

OMAROO GRILL

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

