

DESSERT

Tiramisù

提拉米蘇

Chef's Dessert

是日廚師甜品

DRINKS

House Wine or Beer + 50

精選紅酒，白酒，啤酒

House Sparkling Wine + 60

是日汽酒

Cocktail or Mocktail of the day + 60

是日雞尾酒

Free Flow (1.5hr) + 160

精選任飲 (90分鐘)

**please ask our team for more details*

ΓGR

THE GRILL ROOM
CONTEMPORARY STEAKHOUSE

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

Add-ons and upgraded dishes are not eligible for discounts

SET FOR TWO

3 COURSES

entrée or soup + main course + dessert

888

—

4 COURSES

entrée + soup + main course + dessert

928

—

ENTRÉE

Romaine Salad

凱撒羅文生菜沙律

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

Seared Scallop Lobster Bisque + 38

香煎帶子 配 法式龍蝦湯

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

MAIN

Roast Spring Chicken

燒脆皮春雞 配 薯蓉西蘭花苗

Crispy Pork Belly

脆皮豬腩伴珍珠麵 配 日式洋蔥汁

Pan Seared Black Cod Fillet

香煎黑鱈魚 配 鹹蛋紅花忌廉汁

Seafood Risotto

海鮮意大利飯 配 蒜子墨魚汁

Daily M4+ Wagyu Beef

是日精選M4+ 澳洲和牛

Braised Beef Ragu Pappardelle

燴蕃茄牛面肉闊意粉

SIGNATURE MAINS

Roast Half Three Yellow Chicken + 68

香脆三黃半雞 配 羊肚菌雞油飯 (日本珍珠米)

Smoked Suckling Pig + 68

煙燻乳豬 配 蜜糖西瓜菠蘿

Lobster Tail Mezze Maniche + 98

龍蝦尾短管意粉 配 香草蛋黃慕絲

Daily M4+ Wagyu Beef & Seared Foie Gras + 98

香煎鴨肝伴是日精選M4+ 澳洲和牛

M2+ Charcoal-Grilled Sirloin 10oz + 98

炭燒10安士頂級安格斯西冷牛扒

USDA Charcoal-Grilled Rib Eye 16oz (USA) + 178

炭燒美國16安士USDA安格斯肉眼牛扒

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