

SIGNATURE APPETISERS

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

BEYOND THE STEAKS

Bone In Iberico Pork	390
bacon crusted dijon mustard cornichon tarragon sauce	
Potato Pithivier Pie (V)	298
portobello mushroom gruyère cheese creamed spinach mushroom bisque	
Pan Seared King Salmon	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

APPETISERS

select one

Oysters Kilpatrick (3 pcs)

onion, bacon, thyme, lemon

Lobster Bisque

cognac & cream, lobster meat, chives

Veal with Tuna Sauce

pickled shallots, bacon aioli

Natural Oysters (3 pcs)

cucumber mignonette, sriracha sauce, lemon

Salmon Tartare

citrus sabayon sauce

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, 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)

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

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WEEKEND BRUNCH ONLY \$388

Enhance your brunch experience with our 2 hour free-flow drinks package below. Sip, savour, and celebrate the weekend with endless pours of your favourite beverages!

NON-ALCOHOLIC DRINKS +\$110

Unlimited 2-hour free flow of zero-alcohol beer, zero-alcohol 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 +\$240

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.

Cocktail - Aperol Spritz
aperol, cointreau, fresh orange, prosecco

Cocktail - Bloody Mary
vodka, tomato juice, worcestershire sauce, tabasco

Beer - Asahi and Peroni

CHAMPAGNE PACKAGE +\$360

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

Champagne - Louis Roederer NV
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 subtle lemon curd and pink berry flavour.

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.

Cocktail - Aperol Spritz
aperol, cointreau, fresh orange, prosecco

Cocktail - Bloody Mary
vodka, tomato juice, worcestershire sauce, tabasco

Beer - Asahi and Peroni

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