

THE STEAK ROOM

DINNER TASTING MENU

HK\$988 for 3 course | **HK\$1088** for 4 course | **HK\$1158** for 5 course

Wine Pairing 2 glasses \$300 | 3 glasses \$400 | 4 glasses \$500

Start From

Seared Tuna, Shaved Fennel, Cauliflower Puree

Hokkaido Scallop, Sweet Corn Puree, Snap Peas

Iberico Shoulder Ham, Cantaloupe Gazpacho

“New Orleans” Style Crab Cake

TSR Signature Boston Lobster Bisque

Traditional Baked Onion Soup

Main Course - *only choose once*

U.S.D.A. Prime Striploin 10oz

U.S.D.A Prime Rib Eye 8oz

U.S.D.A. Prime Tenderloin 6oz

Australian Lamb Rack 6oz

Chilean Sea Bass 8oz

Boston Lobster 500gr

Jumbo Tiger Prawn 9oz

All served with French Fries & French Bean

Sauce Selection : Béarnaise / Beef Gravy / Black Pepper with Cognac / Garlic Butter

Dessert & Cheese - *only choose once*

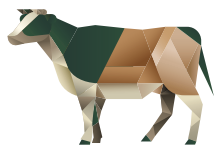
Apple Crumble Pie with Vanilla Ice Cream

Green Tea Tofu Mousse with Strawberry Jelly

Cow & Goat - Selection Cheese Platter, Dried Apricot, Grapes, Water Cracker

All Prices are in Hong Kong Dollars and Subject to 10% Service Charge

20250522STRLCW14980F



THE STEAK ROOM

嗜味晚餐

HK\$988 三道菜 | HK\$1088 四道菜 | HK\$1158 五道菜

跟配兩杯美酒 \$300 | 跟配三杯美酒 \$400 | 跟配四杯美酒 \$500

從這裡開始...

香煎吞拿魚 | 茴香絲 | 椰菜花蓉
北海道帶子 | 甜玉米蓉 | 豌豆
伊比利火腿 | 蜜瓜凍湯
新奧爾良式蟹餅
TSR 波士頓龍蝦湯
傳統焗洋蔥湯

主食 - *only choose once* 選一道菜

美國USDA頂級西冷牛扒10安士
美國USDA頂級肉眼牛扒8安士
美國USDA頂級牛柳6安士
澳洲香烤羊架6安士
智利海鱸魚8安士
波士頓龍蝦500gr
原隻珍寶虎蝦9安士

跟薯條及法邊豆

醬汁: 蛋黃牛油汁 / 牛肉汁 / 胡椒干邑汁 / 蒜蓉牛油

甜品及芝士 選一道菜

蘋果批 配 雲呢拿雪糕
綠茶豆腐慕斯配草莓啫喱
牛奶及羊奶芝士拼盤 | 杏脯乾 | 提子 | 餅乾

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