

APPETISERS

Oysters on the Half Shell ½ Dozen	295
champagne mignonette sriracha sauce	
King Salmon Crudo	195
yellow mole salmon caviar pickled cucumber crème fraiche	
Pan Seared Hokkaido Scallops	220
wrapped in bacon chorizo xo sauce	
Foie Gras, Cajun Quail Breast	195
pan seared pickled pear chutney toasted brioche soft herb yoghurt sauce	
Jumbo Lump Crab Cake	208
mustard mayonnaise pickled onions lemon	
Steak Tartare	215
tenderloin truffle aioli ciabatta toast	
Chili Slipper Lobster	268
rock shrimp sriracha lobster sauce mint spring onions	
Prawn Cocktail	215
rock shrimp cucumber lettuce brandy orange dressing	
Salmon Tartare on Potato Pave	195
avocado purée horseradish cream tobico	
Iced Seafood Platter (serves 2 person)	575
Iced Seafood Platter (serves 3-4 persons)	1050
lobster crab lumps oysters prawns scallops salmon & tuna sashimi Served with selection of dipping sauces	

• Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

• Please inform your server prior to ordering should you have any dietary restrictions.

• We will always endeavour to cater to your needs but cannot be held responsible for traces of allergens.

(V) Vegetarian Dish

Prices are in HK\$ and subject to 10% service charge.

OMAROO

GRILL

A LA CARTE MENU

SOUPS & SALADS

Lobster Bisque cognac & cream lobster meat chives	160	Caesar Salad parma ham chips romaine parmesan cheese quail eggs toasted baguette	155
Wild Mushroom Soup (V) parmesan truffle wild mushroom duxelles	148	Seared Beef Salad marinated seared sirloin crispy fennel spiced carrot rocket horseradish sauce	185
Burrata chorizo mediterranean vegetables basil oil pepperoni crumbs	195	Vine Ripened Tomato Salad (V) cucumber pickled onions cream cheese croquettes basil oil balsamic pearls lemon vinaigrette	155

BUTCHER'S BLOCK

Each steak is handpicked, expertly seared on our 1800 °F broiler
and served with one of the following sauces below.

Béarnaise | Five Peppercorn | Red Wine & Thyme | Horseradish Cream | Mushroom Mustard
(Extra sauce available at \$35 each)

Beef Wellington mushroom & truffle duxelles parma ham foie gras	590	Rib Eye 340g 200-day grain fed 2-3 weeks wet aged queensland	550
Filet Mignon 280g grass fed 3-4 weeks wet aged queensland	485	USDA Prime Rib Eye 340g 300-day grain fed 2-3 weeks wet aged colorado, cedar river farms natural beef	720
Sirloin 340g 200-day grain fed 2-3 weeks wet aged western australia	510	USDA Prime Sirloin 340g 300-day grain fed 2-3 weeks wet aged colorado, cedar river farms natural beef	680

SHARING AUSTRALIAN CUTS

Short Bone In Rib Eye around 1kg 100-day grain fed 4 weeks wet aged queensland	1528	Wagyu Tomahawk around 2kg 350-day grain fed marble score 4-5 queensland	2420
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EXTRA INDULGENCE

Sautéed Bacon Wrapped Hokkaido Scallops \$70/pc (min. 2pcs)
Grilled Tiger Prawns \$60/pc (min. 2pcs)
Mini Crab Cake \$100/pc
Seared Rougie Foie Gras \$160/pc

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LAND & SEA

- Bone In Iberico Pork** 390
bacon crusted | dijon mustard | cornichon
tarragon sauce
- New Zealand Coastal Lamb Rack and
Lamb Fillet Wellington** 378
mint | pea purée | rosemary red wine jus
- Crispy Pressed Chicken** 388
duck mousse | capers | red chili flakes
crispy onion strings
- Potato Pithivier Pie (V)** 298
portobello mushroom | gruyère cheese
creamed spinach | mushroom bisque
- Pan Seared King Salmon** 375
bois boudran sauce | herb salsa
- Chilean Seabass, Slipper Lobster** 385
julienne of carrots | white wine
herb nage sauce

SIDE DISHES

- French Fries** 95
truffe aioli
- Mashed Potato** 95
sea salt | butter | nutmeg
- Smashed Potato Stack** 95
sour cream | crisp bacon | chives
- Creamed Spinach** 95
bechamel | parmigiano Reggiano | nutmeg
- Sautéed Mushrooms** 95
button | oyster | shimeji | crispy garlic
- Char-Grilled Asparagus** 95
saffron garlic mayonnaise
- Roasted Baby Carrots** 95
yoghurt sauce

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