





FGR

THE GRILL ROOM  
CONTEMPORARY STEAKHOUSE





A LA CARTE MENU



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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!

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# ENTRÉE

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## Seasonal Soup

*soup of the day*

是日廚師餐湯

68

## Seared Scallop Pumpkin Soup

*onion, vanilla seeds, cream*

香煎帶子 配 南瓜雲呢拿籽忌廉湯

138

## Scallop Carpaccio

*black truffle oil, red wine vinegar, mixed leaves, salmon roe*

北海道刺身帶子沙律

158

## Romaine Salad

*garlic, anchovies, parmesan cheese, egg*

凱撒羅文生菜沙律

78

# ENTRÉE

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## Parma Ham Beetroot Salad

*pumpkin seeds, maple dressing*

巴馬火腿南瓜籽楓糖紅菜頭沙律

78

## Steak Tartare

*potato pavé, pickled baby onions,*

*egg yolk, chilli mayonnaise, wasabi mayonnaise*

牛肉他他 配 法式千層薯

138

## 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

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## 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

368

## Roast Half Lamb Rack

*potato purée, grilled broccolini, baby gem salad, mint lamb jus*

香草燒半羊架 配 烤蔬菜

408

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## USDA Prime Charcoal-Grilled Sirloin 10oz (USA)

炭燒美國10安士USDA頂級安格斯西冷牛扒

448

## USDA Charcoal-Grilled Rib Eye 16oz (USA)

炭燒美國16安士USDA安格斯肉眼牛扒

488

## CHOICE OF ONE SIDE & SAUCE

### side

#### Potato Purée

*butter, cream*  
法式薯蓉

#### 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

# TO SHARE

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## 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

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## USDA Prime Tomahawk 1.5kg (serves 3-4)

美國1.5公斤頂級安格斯斧頭扒

1,988

## CHOICE OF ONE SIDE & SAUCE

### side

#### Potato Purée

*butter, cream*

法式薯蓉

#### 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

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# MAIN

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## Pan Seared Salmon

*edamame, baby spinach, lemon beurre blanc sauce*

香煎三文魚柳伴菠菜苗枝豆 配 檸檬牛油汁

268

## Bone in Pork Loin

*roast potatoes, greens, lemon grass, pommery, dill, cream*

燒帶骨豬扒 配 香茅芥末籽忌廉汁

288

## Grilled Octopus

*cherry tomatoes, roast broccolini, potato purée*

炭烤八爪魚 配 法式薯蓉

368

## 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)

378

# HANDMADE PASTA & RISOTTO

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## Porcini Mushroom Risotto

*shallots, garlic, porcini, cream, butter, cheese*

牛肝菌蘑菇意大利飯

168

## Braised Beef Ragu Pappardelle

*shallots, garlic, beef jus, tomato sauce*

燴蕃茄牛面肉扁意大利麵

168

## Mussels & Scallop Linguine

*onion, garlic, salmon roe, dill, cream, basil oil*

香煎帶子青口三文魚籽香草忌廉汁扁意粉

218

## Lobster Tail Tagliatelle

*shallots, garlic, lobster bisque, salmon roe*

龍蝦尾扁意大利麵

388

# SIDE

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## Mushrooms

*butter, cream, oregano, garlic*

忌廉牛油蒜香雜菌

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

# SWEETS

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## Seasonal Dessert

是日廚師甜品

88

## Tiramisù

*lady finger, espresso, egg yolk, mascapone, cocoa powder*

提拉米蘇

88

## 78% Dark Chocolate Fondant

*vanilla ice cream, sliced almond*

78% 黑朱古力心太軟

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

98

## Chocolate Millefeuille

*milk chocolate, dark chocolate, hazelnut praline*

三層朱古力榛子蛋糕

98

EST. 2015

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

