

## DRINKS

---

Soft Drink, Coffee or Tea

附送汽水, 咖啡或茶

UPGRADE TO

House Red & White Wine, House Champagne, Beers

精選酒精飲品

+ 38

TGR

THE GRILL ROOM

CONTEMPORARY STEAKHOUSE

# EXECUTIVE LUNCH MENU

## 4 COURSES

298 per person

### SOUP

Seasonal Soup

是日廚師餐湯

### ENTRÉE

Romaine Salad

凱撒羅文生菜沙律

### DESSERT

Chef's Dessert

是日廚師甜品

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

## MAIN

choice of one

Mussels Linguine

香草蕃茄醬青口扁意粉

Seafood Tagliatelle

香煎北海道帶子青口龍蝦汁扁意大利麵伴三文魚籽

Half Peri Peri Spring Chicken

葡式香辣燒半春雞 配 薯條沙律

Seared Salmon Fillet

香煎三文魚柳伴菠菜苗及枝豆

Seared Tuna Steak

鐵板燒汁烤吞拿魚扒 配 蒜蓉銀魚椰菜花

TGR Angus Beef Burger + 128

美國安格斯牛肉煎蛋漢堡 配 薯條

Rib Eye Steak 8oz (NZ) + 128

燒紐西蘭8安士肉眼扒 配 薯條

USDA Charcoal-Grilled Rib Eye 16oz (USA) + 328

炭燒美國16安士USDA安格斯肉眼牛扒

(Please ask our team for choice of side & sauce 請與職員查詢醬汁及配菜選擇)

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