

TGR | THE GRILL ROOM
CONTEMPORARY STEAKHOUSE

EXECUTIVE LUNCH MENU

4 COURSES

298 per person

SOUP

Seasonal Soup

是日廚師餐湯

ENTREE

Parma Ham Chicken Salad

巴拿馬火腿雞胸田園沙律

DRINKS

choice of one

Soft Drinks, Juice, Coffee or Tea

汽水 · 果汁 · 咖啡 · 茶

House Red Wine, House White Wine or Champagne + 38

精選紅酒 · 白酒 · 香檳

Beer + 38

啤酒

MAIN

choice of one

Seafood Risotto

鮮蝦青口蜆肉紅椒汁意大利飯

Roast Half Yellow Chicken

香脆三黃半雞 配 炒雜菌

Lamb Ragu Pappardelle

紅酒羊肉醬闊條粉

Pan Seared Orange Roughy Fillet

香煎金絲魚柳 配 香草乳酪脆薯

Duck Leg Confit

油封鴨腿 配 黑醋連度豆

NZ 10oz Charcoal-Grilled Rib Eye Steak +68

炭燒紐西蘭10安士肉眼扒 配 烤蔬菜

M2+ NZ 10oz Charcoal-Grilled Sirloin Steak +158

炭燒M2+ 紐西蘭10安士安格斯西冷牛扒

DESSERT

Chef's Dessert

是日廚師甜品

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

Add-ons and upgraded dishes are not eligible for discounts