

# OMAROO GRILL



18 Feb - 23 Mar 2025

## EXECUTIVE SET LUNCH

### APPETISER 頭盤

select one 選一

#### Omaroo Cobb Salad

grilled chicken, grilled beef, ham, egg, cheddar  
avocado, cherry tomatoes, green goddess dressing  
Omaroo 招牌沙律 烤雞肉, 燒牛肉, 火腿, 雞蛋, 車打芝士, 牛油果, 車厘茄, 綠女神醬

#### Wild Mushroom Soup

parmesan, truffle, wild mushroom duxelle  
野菌忌廉湯 巴馬臣芝士, 松露, 野菌蓉

#### Jumbo Lump Crab Cake

mustard mayonnaise, pickled onion (Add on \$80)  
珍寶蟹餅芥末蛋黃醬, 醃洋蔥 (另加 \$80)

### MAIN COURSE 主菜

select one 選一

#### Chili Prawn Pasta

sriracha lobster sauce, mint, spring onion  
辣椒蝦意粉 是拉差龍蝦汁, 薄荷葉, 香蔥

#### Pan Seared Barramundi Fillet

braised leek, mashed potato, bois boudran sauce, herb salsa  
香煎鱈魚 燴大蒜, 尼廉薯蓉, 蕃茄醬汁, 香草莎莎

#### Filet Mignon

foie gras mousse, crispy potato disk, red wine jus (Add on \$100)  
烤菲力牛柳 鵝肝慕絲, 香脆薯餅, 紅酒汁 (另加 \$100)

### DESSERT 甜品

select one 選一

#### Brûlée Baked Cheesecake

blueberry compote  
焦糖芝士蛋糕果漬藍莓醬

#### Armagnac and Prune

Crème Brûlée  
西梅李焦糖布甸

### COFFEE / TEA 即磨咖啡或茶

upgrade to cappuccino / latte / mocha (+\$20) or cocktail of the month (+\$58)  
升級至 cappuccino / latte / mocha (+\$20) 或 當月特調雞尾酒 (+\$58)

**HK\$198 per person + 10% service charge**

### WINE PAIRING

(Add Supplement \$98 per glass)

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

