

OMAROO

G R I L L

Easter Branch

HK\$438 per person

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

citrus sabayon sauce

Veal with Tuna Sauce

pickled shallots, bacon aioli

Burrata

with pickled raisins, radicchio, saffron dressing

Fragrant Chicken Salad

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

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

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, provençal 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)

Easter Special Lamb Wellington

mint, pea purée, rosemary red wine jus

SIDE DISHES

select one

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

DESSERT

select one (Additional \$60)

Crème Brûlée

mixed fresh berries, cointreau orange liqueur

Ricotta Hotcakes

honeycomb butter and banana

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

