Exquisite gourmet grills at Kingsbury

Posted on



A mouthwatering dish served at The Grill

For those who enjoy charred dark edges, heavier husky charcoal aromas and flavours, The Grill at The Kingsbury is a must visit destination. The flavours, service and ambience all come together for a very special dining experience, be it lunch or dinner, business or leisure.


The romantic ambience of the restaurant

The specially curated menu offers a plethora of options. Beef takes centre stage at The Grill, and only the choicest cuts of premium American Angus Beef are chosen. Renowned for its superior quality and tender texture, American Angus Beef is the preferred choice amongst many gourmet steak houses around the world. Filet Steak, Surf and Turf and the perfectly aged New York Strip are especially for the discerning steak connoisseur. In addition to the mouthwatering steaks, the mains section of the menu consists of fire inspired pork fillets, plank grilled Scottish salmon, traditional lobster, mussels and scallop Thermidor, the quint-essential chicken Cordon Bleu and many more. The Grill also features an exquisite wine list, as well as a dessert list. The recipes are tried and tested and finely tuned by the expert chefs at The Kingsbury, headed by Chef Kithsiri De Silva, Director of Culinary Services.

Surrounded by floor to ceiling glass panels and located along a 200 square metre strip on the lobby level of The Kingsbury, the restaurant has a unique and romantic ambience. It is ideal for intimate dinners for two or even quality time with the family.