIN	168
IBERICO DE BELLOTA 5J CHORIZO SAUSAGE	138
IBERICO DE BELLOTA 5J MIXED PLATTER	280

Served with pan con tomate

THE QUEEN OF HAMS

ITALIAN EMILA ROMANIA & CINTA SENESE

"EMILA ROMANIA" 36 MONTHS AGED PARMA HAM Melon, Rocket and White Truffle Honey	188
THE FINEST OF COLD CUTS 'The best you have ever tasted'	228

TRADITIONAL SLICED WITH VINTAGE 50 YEARS OLD
BERKEL SLICING MACHINE



WOOD-STONE FIRED FLAT BREADS

All of our flatbreads are hand-crafted using the finest flour and the best olive oil. These traditional flatbreads are fired in our signature wood-stone oven.

ITALIAN	148
Mozzarella, Speck, Sausage, Salami, Peppers, Garlic and Chili	
LAMB KAFTA	148
Hummus, Mint and Sumac Onions	
V PORCINI MUSHROOMS	158
Black Truffle, Taleggio Cheese and Chives	
SMOKED SALMON	158
Lemon Crème Fraiche, Red Onions, Caviar and Chives	
SMOKED DUCK & GOAT CHEESE	158
Roasted Garlic, Soft Cheese, Sun-Dried Tomatoes and Rocket	

SALADS

V WILD ROCKET	138
Vine-Ripened Cherry Tomatoes, Parmigiano and 25 Years Aged Balsamico	
CAESAR SALAD	168
Crispy Parma Ham, Smoked Anchovy and Garlic Croutons	
WARM SPINACH SALAD	188
Soft Goat Cheese Bruschetta, Mushrooms, Egg & Bacon Dressing	
GREEK SALAD 'THE WAY I LIKE IT'	188
Soft Feta, Tomatoes, Olives and Garlic Prawns	
HARLAN'S CHOPPED SALAD	178
Salami, Provalone Cheese, Beetroot, Red Onions, Heart of Palms, Tomatoes, Radicchio and Oregano Dressing	

SOUPS

G 'TUSCANY' SEAFOOD SOUP	148
Seafood and Roasted Garlic Crostini	
RUSSIAN BORSCH SOUP	128
Beetroot, Slow-Cooked Beef Cheek, Horseradish Sour Cream & Dill	
PORCINI BISQUE	108
Truffle Mascarpone Wonton and Chives	
V MINESTONE SOUP "MY WAY"	98
"8" Kind of Organic Vegetables and Pesto	

SIDES

WOOD-FIRED ROSEMARY POTATOES	68
GIANT FRENCH FRIES, TRUFFLE MAYO	
G BLACK TRUFFLE MASH	
MASCARPONE AND CHIVES MASH	
G CREAMY SPINACH, PINE NUT	
"5" KINDS OF MUSHROOMS, BALSAMIC	
GRILLED ASPARAGUS	
ORGANIC FIELD GREENS	

G Signature Dish

V Suitable for Vegetarians



All prices are subject to 10% Service Charge

HAND-CRAFTED PASTA

SPAGHETTI CHITTARA 228/348
Blue Crab Meat, Fresh Tomatoes, Basil and Toasted Bread Crumbs

G **LOBSTER SPAGHETTI** 368
Napoli Tomatoes, Fresh Herbs, Crispy Garlic and Extra Virgin Olive Oil

U.S. MANILA CLAM LINGUINE 198/288
Garlic, White Wine, Parsley and Italian Chili Flakes

SQUID INK TAGLIOLINI 228/348
Clams, Scallop, Prawns, Roasted Garlic and A Touch of Chili

G **JB'S JASON BOYERS FAVORITE PENNE** 158/198
Sweet Onions, Tomato, Cream, Gold Vodka and Shaved Parmigiano

G **WAGYU BEEF CHEEK RAVIOLI** 228/338
"12" Hours Slow-Braised Wagyu Beef Cheek, Foie Gras and Black Truffle Sauce

ITALIAN WILD BOAR RAGOUT TAGLIATELLE 198/288
Melting Organic Egg and Shaved Pecorino Cheese

TRUFFLE PAPPARDELLE 198/288
Wild Forest Mushrooms, Black Truffle and Smoked Organic Egg

RISOTTO OF PORCINI MUSHROOMS 188/268
Mascarpone, Crispy Rocket and "Alba" White Truffle Oil

V **TROFIE PESTO** 168/198
Roasted Pinenut, Sun-Dried Tomatoes and Herbed Mascarpone

CARBONARA, ARRABIATA, AGLIO E OLIO, AND POMODORO 158/198
Always Available

G Signature Dish

V Suitable for Vegetarians



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FROM THE CHAR-GRILL

All our U.S.A. Vintage Cuts are seasoned with Peruvian rock salt and French sarawack pepper. We garnish with smoked spanish onions, confit garlic and roast cherry tomatoes.

