



A LA CARTE MENU

T

Hong Kong's reputation as a gourmet paradise is well deserved. The city has a venerable culinary history, enriched with flavours and influences from around the world.

The Grill Room is proud to embrace this tradition, adding our distinct style and philosophy to the mix and thus creating a new chapter in Hong Kong's culinary greatness.

From the starting point of the heritage and expertise of our chefs and service team, we have developed an overall experience that is warm, tantalising and embracing friendly, designed to encourage sharing with family and friends in a joyful atmosphere.

The elements that have forged this vision include a focus on the freshest ingredients from respected local and international suppliers, a dedication to craftsmanship, fine flavours, modern-styled dishes and a carefully chosen drinks list.

We invite you to kick back and relax, shake off the world outside peruse the menu – please ask us for recommendations and advice – and, most of all, have a fabulous time as our guests!

G

R

ENTRÉE

Seasonal Soup

soup of the day

是日廚師餐湯

88

Seared Scallop Pumpkin Soup

onion, vanilla seed, cream

香煎帶子 配 南瓜雲呢拿籽忌廉湯

158

Beetroot Salmon Crudo

homemade pickle, salmon roe, avocado cream

檸檬汁醃三文魚伴紅菜頭 配 牛油果醬

168

Seasonal Oyster

diced shallots, red wine vinegar

空運新鮮生蠔 配 乾蔥紅酒汁及檸檬

4pc 208 | 6pc 298 | 12pc 588

The Grill Room partners with NORDAQ to serve free-flow house filtered still or sparkling water for 10 per person

To find out more, please visit <https://nordaq.com/>

All prices are in Hong Kong Dollars and subject to a 10% service charge

ENTRÉE

Seasonal Salad

salad of the day

是日廚師沙律

88

Romaine Salad

garlic, anchovies, parmesan cheese, egg

凱撒羅文生菜苗沙律

98

Steak Tartare

potato pavé, pickled baby onions

chilli mayonnaise, egg yolk purée, wasabi mayonnaise

牛肉他他配法式千層薯

158

Fresh Mussels 500g

saffron cream, chives, shallots, garlic, basil oil, sourdough

番紅花忌廉白酒煮青口伴酸種麵包

318

GRILL

Beef Tenderloin

potato purée, charcoal-grilled mushrooms, beef jus, shaved black truffle

香煎慢煮牛柳 配 新鮮黑松露片牛肉原汁

408

USDA Prime Charcoal-Grilled Sirloin 10oz (USA)

炭燒美國10安士USDA頂級安格斯西冷牛扒

528

USDA Charcoal-Grilled Rib Eye 16oz (USA)

炭燒美國16安士USDA安格斯肉眼牛扒

578

CHOICE OF ONE SIDE & SAUCE

side

Grilled Broccolini

bottarga, olive oil

烤西蘭花苗 配 烏魚籽碎

Smashed Potatoes

shallots, butter, lemon juice, cream, chives

脆新薯 配 香草檸檬忌廉汁

Baby Gem Lettuce

white balsamic, mayonnaise, olive oil

羅文生菜苗沙律

sauce

Porcini Beef Jus

牛肝菌牛肉原汁

Beef Jus

牛肉原汁

Béarnaise

法式蛋黃醬

The Grill Room partners with NORDAQ to serve free-flow house filtered still or sparkling water for 10 per person

To find out more, please visit <https://nordaq.com/>

All prices are in Hong Kong Dollars and subject to a 10% service charge

TO SHARE

Roast Whole Three Yellow Chicken* (serves 2-3)

chicken mousseline, morel rice, chicken jus

香脆三黃雞 配 羊肚菌雞油飯 (日本珍珠米)

*dry-aged for 4 days 乾式熟成四天

(30-35 minutes preparation time 製作需時30-35分鐘)

