

TGR | THE GRILL ROOM
CONTEMPORARY STEAKHOUSE

EXECUTIVE LUNCH MENU

4 COURSES

328 per person

includes soft drink, juice, coffee or tea

SOUP

Porcini Truffle Mushroom Soup

黑松露牛肝菌蘑菇忌廉湯

ENTRÉE

Romaine Salad

凱撒沙律

GET MORE AT LUNCH

Seasonal Oyster

空運新鮮生蠔 配 乾蔥紅酒汁及檸檬

6pc +208 | 12pc +398

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

MAIN

choice of one

Roast Spring Chicken

燒脆皮春雞 配 烤蔬菜及薯蓉

Charcoal-Grilled Whole Sea Bass

炭烤原條鱸魚 配 羅文生菜苗沙律

Scallop Linguine

香煎帶子香草忌廉汁扁意粉

Beef Tenderloin

香煎慢煮牛柳伴花甲 配 薯蓉

Smoked Suckling Pig + 58

煙燻香脆乳豬伴焦糖菠蘿 配 古斯米沙律

M7 Wagyu Sirloin 10oz (Australia) + 188

澳洲10安士M7和牛西冷牛扒

USDA Charcoal-Grilled Rib Eye 16oz (USA) + 148

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)

DESSERT

Chef's Dessert

是日廚師甜品

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