

OMAROO

G R I L L

EXECUTIVE SET LUNCH

APPETISER

select one

Mushroom Parfait (V)

soya mushroom, fried enoki, sourdough toast

Roast Chicken Caesar Salad

romaine, parmesan cheese, pickled quail eggs
potato croutons, bacon sprinkles

Rock Shrimp Salad

lettuce, cucumber, salmon roe, orange brandy
dressing, lemon vinaigrette

Sashimi Grade Swordfish Ceviche

charred corn, mint, tiger milk, avocado

Jumbo Lump Crab Cake

mustard mayonnaise, pickled onion
(Add on \$58)

Butternut Squash Soup (V)

nutmeg, sage, crème fraîche

MAIN COURSE

select one

Mussels Pasta \$198

king salmon crudo, peppered tomato mousse

Wagyu Smoked Pastrami Burger \$218

pickled onion, fry sauce, french fries

Chilean Seabass \$228

shrimp provençal sauce

Crispy Pressed Chicken \$238

creamy mashed potato, wild mushroom sauce

Schnitzel of Pork \$258

dijon mustard cornichon tarragon sauce, kilpatrick creamy cabbage, pear chutney

Lamb Wellington \$275

crushed potato, lamb jus, mint pea purée
(limited availability)

Butterflied Beef Tenderloin \$295

fried onion rings, sautéed onions, mustard seed dressing, potato gratin

DESSERT

(Additional \$60)

Brûlée Baked Cheesecake

blueberry compote

Bread & Butter Pudding

crème anglaise

COFFEE / TEA

(Additional \$28)

upgrade to cappuccino / latte / mocha (Additional \$38)

(V) Vegetarian Dish

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