



FROM THE GRILL

Porterhouse Steak for Two 40oz	1,588
Lamb Chops	678
Fresh Lobster	658
Rib Eye 12oz	598
New York Sirloin 12oz	568
Petite Fillet Mignon 8oz	538
Veal Chops	438
 Grilled Portobello Mushrooms	338
Tiger Prawns	328
Spring Chicken (Whole)	298

• All the above dishes are served with potatoes and fresh daily vegetables



ABOUT OUR STEAK

Our Executive Chef has selected all-natural grain-fed beef from the cattle country in Montana. Strictly conforming to USDA standards, the prime steak delivers incredible tenderness and depth of flavor.



SEAFOOD

Market Fresh Seafood Selection	958
Chilean Sea Bass	268
Ahi-Tuna Steak	238
Scottish Salmon	238

SAUCES

Bernaise
 Spicy Tomato Pesto
 Cabernet & Shallot Jus
 Forest Mushroom Ragout
 Lemon Citrus Butter with Chives
 Black Pepper with Cognac
 Garlic Butter with Herbs
 Classic BBQ
 Hollandaise

PASTA

Shrimp Scampi Capellini	288
Fettuccine with Clams or Alfredo	238
Spaghetti with Meatballs	238
 Tagliatelle with Porcini Mushrooms	208
 Rigatoni with Basil & Tomato	188
Pasta Bolognese or Carbonara	188

RISOTTO

Saffron Risotto with Sea Scallop, Basil and Grana Padano Cheese	288
Asparagus Risotto with Garlic Prawns	258

DESSERTS

Chocolate Molten Cake	98
Crème Brulee	98
Ice Cream or Sorbets	88

COFFEES

Cappuccino	68
Latte	68
Coffee	58
Tea	58
Espresso	58
Americano	58

 Chef's Recommendation  Vegetarian Choice  Spicy Choice

• All prices are in Hong Kong dollars and subject to 10% service charge.
 • Food items listed on this menu may contain food allergens such as cereals, shrimps, eggs, soybeans, fishes, crustaceans, peanuts, tree nuts and milk which may cause allergic reactions to particular patrons
 • Photos are for reference only



The China Coast
 Bar + Grill

AMERICAN GRILL & PRIME STEAKS



STARTERS

Crab Bonanza	278
Hot Sizzling Jumbo Scallops	238
Seared Foie Gras	198
Shrimp Cocktail	188
Smoked Salmon	188
Seared Ahi-Tuna	188

SALAD

Caesar Salad	
-Add Prawns	278
-Add Chicken	188
 Fresh Asparagus & Hearts of Palm Salad	158
The Wedge Salad	138
 Spinach Salad	138
Sliced Tomato & Onion	98

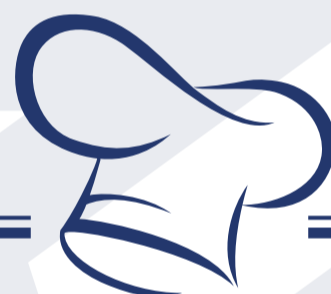
SOUPS

Mushroom Soup	108
Baked Onion Soup	108
Soup of the Day	98

 Chef's Recommendation  Vegetarian Choice  Spicy Choice

SIGNATURE DISHES

Tenderloin Rossini 8oz	568
Mangalica Pork Rack	468
Blue Crab Cakes	278
 Prime Angus Burger	268
 Slow-cooked Beef Brisket with Smokey Barbecue Texas Style	268
 Shortrib Bolognaise	258
BBQ Shrimp	238
 Burrata Cheese Salad	158
 China Coast Chef Salad	138
Lobster Bisque with Cognac	108
Classic Apple Pie with Vanilla Ice Cream	98
New York Cheese Cake	98



EXECUTIVE CHEF'S CHOICES

 30 Days Dry Aged Prime Beef on the Bone for Two 40oz	1,728
 Angel Hair Pasta with Maine Lobster	358

BURGERS

Cheese Burger	268
Tuna BLT Burger	268
Pulled Pork Burger	248
BBQ Chicken Burger	248
Pork Belly Burger	248
Soft Shell Crab Burger	248
 Veggi Burger	248

SIDES

POTATOES

Au Gratin	58
Baked Idaho Potato	58
Steak Fries	58
Lyonnaise	58
Julienne	58
Parmesan & Truffle	58
Sour Cream Mashed Potatoes	58
Chunky Fried Potatoes	58

VEGETABLES AND GREENS

Fried Onion Rings	138
Asparagus with Hollandaise	88
Broiled Tomatoes	58
Roasted Sweet Corn	58
Small Mixed Salad	58
Sauteed Mushrooms	58
Creamed Spinach	58
Spinach Au Gratin	58
Broccoli Au Gratin	58
Macaroni with Cheese	58
Garlic French Beans	58

MIXED SIDES

Crispy Crab Bites	238
Fried Calamari	148

