

DESSERT

choice of two

Apple Oolong Tea Mousse Cake

蘋果烏龍茶慕絲蛋糕

**Oremus Tokaji Late Harvest*

Chocolate Tart

法式朱古力撻

**Quinta do Noval Porto 10 Year Old Tawny*

DRINKS

***Wine Pairing**

recommended by our sommelier

+238

**please ask our team for more details*

GR | THE GRILL ROOM
CONTEMPORARY STEAKHOUSE

VALENTINE'S DAY

4 COURSES SET FOR TWO

1,288

ENTRÉE

choice of two

Scallop Tartare

柚子芥末帶子他他

**F.X. Pichler Gruner Veltliner Loibner*

Foie Gras Ferrero Rocher

鴨肝醬無花果蓉 釀 金莎朱古力

**Badet Clement Vin Mousseux Blanc de Blanc Fleuraison NV*

SOUP

Beef Consommé

牛肝菌雲吞伴法式清湯

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

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

MAIN

choice of two

Sea Bass Roulade

檸檬牛油汁海鱸墨魚卷

**Comtes Lafon Macon Uchizy les Maranches*

Crispy Chicken Skin Mince Pork Roulade

紅燒脆雞皮卷

**Gaja Ca'Marcanda Promis*

Roast Half Three Yellow Chicken

香脆三黃半雞 配 牛肝菌汁煮蘑菇

**Edouard Delaunay Bourgogne Septembre Rouge*

Smoked Charcoal Pigeon

炭燒煙燻乳鴿

**Kilikanoon Prodigal Grenache*

Lobster Tail Risotto

龍蝦尾佐辣肉腸紅花意大利飯

**Schlumberger Riesling Grand Cru Saering*

USDA Rib Eye 16oz (USA)

美國16安士USDA安格斯肉眼牛扒

**Margaux de Brane Cantenac*

M7 Wagyu Rib Eye 10oz (Australia) + 208

澳洲10安士M7和牛肉肉眼牛扒

**Margaux de Brane Cantenac*

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