



**GOLD**

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**BY HARLAN GOLDSTEIN**



# APPETIZERS

## JET FRESH OYSTERS

Ask Your Server For The Daily Selection

G	<b>FOIE GRAS FRENCH TOAST</b> Almond Brioche, Apricot Jam, Maple Vinegar Jus	220
	<b>SAUTÉED CLAMS</b> White Wine, Garlic, Parsley and Chili	198
	<b>JAPANESE SALMON SASHIMI</b> Asian Salad and Sesame Dressing	148
V	<b>CRISPY FALAFEL</b> Smokey Eggplant, Tahini and Pesto Dressing	148
	<b>ORGANIC BEEF AND BURRATA</b> Porcini Mushroom Salsa, Rocket and Shaved Foie Gras	198
V	<b>PORTOBELLO MUSHROOM</b> Quinoa, Corn, Basil, Sun-Dried Tomato, Smoked Cheese and Mexican Tomato Salsa	178
V	<b>BUFFALO MOZZARELLA</b> Heirloom Tomatoes, Black Olives, Pickled Garlic, Basil and Red Bell Pepper Sauce	178
	<b>CRISPY OYSTERS</b> Piquillo Pepper Salsa and Creole Remoulade (3 pcs)	228
G	<b>HOKKAIDO SEA SCALLOP CARPACCIO</b> Slow-Cooked Egg and White Truffle Dressing	210
G	<b>SLOW-COOKED ITALIAN OCTOPUS</b> Fennel, Olives, Smoked Onions and Melitzanosalata.	188

## THE KING OF HAMS

IBERIAN BELLOTA

IBERICO DE BELLOTA 48 MONTHS AGED 5J HAM	330
IBERICO DE BELLOTA 5J LOMO CURED TENDERLOIN	188
IBERICO DE BELLOTA 5J CHORIZO SAUSAGE	158
IBERICO DE BELLOTA 5J MIXED PLATTER MANCHEGO CHEESE, OLIVES AND ANCHOVIES	320

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 flat breads are fired in our signature wood-stone oven.

	ITALIAN (ITALIAN PIZZA)	148
	Mozzarella, Parma Ham, Sausage, Salami, Peppers, Garlic and Chili	
	LAMB KAFTA (LAMB PIZZA)	148
	Hummus, Mint and Sumac Onions	
V	PORCINI MUSHROOMS (PORCINI PIZZA)	168
	Black Truffle, Taleggio Cheese and Chives	
	5J IBERICO HAM (5J PIZZA)	168
	“4” Cheese, Roasted Garlic, Iberico Ham and Snipped Chives	

# SALADS

V	WILD ROCKET	148
	Vine-Ripened Cherry Tomatoes, Parmigiano and 25 Years Aged Balsamico	
	CAESAR SALAD	168
	Crispy Parma Ham, Smoked Anchovy and Garlic Croutons	
	WARM SPINACH SALAD	168
	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	158
	Seafood and Roasted Garlic Crostini	
	PORCINI BISQUE	118
	Truffle Mascarpone Wonton and Chives	
V	MINESTONE SOUP “MY WAY”	98
	“8” Kind of Organic Vegetables and Pesto	

# SIDES

	WOOD-FIRED ROSEMARY POTATOES	78
	GIANT FRENCH FRIES, TRUFFLE MAYO	
G	BLACK TRUFFLE MASH	
	MASCARPONE AND PARMESAN CHIVES MASH	
G	CREAMY SPINACH, PINE NUT	
	“5” KINDS OF MUSHROOMS, GARLIC, OLIVE OIL AND HERBS	
	SAUTÉED ASPARAGUS	
	ORGANIC FIELD GREENS	

G Signature Dish

V Suitable for Vegetarians

All prices are subject to 10% Service Charge

# HAND-CRAFTED PASTA

G

LOBSTER SPAGHETTI

Napoli Tomatoes, Fresh Herbs, Crispy Garlic and Extra Virgin Olive Oil

368

U.S. MANILA CLAM LINGUINE

Garlic, White Wine, Parsley and Italian Chili Flakes

198/288

EGG TAGLIOLINI (SEAFOOD PASTA)

Clams, Scallop, Prawns, Roasted Garlic and A Touch of Chili

228/348

G

JB’S JASON BOYERS FAVORITE PENNE

Sweet Onions, Tomato, Cream, Vodka and Shaved Parmigiano

158/198

G

WAGYU BEEF CHEEK RAVIOLI

“12” Hours Slow-Braised Wagyu Beef Cheek, Foie Gras and Black Truffle Sauce

228/338

ITALIAN WILD BOAR RAGOUT TAGLIATELLE

Melting Organic Egg and Shaved Pecorino Cheese

198/288

TRUFFLE PAPPARDELLE

Wild Forest Mushrooms, Black Truffle and Smoked Organic Egg

198/288

RISOTTO OF PORCINI MUSHROOMS

Mascarpone, Crispy Rocket and “Alba” White Truffle Oil

188/268

V

FETTUCCINE PESTO

Roasted Pinenut, Sun-Dried Tomatoes and Herbed Mascarpone

168/198

CARBONARA, ARRABIATA, AGLIO E OLIO, AND POMODORO

Always Available

158/198

G

Signature Dish

V

Suitable for Vegetarians



All prices are subject to 10% Service Charge

# FROM THE CHAR-GRILL

All our Brandt's Family USA Vintage Cuts are Seasoned with Peruvian Rock Salt and French Sarawak Pepper. We garnish with Smoked Spanish Onions, Confit Garlic and Rocket Leaves.

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

10OZ 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

Wild Mushroom Puree, Roasted Garlic and Black Truffle Sauce

488

FRENCH YELLOW SPRING CHICKEN

Argentina Sausage, Artichokes and Salsa Verde

348

G

U.S. SNAKE RIVER FARM PORK CHOP

Organic Spinach, Clams and Romesco Sauce

388

VEAL MILANESE

Lightly Pounded, Herb Breadcrumbs, Rocket, Cherry Tomatoes and Aged Balsamic

468

DUCK LEG

Slow-Cooked French Duck Leg, Sausage Stuffing, Mascarpone Mash and Barolo Wine Jus

338

MELTING IN YOUR MOUTH SCOTTISH SALMON

Manila Clams, Fregula, Peruvian Chili and Lime

288

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.

5 COURSES

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



All prices are subject to 10% Service Charge