TGR | THE GRILL ROOM
CONTEMPORARY STEAKHOUSE

DINNER SET MENU

3 COURSES

298 per person

entrée or soup + main course + dessert

4 COURSES

338 per person

entrée + soup + main course + dessert

ENTRÉE

choice of one

Romaine Salad
凱撒羅文生菜苗沙律

Foie Gras Crème Brûlée + 28
鵝肝焦糖燉蛋

Steak Tartare + 28
牛肉他他 配 法式千層薯

SOUP

Seasonal Soup
是日廚師餐湯

Porcini Mushroom Soup + 28
牛肝菌磨菇濃湯

MAIN

choice of one

Roast Spring Chicken
燒脆皮春雞 配 薯蓉西蘭花苗

Duck Leg Confit
法式油浸鴨脾 伴 薯蓉

Mushroom Mezzi Rigatoni
大啡磨菇短管意粉

M4+ Wagyu Beef Bavette
炭燒M4+和牛脊肉

Braised Beef Ragu Pappardelle
燴蕃茄牛面肉意大利飯

SIGNATURE MAIN

Pan Seared Cod Fish + 68
香煎黑鱈魚 配 檸檬忌廉汁

NZ 10oz Ribeye Steak + 78
炭燒紐西蘭10安士肉眼扒

Lobster & Crab Risotto + 98
龍蝦蟹皇南瓜意大利飯

M2+ 10oz Charcoal-Grilled Angus Sirloin Steak + 98
炭燒M2+10安士安格斯西冷牛扒

M4+ 10oz Wagyu Ribeye + 188
炭燒M4+10安士和牛肉眼扒

DESSERT

choice of one

Chef's Dessert
是日廚師甜品

Chocolate Millefeuille + 28
三層朱古力榛子蛋糕

GET MORE

Seasonal Oyster
時令生蠔 配 乾蔥紅酒汁及檸檬
4pc +138 | 6pc +208 | 12pc +398

DRINKS PAIRING

House Wine or Beer + 50 gls
Cocktail or Mocktail of the day + 60 gls
Free Flow (1.5hr) + 160 pp
**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