

DESSERT

Tiramisù
提拉米蘇

Chef's Dessert
是日廚師甜品

DRINKS

House Wine or Beer + 50
精選紅酒 · 白酒 · 啤酒

House Sparking Wine + 60
是日汽酒

Cocktail or Mocktail of the day + 60
是日雞尾酒

Free Flow (1.5hr) + 160
精選任飲 (90分鐘)

**please ask our team for more details*

ΓGR

THE GRILL ROOM
CONTEMPORARY STEAKHOUSE

SET FOR TWO

3 COURSES

2 entrée or soup + 2 main courses + 2 desserts

888

—

4 COURSES

2 entrées + 2 soups + 2 main courses + 2 desserts

928

ENTRÉE

Salmon Mousse Cone

三文魚慕絲捲

Avocado Pancetta Smashed Potatoes

巴馬臣芝士黑松露脆薯

Romaine Salad

凱撒羅文生菜沙律

Steak Tartare + 28

牛肉他他 配 法式千層薯

SOUP

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

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

Add-ons and upgraded dishes are not eligible for discounts

MAIN

Roast Spring Chicken

燒脆皮春雞 配 薯蓉西蘭花苗

Crispy Pork Belly

脆皮豬腩伴香草燒菠蘿 配 日式洋葱汁

Pan Seared Black Cod Fillet

香煎黑鱈魚 配 香檳忌廉汁

Mussels & Clams Rigatoni

青口蜆海鮮紅椒汁大通粉

USDA Prime Beef Oyster Blade Steak

美國頂級牛板腱 配 蘑菇南瓜蓉

Beef Cheek Bourguignon

法式紅酒燴牛面肉 配 薯蓉

SIGNATURE MAINS

Roast Half Three Yellow Chicken + 68

香脆三黃半雞 配 羊肚菌雞油飯 (日本珍珠米)

Beef Tenderloin + 68

香煎慢煮牛柳 配 新鮮黑松露片牛肉原汁

Smoked Suckling Pig + 68

煙燻香脆乳豬 配 燒菠蘿

Lobster Tail Tagliatelle + 98

龍蝦尾扁意大利麵

USDA Prime Charcoal-Grilled Sirloin 10oz (USA) + 138

炭燒美國10安士USDA頂級安格斯西冷牛扒

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

炭燒美國16安士USDA安格斯肉眼牛扒

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

Add-ons and upgraded dishes are not eligible for discounts