

TGR | THE GRILL ROOM
CONTEMPORARY STEAKHOUSE

EXECUTIVE LUNCH MENU

4 COURSES

328 per person

includes soft drink, juice, coffee or tea

SOUP

Lobster Bisque

法式龍蝦湯

ENTREE

Smoked Salmon Baby Gem Salad

煙三文魚迷你羅文菜苗沙律

GET MORE AT LUNCH

Seafood Platter + 78 (S)

海鮮拼盤

時令生蠔2隻/熟蝦6隻

Seafood Platter + 130 (L)

海鮮拼盤

時令生蠔4隻/熟蝦8隻

Seasonal Oyster

時令生蠔 配 乾蔥紅酒汁及檸檬

6pc +208 | 12pc +398

MAIN

choice of one

Roast Half Three Yellow Chicken

香脆三黃半雞 配 羊肚菌雞油飯 (日本珍珠米)

Pan Seared Black Cod Fillet

香煎黑鱈魚 配 紅花忌廉汁

Braised Beef Ragu Pappardelle

燴蕃茄牛面肉闊意粉

Daily M4+ Wagyu

是日精選M4 + 澳洲和牛

Braised Lamb Shank + 58

燒烤醬燴羊膝 配 薯蓉

M2+ Charcoal-Grilled Angus Sirloin 10oz + 158

炭燒M2+10安士安格斯西冷

USDA 16oz Charcoal-Grilled Rib Eye Steak (USA) + 188

炭燒美國16安士USDA安格斯牛肉眼

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