

ΓGR | THE GRILL ROOM
CONTEMPORARY STEAKHOUSE

EXECUTIVE LUNCH MENU

4 COURSES

328 per person

includes soft drink, juice, coffee or tea

SOUP

Porcini Truffle Soup

黑松露牛肝菌蘑菇忌廉湯

ENTREE

Romaine Salad

凱撒羅文沙律

GET MORE AT LUNCH

Seafood Platter + 98 (S)

海鮮拼盤

時令生蠔2隻/青口2隻/熟蝦6隻

Seafood Platter + 150 (L)

海鮮拼盤

時令生蠔4隻/青口4隻/熟蝦8隻

Seasonal Oyster

時令生蠔 配 乾蔥紅酒汁及檸檬

6pc +208 | 12pc +398

MAIN

choice of one

Roast Spring Chicken

燒脆皮春雞 配 薯蓉西蘭花苗

Pan Seared Orange Roughy Fillet

香煎金絲魚柳 配 香草乳酪脆薯

Crab Meat And Clams Risotto

蟹肉花甲意大利飯

Daily M4+ Wagyu Beef

是日精選M4+澳洲和牛

Smoked Suckling Pig + 58

煙燻乳豬 配 蜜糖西瓜菠蘿

M2+ Charcoal-Grilled Angus Sirloin 10oz + 158

炭燒M2+10安士安格斯西冷

USDA 16oz Charchoal-Grilled Rib Eye Steak (USA) + 188

炭燒美國16安士USDA安格斯牛肉眼

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