



## The Grill 特式菜單

**Available 18:00 – 22:00**  
**Monday to Thursday**

Boston Lobster with Lemon Butter Sauce \$388  
波士頓龍蝦

Glazed Hamachi Kama with Mustard and Honey \$278  
油甘魚鮫配芥末蜜糖

Japanese Kagoshima Wagyu Striploin A4 (9oz) \$568  
日本鹿兒島和牛西冷扒

Australia Wagyu Beef Hanging Tender (Thai Style) \$298  
泰式風味澳洲和牛封門牛柳扒

Zealand Lamb Rack with Herbs Gravy \$298  
紐西蘭羊架

Belgium Olive Duroc Responsible Pork Tomahawk Steak \$248  
比利時豬斧頭扒

Free Range French Yellow Spring Chicken \$198  
法國走地黃油春雞

### SHARING DISHES

Chilled Seafood Platter (For Two)  
冰鎮海鮮拼盤 \$528

Boston Lobster, King Prawn, Isoyaki Abalone, New Zealand Mussel,  
Smoked Salmon with Cocktail Sauce and Shallot Red Wine Vinegar  
波士頓龍蝦, 大蝦, 磯煮鮑魚, 紐西蘭青口, 煙三文魚  
配辣根茄汁及乾蔥紅酒醋

Australian Tomahawk Steak 1.2 KG \$868  
澳洲斧頭扒1.2千克  
Serving for 2-3 Person

All Above Grilled Items are Served with Unlimited  
Green Salad and French Fries  
以上扒類無限量供應雜菜沙律及薯條

All Prices are subject to 10% service charge. 以上價目按原價另收加一服務費。  
If you have any concerns regarding food allergies or dietary restrictions,  
please alert our staff prior to serving yourself.  
如果您對食物過敏或飲食限制有任何顧慮，請在用餐前告知我們的工作人員。