

## DESSERT

*choice of two*

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### Apple Oolong Tea Mousse Cake

蘋果烏龍茶慕絲蛋糕

*\*Oremus Tokaji Late Harvest*

### Chocolate Tart

法式朱古力撻

*\*Quinta do Noval Porto 10 Year Old Tawny*

## DRINKS

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### **\*Wine Pairing**

*recommended by our sommelier*

+298

*\*please ask our team for more details*

# GR

THE GRILL ROOM  
CONTEMPORARY STEAKHOUSE

# VALENTINE'S DAY

## 5 COURSES SET FOR TWO

1,488

### ENTRÉE

each person

#### Scallop Tartare

柚子芥末帶子他他

*\*F.X. Pichler Gruner Veltliner Loibner*

#### Foie Gras Ferrero Rocher

鴨肝醬無花果蓉 釀 金莎朱古力

*\*Badet Clement Vin Mousseux Blanc de Blanc Fleuraison NV*

### SOUP

#### Beef Consommé

牛肝菌雲吞伴法式清湯

### 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 two

#### Sea Bass Roulade

檸檬牛油汁海鱸墨魚卷

*\*Christian Moreau Chablis*

#### Crispy Chicken Skin Mince Pork Roulade

紅燒脆雞皮卷

*\*Gaja Ca'Marcanda Promis*

#### Roast Half Three Yellow Chicken

香脆三黃半雞 配 牛肝菌汁煮蘑菇

*\*Edouard Delaunay Bourgogne Septembre Rouge*

#### Smoked Charcoal Pigeon

炭燒煙燻乳鴿

*\*Kilikanoon Prodigal Grenache*

#### Lobster Tail Risotto

龍蝦尾佐辣肉腸紅花意大利飯

*\*Schlumberger Riesling Grand Cru Saering*

#### USDA Rib Eye 16oz (USA)

美國16安士USDA安格斯肉眼牛扒

*\*Margaux de Brane Cantenac*

#### M7 Wagyu Rib Eye 10oz (Australia) + 208

澳洲10安士M7和牛肉肉眼牛扒

*\*Margaux de Brane Cantenac*

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