THE Grill ROOM

Bar & Grill Restaurant
with contemporary dishes from
French and Australian influences.
Relaxed cosy ambience, great
atmosphere for drinks and gatherings.

THE GRILL ROOM LOCATIONS

5/F THE L SQUARE
459-461 Lockhart Road,
Causeway Bay,
Hong Kong
28976838

2/F THE HUMPHREYS
6-6A Humphreys Avenue,
Tsim Sha Tsui,
Hong Kong
28976288

THE GRILL ROOM

THEGRILLROOMHK

CHEF'S SUGGESTIONS

PLEASE ASK OUR STAFF FOR VEGETARIAN OPTIONS.

10% SERVICE CHARGE APPLIES.

STARTERS

SEARED TUNA SALAD $138
cucumber, cherry tomato, mozzarella
烤鐵板燒汁吞拿魚
配溫室青瓜車厘茄水牛芝士沙律

GRILLED KING PRAWN SALAD $198
green apple, mixed leaves, chimichurri
香草牛油燒大蝦配青蘋果沙律

FRESH MUSSELS
½kg $308 / 1kg $398
mussels, white wine, dill, truffle fries
香草白酒煮青口配黑松露薯條

ENTRÉES

BLACK TRUFFLE, PARMA & ASPARAGUS $98
fresh shaved black truffle, parma ham, baby asparagus, 60°C onsen egg
新鮮黑松露巴馬火腿配露筍温泉蛋沙律

SALMON TT $138
smoked & sashimi salmon, yogurt, dill, egg yolk
三文魚他他配香草乳酪汁

SCALLOP CARPACCIO $158
black truffle oil, red wine vinegar, mixed leaves, salmon roe
北海道刺身帶子沙律

MAINS FROM THE SEA

SEARED TUNA STEAK $238
cauliflower, anchovies, teriyaki glaze
鐵板燒汁烤吞拿魚扒配蒜蓉銀魚椰菜花

SLOW COOKED SALMON $268
yogurt, dill, yuzu, red spinach, cous cous
慢煮三文魚配香草乳酪汁伴小麥米

SEARED SCALLOP LINGUINE $208
lobster bisque, salmon roe
香煎北海道帶子龍蝦汁扁意粉配三文魚籽

JAPANESE OYSTER POTATO GRATIN $188
bacon, mushroom, cheese
廣島蠔芝士煙肉蘑菇薯仔批

MAINS FROM THE LAND

US ANGUS RIB EYE (16OZ) $428
black truffle potato purée, chimichurri, red wine beef jus
燒美國安格斯肉眼扒配黑松露薯蓉

US ANGUS SIRLOIN (12OZ) $368
black truffle potato purée, chimichurri, red wine beef jus
燒美國安格斯西冷扒配黑松露薯蓉

NZ ANGUS RIB EYE (12OZ) $388
black truffle potato purée, chimichurri, red wine beef jus
燒紐西蘭安格斯肉眼扒配黑松露薯蓉

FOR ALL STEAKS +$58 FOR 2 GRILLED KING PRAWNS

BONE IN PORK LOIN $268
lemon grass, pommery, dill, cream, roast potatoes, greens
燒澳洲帶骨豬扒配香茅芥末籽忌廉汁

PORK BELLY $218
salted caramel pork jus, green apple salad
鹽味焦糖汁燒豬腩肉配青蘋果沙律

PERI PERI SPRING CHICKEN $238
truffle fries, salad, peri peri sauce
葡式香辣燒春雞配黑松露薯條沙律

ROAST LAMB RACK
HALF $298 FULL $538
roast garlic, roast potato, greens, mint lamb jus
香草燒羊架配烤蔬菜

BRAISED LAMB SHANK $268
house bbq sauce, black truffle potato purée,
紅酒自家製燒烤汁燴羊膝配黑松露薯蓉

BEEF RAGU LINGUINE $158
tomato, onion, garlic, herbs
香草鮮茄紅酒燴牛面肉扁意粉

SIDES

SAUTEED VEGETABLES
$58
garlic, butter
蒜蓉牛油烤蔬菜

TRUFFLE FRIES
$58
黑松露薯條

MUSHROOMS
$58
cream, butter, oregano, garlic
忌廉牛油蒜香雜菌

POTATO PURÉE
$58
black truffle
黑松露薯蓉

SOUP OF THE DAY
$58
是日餐湯

SWEETS

CHOC MUD TRUFFLE & MACARON MESS
$88
朱古力布朗尼配法式馬卡龍

78% DARK CHOCOLATE FONDANT
20mins preparation
$88
78%朱古力心太軟

CHEF'S SPECIAL DESSERT OF THE DAY
$78
是日甜品