

DESSERT

choice of one

Chef's Dessert

是日廚師甜品

Raspberry Mousse Cake

紅莓慕絲蛋糕

DRINKS PAIRING

Buy one get one free

**please ask our team for more details*

TGR | **THE GRILL ROOM**
CONTEMPORARY STEAKHOUSE

DINNER SET MENU

3 COURSES

468 per person

entrée + main course + dessert

4 COURSES

528 per person

entrée + soup + main course + dessert

ENTRÉE

choice of one

Romaine Salad

凱撒羅文生菜芯沙律

Steak Tartare + 38

牛肉他他 配 法式千層薯

SOUP

choice of one

Seasonal Soup

是日廚師餐湯

Scallop Pumpkin Soup + 38

香煎帶子 配 南瓜雲呢拿籽忌廉湯

GET MORE

Seasonal Oyster

空運新鮮生蠔 配 乾蔥紅酒汁及檸檬

4pc +138 | 6pc +208 | 12pc +398

MAIN

choice of one

Porcini Mushroom Risotto

牛肝菌蘑菇意大利飯

Slow Cooked Beef Short Rib

黑松露慢煮牛小排 配 薯蓉

Grilled Octopus

炭烤八爪魚 配 法式薯蓉

Pan Seared Salmon

香煎三文魚柳伴菠菜苗枝豆 配 檸檬牛油汁

Mussels & Clams Rigatoni

紅椒汁煮青口伴蜆大通粉

Beef Tenderloin

香煎慢煮牛柳 配 新鮮黑松露片牛肉原汁

Roast Half Three Yellow Chicken + 58

香脆三黃半雞 配 羊肚菌雞油飯 (日本珍珠米)

Smoked Suckling Pig + 88

煙燻香脆乳豬伴焦糖菠蘿 配 古斯米沙律

Pan Seared Black Cod Fillet + 98

香煎黑鱈魚 配 香檳忌廉汁

Lobster Tail Tagliatelle + 98

龍蝦尾扁意大利麵

USDA Prime Charcoal-Grilled Sirloin 10oz (USA) + 148

炭燒美國10安士USDA頂級安格斯西冷牛扒

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

炭燒美國16安士USDA安格斯肉眼牛扒

The Grill Room partners with NORDAQ to serve free-flow house filtered still or sparkling water for 10 per person. To find out more, please visit <https://nordaq.com/>
All prices are in Hong Kong Dollars and subject to a 10% service charge

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