888

Slow Cooked Full Beef Short Rib (serves 3-4)

grilled broccolini, smashed potatoes, baby gem lettuce

慢煮原條美國有骨牛小排 配 烤西蘭花苗, 脆新薯, 羅文生菜苗沙律

888

USDA Prime Tomahawk 1.5kg (serves 3-4)

grilled broccolini, smashed potatoes, baby gem lettuce

美國1.5公斤頂級安格斯斧頭扒 配 烤西蘭花苗, 脆新薯, 羅文生菜苗沙律

2,388

CHOICE OF ONE SAUCE

Beef Jus

牛肉原汁

Porcini Beef Jus

牛肝菌牛肉原汁

Béarnaise

法式蛋黃醬

The Grill Room partners with NORDAQ to serve free-flow house filtered still or sparkling water for 10 per person

To find out more, please visit <https://nordaq.com/>

All prices are in Hong Kong Dollars and subject to a 10% service charge

MAIN

Pan Seared Salmon

lemon beurre blanc sauce, edamame, baby spinach

香煎三文魚柳伴菠菜苗枝豆 配 檸檬牛油汁

268

Slow Cooked Beef Short Rib

onion, garlic, black truffle, potato purée

黑松露慢煮牛小排 配 薯蓉

358

Grilled Octopus

cherry tomatoes, roast broccolini, potato purée

炭烤八爪魚 配 法式薯蓉

388

Pan Seared Black Cod Fillet

gnocchi, champagne cream sauce, dill, salmon roe

香煎黑鱈魚 配 香檳忌廉汁

398

Smoked Suckling Pig

roast pineapple, couscous

煙燻香脆乳豬伴焦糖菠蘿 配 古斯米沙律

(20-25 minutes preparation time 製作需時20-25分鐘)

398

HANDMADE PASTA & RISOTTO

Porcini Mushroom Risotto

shallots, garlic, porcini, cream, butter, cheese

牛肝菌蘑菇意大利飯

168

Mussels & Clams Rigatoni

shallot, garlic, red bell pepper paste

紅椒汁煮青口伴蜆大通粉

198

Braised Beef Ragu Pappardelle

shallots, garlic, beef jus, tomato sauce

燴蕃茄牛面肉扁意大利麵

258

Lobster Tail Tagliatelle

lobster bisque, salmon roe, shallots, garlic

龍蝦尾扁意大利麵

428

The Grill Room partners with NORDAQ to serve free-flow house filtered still or sparkling water for 10 per person

To find out more, please visit <https://nordaq.com/>

All prices are in Hong Kong Dollars and subject to a 10% service charge

SIDE

Smashed Potatoes

shallots, butter, lemon juice, cream, chives

脆新薯 配 香草檸檬忌廉汁

68

Potato Purée

butter, cream

法式薯蓉

68

Grilled Broccolini

bottarga, olive oil

烤西蘭花苗 配 烏魚籽碎

88

Baby Gem Lettuce

white balsamic, mayonnaise, olive oil

羅文生菜苗沙律

88

The Grill Room partners with NORDAQ to serve free-flow house filtered still or sparkling water for 10 per person

To find out more, please visit <https://nordaq.com/>

All prices are in Hong Kong Dollars and subject to a 10% service charge

SWEETS

Lemon Tart

meringue, fresh berries

炙燒蛋白霜檸檬撻

88

Raspberry Mousse Cake

raspberry, raspberry jelly, cream

紅莓慕絲蛋糕

98

Chocolate Millefeuille

milk chocolate, dark chocolate, hazelnut praline

三層朱古力榛子蛋糕

98

TGR Burnt Cheesecake* (3-4 serving)

caramel, vanilla custard, new york cheesecake

焦糖雲朵芝士蛋糕

*limited per day 每日限量發售

288

The Grill Room partners with NORDAQ to serve free-flow house filtered still or sparkling water for 10 per person

To find out more, please visit <https://nordaq.com/>

All prices are in Hong Kong Dollars and subject to a 10% service charge

EST. 2015

The Grill Room partners with NORDAQ to serve free-flow house filtered still or sparkling water for 10 per person

To find out more, please visit <https://nordaq.com/>

All prices are in Hong Kong Dollars and subject to a 10% service charge

