

## SIGNATURE APPETISERS

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<b>Jumbo Lump Crab Cake</b>	208
mustard mayonnaise   pickled onions lemon	
<b>Steak Tartare</b>	215
tenderloin   truffle aioli   ciabatta toast	
<b>Chili Slipper Lobster</b>	268
rock shrimps   sriracha lobster sauce mint   spring onions	

## BEYOND THE STEAKS

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<b>Bone In Iberico Pork</b>	390
bacon crusted   dijon mustard cornichon tarragon sauce	
<b>Potato Pithivier Pie (V)</b>	298
portobello mushroom   gruyère cheese creamed spinach   mushroom bisque	
<b>Pan Seared King Salmon</b>	375
bois boudran sauce   herb salsa	

• 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

### WEEKEND BRUNCH

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#### APPETISERS

select one

##### Oysters Kilpatrick (3 pcs)

onion, bacon, thyme, lemon

##### Natural Oysters (3 pcs)

cucumber mignonette, sriracha sauce, lemon

##### Lobster Bisque

cognac & cream, lobster meat, chives

##### Salmon Tartare

with pickled raisins, radicchio, saffron dressing

##### Veal with Tuna Sauce

pickled shallots, bacon aioli

##### Burrata

parmesan, truffle, wild mushroom duxelle

##### Fragrant Chicken Salad

shredded chicken, thai basil, carrot  
spring onions, lime, coconut chili dressing

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#### EGG COURSE

select one

##### Creamy Wild Mushroom Brioche

poached egg, hollandaise sauce

##### Potato Hash

slow cooked wagyu pastrami  
egg, hollandaise

##### Smoked Salmon Mousse Brioche

egg, citrus hollandaise

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#### MAIN COURSE

select one

##### Herb Crusted Lamb Rack

mint, pea, purée, rosemary red wine jus

##### Crispy Pressed Chicken

duck mousse, lemon garlic, salmoriglio vinaigrette

##### Chilean Seabass

rock shrimp, provencal sauce, peppered  
tomato mousse

##### Filet Mignon 180g

herb and pepper crust and  
bone marrow red wine jus

##### Sirloin 340g

200-day grain fed, mushroom mustard (Add on \$100)

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#### SIDE DISHES

select one

Smashed Potato Stack | Mashed Potato | Chargrilled Asparagus | Cauliflower Gratin

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#### DESSERT

select one (Additional \$60)

##### Crème Brûlée

mixed fresh berries, cointreau orange liqueur

##### Ricotta Hotcakes

honeycomb butter and banana

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## WEEKEND BRUNCH ONLY \$388

### BEVERAGE PACKAGE \$498

*Unlimited 2-hour free flow of non-alcoholic  
beer and cocktail, juices and soft drinks*

**Zero-Alcohol Beer** - Peroni Nastro Azzurro 0%

**Zero-Alcohol Cocktail** - Zero Spumori  
*lyre's italian spritz, grapefruit juice, tonic*

### WINE PACKAGE \$628

*Unlimited 2-hour free flow of prosecco, wines  
beers & cocktails*

**Prosecco** - Valdobbiadene Col De Salici

**White Wine** - Hugel Estate Gewurztraminer  
*complex, intense and profound aromas of musk, candied  
quince, grilled orange zest, marmalade, acacia honey*

**Red Wine** - Villa Antinori Chianti Classico Riserva DOCG  
*fruity nose of plums and black cherries with balsamic and  
minty aromas. smooth and mouth filling entry on the palate.  
sweet tannins impart length and a savoury, persistent finish*

**Cocktails** - Aperol Spritz  
*aperol, cointreau, fresh orange, prosecco*

**Bloody Mary**  
*vodka, tomato juice, worcestershire sauce, tabasco*

**Beer** - Asahi and Peroni

### CHAMPAGNE PACKAGE \$748

*Unlimited 2-hour free flow of champagne  
wines, beers & cocktails*

**Champagne** - Louis Roederer  
*a fully mature wine, opening with an impressive bouquet of  
juicy meyer lemon, lime zest, crisp yellow orchard fruit,  
hazelnut, and brioche. the wine presents a smooth palate of*

**White Wine** - Pascal Jolivet Sancerre Blanc  
*a dry, mineral palate, the perfect frame for delicate aromas  
of white fruit, orchard flowers and a subtle smokiness*

**Red Wine** - Marques de Murrieta Reserva DOCa  
*Ripe fruit with a perfect balance of acidity, supple roundness  
on the palate and a hint of new oak. Beautiful texture and  
balance*

(V) Vegetarian Dish

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