

DESSERT

sharing

Tiramisù

提拉米蘇

Seasonal Dessert

是日廚師甜品

FGR

THE GRILL ROOM

CONTEMPORARY STEAKHOUSE

DRINKS PAIRING

Buy one get one free

**please ask our team for more details*

DINNER SET MENU

SET FOR TWO

928

ENTRÉE

choice of one (sharing)

Parma Ham Beetroot Salad

巴馬火腿南瓜籽楓糖紅菜頭沙律

Romaine Salad

凱撒羅文生菜沙律

Steak Tartare + 38

牛肉他他 配 法式千層薯

SOUP

choice of two

Seasonal Soup

是日廚師餐湯

Seared Scallop Pumpkin Soup + 38

香煎帶子配南瓜雲呢拿籽忌廉湯

MAIN

choice of one

Pan Seared Salmon

香煎三文魚柳伴菠菜苗枝豆 配 檸檬牛油汁

Bone In Pork Loin

燒帶骨豬扒 配 香茅芥末籽忌廉汁

Beef Tenderloin

香煎慢煮牛柳 配 新鮮黑松露片牛肉原汁

Roast Half Three Yellow Chicken

香脆三黃半雞 配 羊肚菌雞油飯 (日本珍珠米)

Smoked Suckling Pig + 38

煙燻香脆乳豬伴焦糖菠蘿 配 古斯米沙律

USDA Prime Charcoal-Grilled Sirloin 10oz (USA) + 88

炭燒美國10安士USDA頂級安格斯西冷牛扒

USDA Charcoal-Grilled Rib Eye 16oz (USA) + 128

炭燒美國16安士USDA安格斯肉眼牛扒

HANDMADE PASTA & RISOTTO

choice of one

Porcini Mushroom Risotto

牛肝菌蘑菇意大利飯

Braised Beef Ragu Pappardelle

燴蕃茄牛面肉扁意大利麵

Scallop & Mussels Linguine

香煎帶子青口香草忌廉汁扁意大利麵伴三文魚籽

Lobster Tail Tagliatelle + 128

龍蝦尾扁意大利麵