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THE GRILL ROOM
CONTEMPORARY STEAKHOUSE

CHRISTMAS SET FOR ONE

4 COURSES

638

ENTRÉE

choice of one

Roasted Bone Marrow & Beef Tartare

beef tartare, nuts, pavé, burnt lime, butter crush

焗牛骨髓伴牛肉他他

Salmon Mousse Cone

shallot, dill, cream cheese, salmon roe

三文魚慕絲卷

Charcoal-Grilled Oyster + 38

squid ink crackers, apple, grape, lychee

炭燒廣島蠔伴生果莎莎

SOUP

French Onion Soup

gruyere cheese, sourdough

法式洋蔥湯

Celebrate The Season With Every Sip!

Sparkling Wine + 80

Cocktail of the day + 60

Mocktail of the day + 60

House Wine + 60

Beer + 60

*please ask our team for more details

MAIN

choice of one

Slow Cooked Smoked Pigeon

beetroot purée, taro smoked duck puff, celtuce, duck blood, pigeon jus

煙燻法國野鴿

Kadaif Black Cod

pineapple salsa, parsley foam, saffron mussels cream sauce

酥皮絲鱈魚卷

Slow Cooked Tenderloin Rossini

truffle, duck foie gras, fondant potato, crispy kale, onion purée, beef jus

羅西尼牛柳

M7 Wagyu Rib Eye 10oz (Australian) + 158

crispy smashed potatoes, beef jus

澳洲10安士M7和牛肉眼牛扒

DESSERT

choice of one

Kirsch Cherry & Coffee Mousse Cake

cherry glucose, chocolate powder, whipping cream

酒心車厘子咖啡慕絲蛋糕

Genmai Tea Ganache & Pear Mousse Cake

pear purée, white chocolate, whipping cream

玄米茶啤梨慕絲蛋糕

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

Add-ons and upgraded dishes are not eligible for discounts