

TGR | THE GRILL ROOM
CONTEMPORARY STEAKHOUSE

EXECUTIVE LUNCH MENU

4 COURSES

328 per person

includes soft drink, juice, coffee or tea

SOUP

Porcini Truffle Mushroom Soup

黑松露牛肝菌蘑菇忌廉湯

ENTRÉE

Romaine Salad

凱撒沙律

GET MORE AT LUNCH

Seasonal Oyster

空運新鮮生蠔 配 乾蔥紅酒汁及檸檬

6pc +208 | 12pc +398

MAIN

choice of one

Roast Spring Chicken

燒脆皮春雞 配 薯蓉西蘭花苗

Pan Seared Orange Roughy Fillet

香煎金絲魚柳 配 香草乳酪脆薯

Crab Meat & Clams Risotto

蟹肉花甲意大利飯

Beef Tenderloin

香煎慢煮牛柳 配 薯蓉

Smoked Suckling Pig + 58

煙燻香脆乳豬 配 焦糖菠蘿

USDA 16oz Charcoal Grill Rib Eye Steak (USA) + 188

炭燒美國16安士USDA安格斯牛肉眼牛扒

USDA Prime 10oz Charcoal Grill Sirloin Steak (USA) + 158

炭燒美國10安士USDA安格斯西冷牛扒

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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