

ΓGR | THE GRILL ROOM
CONTEMPORARY STEAKHOUSE

EXECUTIVE LUNCH MENU

4 COURSES

328 per person

includes soft drink, juice, coffee or tea

ENTREE

Romaine Salad

凱撒羅文沙律

SOUP

Lobster Bisque

法式龍蝦湯

DRINKS UPGRADE

House Wine or House Beer + 28

精選紅酒，白酒，啤酒

Sparkling Wine + 38

精選氣酒

Cocktail or Mocktail of the day + 38

是日雞尾酒

**please ask our team for more details*

MAIN

choice of one

Burrata & Pesto Rigatoni

流心牛奶芝士 配 青醬大管麵

Pan Seared Foie Gras & Mushroom Risotto

香煎鴨肝 配 牛肝菌蘑菇意大利飯

Wagyu Beef Bavette

澳洲和牛腹肉 配 法式磨菇牛肉汁

Slow Cooked Canada Pork Rack + 38

慢煮加拿大豬鞍扒 配 煙燻紅波椒汁

Herb Crusted Rack of Lamb + 98

香草寶雲酥羊扒 配 茄子茸

Charcoal-Grilled Argentina 10oz Sirloin + 138

炭燒阿根廷10安士西冷

Charchoal-Grilled AUS 12oz Ribeye + 178

炭燒澳洲12安士肉眼

DESSERT

Chef's Dessert

是日精選甜品

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

Add-ons and upgraded dishes are not eligible for discounts