

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

Soup of the Day

是日精選餐湯

78

Porcini Mushroom Soup

onion, porcini, cream

牛肝菌蘑菇濃湯

108

Romaine Salad

garlic, anchovies, parmesan cheese, egg

凱撒羅文沙律

118

Foie Gras Crème Brûlée

cream, egg, coffee, brioche

鵝肝焦糖燉蛋

158

Steak Tartare

egg yolk, chilli mayonnaise, baby onion pickle

牛肉他他配法式千層薯

168

B E E F

M4+ Wagyu Beef Bavette

potatoes purée, beef jus

炭燒M4+和牛脊肉

328

NZ 10oz Ribeye Steak

smashed potatoes, beef jus

炭燒紐西蘭10安士肉眼扒

368

M2+ 10oz Angus Sirloin Steak

smashed potatoes, beef jus

炭燒M2+10安士安格斯西冷牛扒

468

M4+ 10oz Wagyu Ribeye

smashed potatoes, beef jus

炭燒M4+10安士和牛肉眼扒

588

MEAT AND FISH

Pan Seared Cod Fish

gnocchi, salmon roe, mushrooms, lemon cream sauce

香煎黑鱈魚 配 檸檬忌廉汁

288

Roast Spring Chicken

mashed potatoes, broccolini, chicken jus

燒脆皮春雞 配 薯蓉西蘭花苗

228

Duck Leg Confit

mashed potatoes, broccolini, chicken jus

法式油浸鴨脾 伴 薯蓉

248

PASTA & RISOTTO

Lobster & Crab Risotto

shallot, garlic, lobster meat, crab meat

龍蝦蟹南瓜意大利飯

328

Mushroom Mezzi Rigatoni

portobello, shimeji mushrooms, porcini, cream

大啡蘑菇短管意粉

198

Braised Beef Ragu Risotto

shallot, garlic, beef jus, tomato sauce

燴蕃茄牛面肉意大利飯

228

SIDE

Smashed Potatoes

lemon juice, cream

脆新薯 配 香草檸檬忌廉汁

88

Potato Purée

butter, cream

法式薯蓉

88

Grilled Broccolini

bottarga, olive oil

烤西蘭花 配 烏魚籽碎

88

DESSERT

Dessert of the Day

是日精選甜品

88

Chocolate Millefeuille

milk chocolate, dark chocolate, hazelnut

三層朱古力榛子蛋糕

128

