



OMAROO

GRILL

Mother's Day

Weekend Brunch



Appetisers 頭盤 select one 選一

Oysters Kilpatrick 焗生蠔 (3 pcs)
onion, bacon, thyme, lemon

Natural Oysters 時令生蠔 (3 pcs)
cucumber mignonette
sriracha sauce, lemon
香檳木犀草醬，是拉差醬，檸檬

Salmon Tartare 三文魚他他
citrus sabayon sauce
柑橘沙巴雍汁

Lobster Bisque 龍蝦濃湯
lobster meat, chives
cognac & cream
干邑及忌廉，龍蝦肉，法蔥

Veal with Tuna Sauce 吞拿魚醬小牛肉
pickled shallots, bacon aioli
醋漬紫洋蔥，煙肉蒜泥醬

Burrata (V) 流心水牛芝士
with pickled raisins, radicchio
saffron dressing
醋漬提子乾，菊苣，藏紅花沙律汁

Creamy Wild Mushroom Brioche 野菌牛油軟包
poached egg, hollandaise sauce
水煮蛋，荷蘭醬

Fragrant Chicken Salad 雞肉沙律
shredded chicken, thai basil, carrot, spring onions,
lime, coconut chili dressing
手撕雞肉，泰羅勒，甘筍，洋蔥，青檸，香辣椰子沙律汁

Main Course 主菜 select one 選一

Herb Crusted Lamb Rack 香草烤羊架
mint, pea purée, rosemary red wine jus
薄荷，青豆蓉，迷迭香紅酒汁

Crispy Pressed Chicken 酥脆香煎雞
duck mousse, lemon garlic, salmoriglio vinaigrette
鴨肝慕斯，檸檬香蒜，薩爾莫里歐醬

Chilean Seabass 智利海鱸
rock shrimp, provencal sauce, peppered tomato
mousse 白蝦，普羅旺斯醬汁，香椒蕃茄慕絲

Filet Mignon 草飼牛柳 180g
herb and pepper crust & bone marrow red wine jus
香草黑椒脆外殼，牛骨髓紅酒汁

Sirloin 西冷 340g

200-day grain fed, mushroom mustard
200 日穀飼，蘑菇芥末汁 (Add on 另加 \$100)

Side Dishes 配菜 select one 選一

Smashed Potato Stack | Mashed Potato | Chargrilled Asparagus | Cauliflower Gratin
香脆新薯塔 | 忌廉薯蓉 | 炭燒蘆筍 | 焗烤奶油花椰菜

Dessert 甜品 select one 選一

Crème Brûlée 焦糖布甸
mixed fresh berries, cointreau orange liqueur
新鮮雜莓，君度橙酒

Mum's Dessert 母親節甜品
raspberry, rosewater trifle, white chocolate
raspberry sorbet
覆盆子，玫瑰水乳脂鬆糕，白朱古力覆盆子雪芭

HK\$438 / person 位

(V) Vegetarian Dish 素食菜式

Prices are in HK\$ and subject to 10% service charge. 所有價格均以港幣計算，並需加收 10% 服務費





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G R I L L

Mother's Day

Set Dinner Menu

Appetisers 頭盤

select one 選一

Tuna Tataki 炙燒吞拿魚

daikon, sesame crust, spring onions
ginger balsamic dressing
白蘿蔔，脆芝麻，香蔥，薑，黑醋汁

Butternut Squash Soup 奶油瓜湯

nutmeg, sage, crème fraîche
肉豆蔻，鼠尾草，法式鮮奶油

Veal With Tuna Sauce 吞拿魚醬小牛肉

pickled shallots, bacon aioli
醋漬紫洋蔥，煙肉蒜泥醬

Main Course 主菜

select one 選一

Iberico Pork Chop

伊比利亞豬扒

bacon crusted
kilpatrick creamed cabbage
煙肉麵包糠，忌廉椰菜

Pressed Chicken

酥脆香煎雞

tomato and lime salsa, duck mousse
蕃茄青檸莎莎，
鴨肝慕絲

Lamb Wellington

羊肉威靈頓

crushed potato, lamb jus
mint pea purée
香脆新薯，羊肉汁，薄荷青豆蓉

Duo Steak 牛柳雙重奏

filet oscar, lump crabmeat, bearnaise sauce
rossini, topped with foie gras, madeira sauce
potato gratin
蟹肉牛柳，賓尼士汁拼鵝肝牛柳，馬德拉醬
法式千層焗薯

Dessert 甜品 (Add on \$70)

select one 選一

Mum's Dessert 母親節甜品

raspberry, rosewater trifle, white chocolate raspberry sorbet
覆盆子，玫瑰水乳脂鬆糕，白朱古力覆盆子雪芭

Crème Brûlée 焦糖布甸

mixed fresh berries, cointreau orange liqueur
新鮮雜莓，君度橙酒

Bread & Butter Pudding 牛油麵包布甸

crème anglaise
英式蛋奶醬

HK\$498 / person 位



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