









A LA CARTE MENU



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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!

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# ENTRÉE

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## Scallop Sweet Corn Soup

*grilled corn, micro herbs, coconut milk, chicken stock*

香煎帶子 配 粟米濃湯

98

## Porcini Truffle Mushroom Soup

*onion, porcini mushroom, black truffle, cream*

黑松露牛肝菌蘑菇忌廉湯

88

## Seasonal Oyster

*finger lime, diced shallots, red wine vinegar*

空運新鮮生蠔 配 乾蔥紅酒汁及珍珠青檸

2pc 108 | 6pc 258 | 12pc 508

## Hamachi Crudo

*buffalo cheese, pickled baby onions, salmon roe, granita, basil oil*

油甘魚伴水牛芝士三文魚籽 配 蔬果冰沙

158

# ENTRÉE

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## **Foie Gras Terrine**

*duck foie gras, white wine, brioche, blackberry*

鴨肝醬伴黑梅醬 配 法式牛油麵包

148

## **Fresh Mussels 300g**

*saffron cream, chives, shallots, garlic, basil oil, sourdough*

番紅花忌廉白酒煮青口伴酸種麵包

168

## **Beetroot Salad**

*pumpkin seeds, sunflower seeds, maple syrup dressing*

南瓜籽楓糖紅菜頭沙律

98

## **Steak Tartare**

*potato pavé, pickled baby onions*

*chilli mayonnaise, egg yolk purée, wasabi mayonnaise*

牛肉他他 配 法式千層薯

178



# GRILL

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## Beef Tenderloin

*roasted Japanese pumpkin*

*grilled eryngii mushrooms, porcini beef jus, squid ink garlic paste*

香煎慢煮牛柳伴日本南瓜杏鮑菇 配 牛肝菌牛肉原汁

308

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## M7 Wagyu Sirloin 10oz (Australia)

澳洲10安士M7和牛西冷牛扒

528

## USDA Rib Eye 16oz (USA)

美國16安士USDA安格斯肉眼牛扒

468

## CHOICE OF ONE SIDE & SAUCE

### side

#### Grilled Asparagus

*bottarga, olive oil*

烤蘆筍 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 balsamico, mayonnaise, olive oil*

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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The Grill Room partners with NORDAQ to serve free-flow house filtered still or sparkling water for 10 per person

To find out more, please visit <https://nordaq.com/>

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

## TO SHARE

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### Roast Full Lamb Rack (3-4 serving)

*roast garlic, thyme, lamb mint jus, smashed potatoes, baby gem lettuce*

香草燒原條羊架 配 薄荷羊肉汁, 脆新薯, 羅文生菜苗沙律

688

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### Roast Whole Three Yellow Chicken\* (2-3 serving)

*chicken mousseline, 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*

*(30-35 minutes preparation time 製作需時30-35分鐘)*

888

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### USDA Prime Tomahawk 1.5kg (3-4 serving)

*grilled asparagus, smashed potatoes, baby gem lettuce*

美國1.5公斤頂級安格斯斧頭扒 配 烤蘆筍, 脆新薯, 羅文生菜苗沙律

1,688

## CHOICE OF ONE 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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# MAIN

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## Seared Threadfin Fish

*mussels, seafood foam, tomato consommé, edamame beans*

香煎馬友伴青口 配 法式蕃茄清湯

288

## Roast Lamb Rack

*red bell pepper purée, onion puff, crispy kale*

燒紐西蘭羊架伴脆洋蔥球羽衣甘藍 配 紅椒醬

368

## Grilled Octopus

*cherry tomatoes, roast broccolini, potato purée*

炭烤八爪魚 配 法式薯蓉

308

## Charcoal-Grilled Whole Sea Bass

*baby gem salad, baby gem lettuce*

炭烤原條鱸魚 配 羅文生菜苗沙律

298

## Smoked Suckling Pig

*roast pineapple, couscous*

煙燻香脆乳豬伴焦糖菠蘿 配 古斯米沙律

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

368

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# HANDMADE PASTA & RISOTTO

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## Crab Meat Risotto

*crab lump meat, crab roe, pumpkin purée*

蟹鉗肉蟹黃南瓜意大利飯

248

## Cauliflower Risotto

*red bell pepper, goat cheese, capers, shallots*

椰菜花煙燻芝士意大利飯

178

## Lobster Tail Tagliatelle

*lobster bisque, salmon roe, shallots, garlic*

龍蝦尾扁意大利麵

288

## Braised Wagyu Beef Ragu Pappardelle

*shallots, garlic, beef jus, tomato sauce*

燴和牛蕃茄闊意大利麵

208

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# SIDE

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## Grilled Asparagus

*bottarga, olive oil*

烤蘆筍 配 烏魚籽碎

98

## 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

## Baby Gem Lettuce

*white balsamico, mayonnaise, olive oil*

羅文生菜苗沙律

78

# SWEETS

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## Chocolate Millefeuille

*milk chocolate, dark chocolate, hazelnut praline*

三層朱古力榛子蛋糕

98

## Pina Colada Baked Alaska

*egg white, pineapple, malibu, coconut milk, rum*

菠蘿椰子火焰雪山

98

## Raspberry Mousse Cake

*raspberry, raspberry jelly, cream*

紅莓慕絲蛋糕

88

## Seasonal Grape Tart

*grape, cream*

香提忌廉撻

88

## TGR Burnt Cheesecake\* (3-4 serving)

*caramel, vanilla custard, new york cheesecake*

焦糖雲朵芝士蛋糕

*\*limited per day 每日限量發售*

268

EST. 2015

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