



FGR

THE GRILL ROOM

CONTEMPORARY STEAKHOUSE

WEEKEND BRUNCH MENU

2 COURSES

258 per person



ENTRÉE PLATTER

Crab Meat Croquette

西班牙蟹肉薯球

Seasonal Oyster

空運新鮮生蠔 配 乾蔥紅酒汁及珍珠青檸

Foie Gras Terrine

鴨肝醬伴黑梅醬 配 法式牛油麵包

Beetroot Salad

南瓜籽楓糖紅菜頭沙律

Porcini Truffle Mushroom Soup

黑松露牛肝菌蘑菇忌廉湯

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

MAIN

choice of one

Linguine Alle Vongole

香辣蒜香花甲扁意大利麵

Crab Meat Risotto

蟹鉗肉蟹黃南瓜意大利飯

Chicken Roulade

香煎法式雞卷 配 西蘭花苗及薯蓉

Pork Schnitzel

脆炸豬柳伴他他醬 配 薯條

TGR Beef Burger

美國安格斯牛肉煎蛋漢堡 配 薯條

Pan Fried Barramundi

香煎盲曹 配 番紅花忌廉汁

Roast Spring Chicken

燒脆皮春雞 配 烤蔬菜及薯蓉

Scallop Linguine + 58

香煎帶子香草忌廉汁扁意大利麵

Charcoal Grill Whole Sea Bass + 78

炭燒原條鱸魚 配 羅文生菜苗沙律

Beef Tenderloin + 78

香煎慢煮牛柳伴花甲 配 薯蓉

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

DESSERT

+ 58

Chef's Dessert

是日廚師甜品

DRINKS PAIRING

Standard Free-flow (2 hours) + 128

house red & white wine, beers, soft drinks

Champagne Free-flow (2 hours) + 208

champagne, house red & white wine, selected cocktails & mocktails, beers, soft drinks

**please ask our team for more details*

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