

DESSERT

choice of two

Tiramisù

提拉米蘇

Seasonal Dessert

是日廚師甜品

DRINKS

Buy one get one free

*champagne, house red & white wine
cocktails & mocktails, beers, soft drinks**

**please ask our team for more details*

FGR

THE GRILL ROOM
CONTEMPORARY STEAKHOUSE

SET FOR TWO

4 COURSES

entrée + main course + pasta + dessert

888

—

entrée + two main courses + dessert

988

—

ENTRÉE

choice of two

Black Truffle French Bean Parma Ham Salad

巴馬火腿黑松露法邊豆沙律

Romaine Salad

凱撒羅文沙律

Steak Tartare + 28

牛肉他他 配 法式千層薯

SOUP

choice of two

Seasonal Soup

是日廚師餐湯

Seared 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

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

MAIN

choice of one

Pan Seared Salmon

香煎三文魚柳伴菠菜苗枝豆 配 檸檬牛油汁

Beef Tenderloin

香煎慢煮牛柳 配 新鮮黑松露片牛肉原汁

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 香檳忌廉汁

Slow Cooked Beef Short Rib

黑松露慢煮牛小排 配 薯蓉

Smoked Suckling Pig + 58

煙燻香脆乳豬 配 燒菠蘿

USDA Prime Charcoal-Grilled Sirloin 10oz (USA) + 138

炭燒美國10安士USDA頂級安格斯西冷牛扒

USDA Charcoal-Grilled Rib Eye 16oz (USA) + 198

炭燒美國16安士USDA安格斯肉眼牛扒

HANDMADE PASTA & RISOTTO

choice of one

Black Truffle Porcini Mushroom Risotto

黑松露牛肝菌蘑菇意大利飯

Braised Beef Ragu Pappardelle

燴蕃茄牛面肉扁意大利麵

Mussels & Clam Rigatoni

青口蜆海鮮紅蕉汁大通粉

Lobster Tail Tagliatelle + 128

龍蝦尾扁意大利麵

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