G	12 OZ PRIME BEEF RIB EYE Prime American beef, an all time classic.	588
	8 OZ FILLET OF BEEF This fillet of beef is rightly regarded as the most tender of all cuts and will melt in your mouth.	488
	12 OZ NEW YORK PRIME SIRLOIN The fine grained texture, colour and amazing full bodied flavour of this sirloin will be appreciated by real steak lovers.	488
	750G LIVE BOSTON LOBSTER Basted with Garlic Herb Butter and Lemon	580
	10 OZ DUTCH VEAL CHOP All Natural, Hormone-Free, Milk-Fed	468
G	42OZ THE BIG G FIORENTINA [FOR 2] One of Harlan's Specialties, Charcoal-Grilled Medium-Rare served with Crispy Rocket, Rosemary Garlic Potatoes, White Truffle Dressing and a Touch of Aged Balsamic. Guaranteed to Melt In Your Mouth.	1480

MAIN COURSE

G	SLOW-COOKED COLORADO LAMB RIB Soft Polenta, Iberico Ham, Lemon and Fava Beans	488
	FRENCH YELLOW SPRING CHICKEN Argentina Sausage, Artichokes and Salsa Verde	348
G	JAPANESE SAGA PORK Organic Spinach, Clams and Romesco Sauce	388
	TASMANIAN BABY BEEF CHOP Porcini Mushrooms, Smoked Cheese and Roasted Garlic Sauce	388
	DUCK LEG Slow-Cooked French Duck Leg, Foie Gras, Shimiji Mushrooms and Pommery Mustard Sauce	338
	MELTING IN YOUR MOUTH SCOTTISH SALMON Red Prawn, Israeli Couscous In A Seafood Broth	368
	HG BURGER Apple-Wood Smoked Bacon, Gouda Cheese and White Truffle Mayo	228

G Signature Dish

V Suitable for Vegetarians

GOLD TASTING MENU

For a really great Gold Dining Experience let Harlan create a personalized tasting menu using the freshest ingredients available.

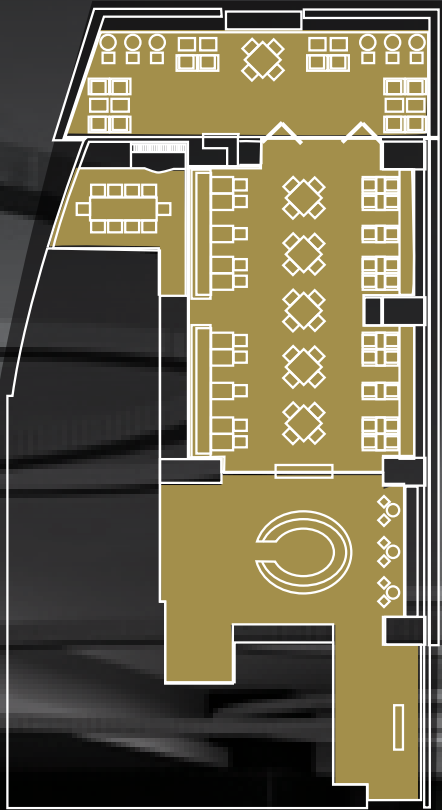
Starting at \$880 per person

THE GOLD COLLECTION

In a world-class city that has earned a reputation for culinary excellence. Harlan cultivates his own superlative standards, offering some of the most sought after tables in Hong Kong. Harlan's love for cooking was cultivated by his multicultural background. Now you can read about Harlan's journey in his new book "The Gold Collection" in which he shares his experiences as a Chef and his favourite recipes.

Available for sale at \$240 Only





EL FRESCO DECK

DJ PODIUM

PRIVATE DINING ROOM

RESTAURANT

SCULPTURED GLASS BAR

PRIVATE ENTRANCE

EVENTS / ENQUIRIES

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