

— FLAMES CONCEPTS —

ΓGR FLAMES MANO
Modern Italian



WEBSITE

ΓGR | THE GRILL ROOM
CONTEMPORARY STEAKHOUSE

TSIM SHA TSUI

2/F, The Humphreys, 6-6A Humphreys
Avenue, Tsim Sha Tsui

MONG KOK

Shop 208, 2/F, Grand Plaza,
625 & 639 Nathan Road, Mong Kok

CAUSEWAY BAY

Shop 3B, 3/F, Causeway Bay Plaza 2,
463-483 Lockhart Road, Causeway Bay



BOOK NOW

ΓGR | THE GRILL ROOM
CONTEMPORARY STEAKHOUSE

SET FOR TWO



DINNER SET FOR 2

598

(3 COURSES)

ENTRÉE

choice of two

Romaine Salad

凱撒羅文生菜苗沙律

Steak Tartare +28

牛肉他他 配 法式千層薯

Soup Of The Day

是日精選餐湯

Seared Scallop Lobster Bisque +48

香煎帶子 配 法式龍蝦湯

MAINS

choice of two

Roast Spring Chicken

燒脆皮春雞 配 薯蓉西蘭花苗

Crispy Pork Belly

脆皮豬腩伴珍珠麵 配 日式洋蔥汁

Pan Seared Black Cod Fillet

香煎黑鱈魚 配 鹹蛋紅花忌廉汁

Seafood Risotto

海鮮意大利飯 配 蒜蓉墨魚汁

Today's Wagyu

是日精選和牛

Braised Beef Ragu Pappardelle

燴蕃茄牛面肉闊意粉

Roast Half Three Yellow Chicken +68

香脆三黃半雞 配 羊肚菌雞油飯 (日本珍珠米)

Smoked Suckling Pig +88

煙燻乳豬 配 蜜糖西瓜菠蘿

Lobster & Seafood Risotto +128

龍蝦海鮮意大利飯

10oz M2 Charcoal Grilled Angus Sirloin Steak +98

10安士炭燒M2安格斯西冷牛扒

10oz Charcoal Grilled AUS Rib Eye Steak +98

10安士炭燒澳洲安格斯肉眼牛扒

16oz USDA Charcoal Grilled Angus Rib Eye Steak +198

16安士炭燒美國USDA安格斯肉眼牛扒

DESSERT

choice of two

Tiramisu

提拉米蘇

Dessert Of The Day

是日廚師甜品

GET MORE

Fresh Mussels (300g) +108

忌廉羅勒白酒煮青口伴酸種麵包

Green Salad +28

田園沙律

Grilled Broccolini +38

烤西蘭花苗

Truffle Fries +38

黑松露薯條

Potato Purée +28

法式薯蓉

DRINKS PAIRING

House Wine or House Beer +48

Cocktail or Mocktail of the day* +58

Free Flow (1.5hr)* +148

*please ask our team for more details

All prices are in Hong Kong Dollars and subject to a 10% service charge
Add-ons and upgraded dishes are not eligible for discounts