

# The Grille Room

## MIXED NUTS | 8

### CERIGNOLA OLIVES | 8

The largest olives in the world  
from Puglia, Italy

### TRUFFLED FRIES | GL | D | 14

Coated shoestring fries,  
white truffle oil, parmesan cream

### KOREAN CHICKEN WINGS | 24

Sweet and Tangy Gochujang Glaze, Scallions

### AL PASTOR TACO | GL | 29

Pulled Pork, Pineapple Salsa,  
Pickled Onion, Radish | Lime,  
Salsa Macha, Avocado Salsa Verde

### IBERICO RIBS | 22

Chipotle & Quince BBQ

### PIGS IN A BLANKET | 16

Mustard

### FISH & CHIPS | GL | 32

Beer-battered haddock fillet,  
mushy peas, fries, tartar sauce, malt vinegar

### BEEF CHEEK & GUINNESS PIE | GL | D | 32

pearl onions, wild mushrooms,  
green peas, potato purée, puff pastry

### BUTTER CHICKEN | GL | D | 28

*MURGH MAKHANI*

Creamy Indian curry chicken,  
spiced tomato and butter sauce, Basmati rice

## Handhelds

*Your choice of fries or salad*

### TOMATO & CHEESE TOASTIE | GL | D | 24

Smoked Vintage Cheddar | Tomato Jam

### GRILLED CHEESE SANDWICH | GL | D | 26

Sourdough, Smoked Vintage Cheddar,  
Bacon Jalapeno Jam

### FISH SANDWICH | GL | 30

Malted Caper Aioli, Slaw, Brioche Bun

### CRISPY CHICKEN SANDWICH | D | N | GL | 30

Focaccia, Romesco, Arugula, Parmesan

### CLASSIC CLUB SANDWICH | GL | 29

Maple Glazed Turkey, Smoked Ham,  
Crispy Bacon, Avocado, Lettuce,  
Tomato, Sourdough

### THE GRILLE ROOM BURGER | GL | D | 32

Dry Aged Beef, Aged Cheddar,  
Bone Marrow Remoulade,  
Caramelized Onions, Brioche

## Traditional Sunday Roast

From 11:30 to 4pm | 24h Reservation Required

### ROAST STRIP OF BEEF

Roast Potatoes, Glazed Carrots & Parsnip,  
Creamed Cauliflower, Yorkshire Pudding, Gravy

Our menus offer a variety of options to accommodate special dietary needs, including gluten-free, dairy-free, vegetarian, and vegan alternatives.

SH, Shellfish | GL, Gluten | VG, Vegan | V, Vegetarian | D, Dairy | N, Nuts

Our prices are in \$ and subject to 17% service charge

## Wines *by the Glass*

SPARKLING | 150ML

**Alberto Nani** | Prosecco | Veneto | 16

**Velère** | Astoria | Prosecco Rosé | Veneto | 16

**Ca' del Bosco** | Franciacorta Cuvée Prestige | Lombardia | 22

**Rosewood Private Label** | 25

L'Hoste Père & Fils Traditional Brut | Champagne, France

WHITE

**Pinot Grigio** | Cantina Terlano | Südtirol-Alto Adige | 17

**La Scolca** | Gavi White Label | Piemonte | 17

*Cortese*

**Vermentino** | Tenuta Guado al Tasso | Bolgheri, Toscana | 18

*Vermentino*

**Bramito** | Castello della Sala | Umbria | 18

*Chardonnay*

**Terre al Monte** | Riviera | Puglia | 16

*Sauvignon Blanc*

ROSÉ

**Rosewood Private Label** | 17

Love by Léoube | Côtes de Provence, France

**Il Rosato** | Nervi Conterno | Piemonte | 17

RED

**Pinot Nero** | Kettmeir | Trentino-Alto Adige | 17

**Langhe** | Cordero di Montezemolo | Piemonte | 17

*Nebbiolo*

**Rosso di Montalcino** | Castello Tricerchi | Toscana | 18

*Sangiovese*

**Montepulciano d'Abruzzo Riserva** | D'Agostino | Abruzzo | 18

*Montepulciano*

## Brewmaster's Picks

ON TAP | 1L | 0.5L | 0.3L

**Stella Artois** | 26 | 14 | 8

**Guinness** | 28 | 16 | 10

**Citra Smash** | 34 | 19 | 12

**Moretti** | 26 | 14 | 8



BOTTLES & CANS

**Stella Artois** | Belgium Pale | Lager | 9.5

**Amstel Light** | Netherlands | Lager | 9.5

**Blue Moon** | USA | Wheat Beer | 9.5

**Citra Smash** | Bermuda | Pale Ale | 12

**Coors Light** | USA | Lager | 9.5

**Corona Extra** | Mexico | Lager | 9.5

**Harpoon** | USA | IPA | 9.5

**Heineken** | Netherland | Pale Lager | 9.5

**Guinness** | Ireland | Stout | 10

**Orion** | Japan | Lager | 9.5

**Samuel Adams Boston** | USA | Lager | 9.5

**Andry Orchard** | USA | Cider | 9.5

**Savanna** | South Africa | Cider | 9.5

BEERS N/A

**Corona Cero** | Mexico | 8.5

**Heineken 0.0** | Netherlands | 8.5

**Guinness 0.0** | Stout | 9.5

**Athletic IPA** | Brewing Co | 9.5