

OMAROO GRILL



18 Feb - 23 Mar 2025

3-COURSE SET DINNER

APPETISER 頭盤

select one 選一

Vine Ripened Tomato Salad (V)

cucumber, pickled onions, cream cheese croquettes
basil oil balsamic pearls, lemon vinaigrette
藤蔓熟蕃茄沙律 (V) 青瓜, 洋葱, 忌廉芝士可樂餅, 羅勒
油, 香醋珍珠, 檸檬油醋汁

Butternut Squash Soup (V)

brown butter sugar, sage, nutmeg, crème fraiche
奶油瓜湯 (V)
鼠尾草, 肉豆蔻, 法式酸忌廉

Lobster and Prawn Soufflé

quail eggs, grated yellow and white cheddar cheese, cognac lobster sauce (Add on \$110)
龍蝦大蝦梳乎厘 鵝鶉蛋, 車打芝士, 干邑龍蝦汁 (另加 \$110)

MAIN COURSE 主菜

select one 選一

Linguine with King Prawns

napoli lobster sauce
大蝦扁意粉 拿坡里龍蝦汁

Pan Seared Fillet of Seabass

sweet pepper piperade, saffron glazed potatoes, tomato herb salsa
香煎鱸魚 燉甜椒, 藏紅花香薯, 蕃茄香草莎莎

Filet Mignon

mushroom duxelle, crispy potato disk, cauliflower tots, mustard sauce (Add on \$160)
菲力牛排 野菌蓉, 香脆薯餅, 焗椰菜花球, 芥末汁 (另加 \$160)

DESSERT 甜品

select one 選一

Brûlée Baked Cheesecake

blueberry compote
焦糖芝士蛋糕果漬藍莓醬

Peach Melba Pavlova

passionfruit cream raspberry coulis
peach compote
蜜桃梅爾芭蛋白霜熱情果忌廉覆盆子醬, 糖漬水蜜桃

HK\$398 per person + 10% service charge

WINE PAIRING

(Add Supplement \$98 per glass 每杯額外港幣\$98)

Red Wine: Villa Antinori Chianti Classico Riserva DOCG | White Wine: Hugel Estate Gewurztraminer

(V) Vegetarian Dish

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



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