

FGR | 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 White 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

法式紙包鱈魚

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

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

Add-ons and upgraded dishes are not eligible for discounts