

TGR | THE GRILL ROOM
CONTEMPORARY STEAKHOUSE

EXECUTIVE LUNCH MENU

4 COURSES

298 per person

SOUP

Seasonal Soup

是日廚師餐湯

ENTREE

Smoked Salmon Salad

煙三文魚田園沙律

DRINKS

choice of one

Soft Drinks, Juice, Coffee or Tea

汽水 · 果汁 · 咖啡 · 茶

House Red Wine, House Whire Wine or Champagne + 38

精選紅酒 · 白酒 · 香檳

Beer + 38

啤酒

MAIN

choice of one

Crab Meat Mezze Maniche

蟹肉波椒短通粉

Roast Half Yellow Chicken

香脆三黃半雞 配 炒雜菌

Porcini Mushroom Risotto

黑松露蘑菇意大利飯

Cod En Papillote

法式紙包鯧魚

Slow Cooked Beef Cheek

紅酒慢煮牛面肉 配 薯蓉

NZ 10oz Charcoal-Grilled Rib Eye Steak +68

炭燒紐西蘭10安士肉眼扒 配 烤蔬菜

M2+ NZ 10oz Charcoal-Grilled Sirloin Steak +158

炭燒M2+ 紐西蘭10安士安格斯西冷牛扒

DESSERT

Chef's Dessert

是日廚師甜品