

LUNCH MENU

includes soft drink, juice, coffee or tea

ENTRÉE

choice of one

Soup

是日餐湯

Romaine Salad

凱撒沙律

Beetroot Salad

紅菜頭沙律

MAIN

choice of one

Linguine Alle Vongole

香辣蒜香花甲扁意大利麵

168

Crab Meat Risotto

蟹鉗肉蟹黃南瓜意大利飯

178

Chicken Roulade

香煎法式雞卷 配 西蘭花苗及薯蓉

188

Scallop Linguine

香煎帶子香草忌廉汁扁意大利麵

208

TGR Beef Burger

美國安格斯牛肉煎蛋漢堡 配 薯條

228

Pan Fried Barramundi

香煎盲曹 配 番紅花忌廉汁

228

Pork Schnitzel

脆炸豬柳伴他他醬 配 薯條

268

Beef Tenderloin

香煎慢煮牛柳伴花甲 配 薯蓉

308

DESSERT

+ 58

Chef's Dessert

是日廚師甜品



FGR

THE GRILL ROOM

CONTEMPORARY STEAKHOUSE

EXECUTIVE LUNCH MENU

4 COURSES

328 per person

includes soft drink, juice, coffee or tea

SOUP

choice of one

Scallop Sweet Corn Soup

香煎帶子 配 粟米濃湯

Porcini Truffle Mushroom Soup

黑松露牛肝菌蘑菇忌廉湯

ENTRÉE

choice of one

Romaine Salad

凱撒沙律

Beetroot Salad

紅菜頭沙律

Sea Bream Ceviche

血橙青檸汁醃鯛魚

MAIN

choice of one

Roast Spring Chicken

燒脆皮春雞 配 烤蔬菜及薯蓉

Charcoal-Grilled Whole Sea Bass

炭烤原條鱸魚 配 羅文生菜苗沙律

Lobster Tail Tagliatelle

龍蝦尾扁意大利麵

Beef Tenderloin

香煎慢煮牛柳伴花甲 配 薯蓉

Smoked Suckling Pig + 98

煙燻香脆乳豬伴焦糖菠蘿 配 古斯米沙律

Roast Lamb Rack + 128

燒紐西蘭羊架伴脆洋蔥球羽衣甘藍 配 紅椒醬

USDA Charcoal-Grilled Rib Eye 16oz (USA) + 198

炭燒美國16安士USDA安格斯肉眼牛扒

(Please ask our team for choice of side & sauce 請與職員查詢醬汁及配菜選擇)

DESSERT

Chef's Dessert

是日廚師甜品

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

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