TGR | THE GRILL ROOM

CONTEMPORARY STEAKHOUSE

A LA CARTE MENU

Hong Kong's reputation as a gourmet paradise is well deserved. The city has a venerable culinary history, enriched with flavours and influences from around the world.

The Grill Room is proud to embrace this tradition, adding our distinct style and philosophy to the mix and thus creating a new chapter in Hong Kong's culinary greatness.

From the starting point of the heritage and expertise of our chefs and service team, we have developed an overall experience that is warm, tantalising and embracing friendly, designed to encourage sharing with family and friends in a joyful atmosphere.

The elements that have forged this vision include a focus on the freshest ingredients from respected local and international suppliers, a dedication to craftsmanship, fine flavours, modern-styled dishes and a carefully chosen drinks list.

We invite you to kick back and relax, shake off the world outside peruse the menu – please ask us for recommendations and advice – and, most of all, have a fabulous time as our guests!

ENTRÉE

Seared Scallop Lobster Bisque

shallot, garlic, brandy, cream

香煎帶子 配 法式龍蝦湯

128

Porcini Mushroom Soup

onion, porcini, cream

牛肝菌蘑菇忌廉湯

58

Seasonal Oyster

diced shallots, red wine vinegar

時令生蠔 配 乾蔥紅酒汁及檸檬

4pc 208 | 6pc 298 | 12pc 588

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

ENTRÉE

Foie Gras Crème Brûlée

cream, egg, brioche

鵝肝焦糖燉蛋

128

Romaine Salad

garlic, anchovies, parmesan cheese, egg

凱撒羅文生菜苗沙律

88

Steak Tartare

potato pavé, pickled baby onions

chilli mayonnaise, egg yolk purée, wasabi

牛肉他他 配 法式千層薯

128

Fresh Mussels 500g

shallot, garlic, basil oil, cream, chives, sour dough

忌廉羅勒白酒煮青口伴酸種麵包

298

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STEAK

Daily M4+ Wagyu & Seared Foie Gras
mashed potatoes, roast vegetables, charcoal onion purée, beef jus
香煎鴨肝伴是日精選M4+ 澳洲和牛
428

M2+ Charcoal-Grilled Angus Sirloin 10oz
炭燒M2+ 10安士安格斯西冷
388

USDA Charcoal-Grilled Angus Rib Eye 16oz (USA)
炭燒美國16安士USDA安格斯肉眼
528

CHOICE OF ONE SIDE & SAUCE

side

Grilled Broccolini
bottarga, olive oil
烤西蘭花苗 配 烏魚籽碎

Smashed Potatoes
shallots, butter, lemon juice, cream, chives
脆新薯 配 香草檸檬忌廉汁

Baby Gem Lettuce
white balsamic, mayonnaise, olive oil
西班牙羅文生菜苗沙律

sauce

Porcini Beef Jus
牛肝菌牛肉原汁

Beef Jus
牛肉原汁

Béarnaise
法式蛋黃醬

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TO SHARE

Roast Whole Three Yellow Chicken* (serves 2-3)

shrimp & herbs mousse, morel rice, chicken jus

香脆三黃雞 配 羊肚菌雞油飯 (日本珍珠米)

**dry-aged for 4 days 乾式熟成四天*

(pre-order 預定)

888

NZ Grass Fed Black Angus Tomahawk 1.2kg (serves 3-4)

grilled broccolini, smashed potatoes, baby gem lettuce

紐西蘭1.2KG黑安格斯斧頭扒 配 烤西蘭花苗, 脆新薯,
西班牙羅文生菜苗沙律

(pre-order 預定)

1,588

CHOICE OF ONE SAUCE

Beef Jus
牛肉原汁

Porcini Beef Jus
牛肝菌牛肉原汁

Béarnaise
法式蛋黃醬

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MAIN

Pan Seared Black Cod Fillet

gnocchi, grilled broccolini, crispy cod skin, salty egg saffron cream sauce

香煎黑鱈魚 配 鹹蛋紅花忌廉汁

268

Grilled Octopus

cherry tomatoes, grilled broccolini, potato purée

炭烤八爪魚 配 法式薯蓉

388

Smoked Suckling Pig

honey, watermelon, pineapple, pork jus

煙燻乳豬 配 蜜糖西瓜菠蘿

(20-25 minutes preparation time 製作需時20-25分鐘)

388

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HANDMADE PASTA & RISOTTO

Porcini Mushroom Risotto

shallots, garlic, porcini, cream, butter, cheese

牛肝菌蘑菇意大利飯

128

Seafood Risotto

shrimp, octopus, parmesan cheese, garlic confit squid ink sauce, lime zest

海鮮意大利飯 配 蒜子墨魚汁

198

Braised Beef Ragu Pappardelle

shallots, garlic, beef jus, tomato sauce

燴蕃茄牛面肉闊意粉

188

Lobster Tail Mezze Maniche

salmon roe, béarnaise espuma, shallot, garlic

龍蝦尾短管意粉 配 香草蛋黃慕絲

408

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SIDE

Smashed Potatoes

shallots, butter, lemon juice, cream, chives

脆新薯 配 香草檸檬忌廉汁

68

Potato Purée

butter, cream

法式薯蓉

68

Grilled Broccolini

bottarga, olive oil

烤西蘭花苗 配 烏魚籽碎

88

Baby Gem Lettuce

white balsamic, mayonnaise, olive oil

西班牙羅文生菜苗沙律

88

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SWEETS

Coconut & Pink Guava Mousse Cake

cream, white chocolate, coconut milk, eggs

椰子紅石榴慕絲

88

Tiramisù

egg yolk, mascarpone, cocoa powder, lady finger, espresso

提拉米蘇

68

Chocolate Millefeuille

milk chocolate, dark chocolate, hazelnut praline

三層朱古力榛子蛋糕

88

TGR Burnt Cheesecake* (3-4 serving)

brûlée, meringue cream cheese

焦糖雲朵芝士蛋糕

**limited per day* 每日限量發售

288

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EST. 2015