

OMAROO

GRILL

Happy Anniversary!

(Names and date are available for personalization)

APPETISER

select one

Beef Tartare

truffle mayonnaise, home cured egg yolk crispy potato strings

Smoked Salmon Caesar Salad

parma ham chips, romaine, parmesan cheese

Minestrone Soup (V)

crispy parmesan, basil oil

Jumbo Lump Crab Cake 3oz

lobster tail, mustard mayonnaise, pickled onions (Add on +\$108)

MAIN COURSE

select one

Filet Mignon with seared Foie Gras

char-grilled asparagus, pumpkin rosemary purée, red wine & thyme sauce

Pasta with Barramundi

herb cream sauce

Red Wine Braised Lamb Shank

creamy mashed potato, roasted garlic, fig sauce

Grilled Chicken Breast

grilled chicken breast, mushroom and potato fricassee

200-day grain fed Ribeye (12oz)

watercress salad, smashed potato, five peppercorn sauce (Add on +\$180)

USDA Prime Ribeye (12oz)

mashed potato, char-grilled asparagus, red wine and thyme sauce (Add on +\$240)

DESSERT

select one

Brûlée Baked Cheesecake

mixed berries coulis

Lemon Curd Tart

with freshly whipped cream

HK\$558 per person

*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.
Subject to 10% service charge.*

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G R I L L

Happy Anniversary!

(名字和日期可以個性化定制)

APPETISER 頭盤

(選一)

Beef Tartare

生牛肉他他 松露蛋黃醬, 羅勒油, 自製鹹蛋黃, 香脆薯絲

Smoked Salmon Ceasar Salad

煙三文魚凱撒沙律, 脆意式火腿, 羅馬生菜, 巴馬臣芝士, 法式麵包多士

Minestrone Soup (V)

意大利雜菜湯 巴馬臣芝士, 羅勒油

Jumbo Lump Crab Cake 3oz

珍寶蟹餅 3oz 龍蝦尾, 芥末蛋黃醬, 醃洋蔥 (加配 +\$108)

MAIN COURSE 主菜

(選一)

Filet Mignon with Seared Foie Gras

香煎鵝肝菲力牛排 烤蘆筍, 南瓜迷迭香蓉, 紅酒百里香燒汁

Pasta with Barramundi

香草忌廉汁鱸魚意粉

Red Wine Braised Lamb Shank

紅酒燉羊膝 忌廉薯蓉, 烤蒜頭, 無花果醬

Grilled Chicken Breast

烤雞胸 法式燉蘑菇薯仔

200-day grain fed Ribeye (12oz)

200 日穀飼牛肉眼扒 (12安士) 西洋菜沙律, 胡椒汁, 薯蓉 (加配+\$180)

USDA Prime Ribeye (12oz)

USDA Prime 美國極佳等級肉眼 (12 安士)
忌廉薯蓉, 炭燒蘆筍, 紅酒百里香燒汁 (加配+\$240)

DESSERT 甜品

(選一)

Brûlée Baked Cheesecake

焦糖焗芝士蛋糕 雜莓果醬

Lemon Curd Tart

檸檬蛋黃撻 鮮忌廉

HK\$558 每位

如果您有任何飲食限制, 請在訂購前通知您的服務員。我們將努力滿足您的需求, 但不對過敏原的敏感負責。
價格以港幣計算, 並需加收10%服務費

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APPETISER

select one

Beef Tartare

truffle mayonnaise, home cured
egg yolk crispy potato strings

Smoked Salmon Caesar Salad

parma ham chips, romaine
parmesan cheese

Minestrone Soup (V)

crispy parmesan, basil oil

Jumbo Lump Crab Cake 3oz

lobster tail, mustard mayonnaise
pickled onions (Add on +\$108)

MAIN COURSE

select one

Filet Mignon with seared Foie Gras

char-grilled asparagus,
pumpkin rosemary purée,
red wine & thyme sauce

Grilled Chicken Breast

mushroom and potato fricassee

Ribeye 12oz

200-day grain fed, watercress
salad, smashed potato,
five peppercorn sauce
(Add on +\$180)

Pasta with Barramundi

herb cream sauce

Red Wine Braised Lamb Shank

creamy mashed potato
roasted garlic, fig sauce

USDA Prime Ribeye (12oz)

mashed potato, char-grilled
asparagus, red wine & thyme
sauce (Add on +\$240)

DESSERT

select one

Brûlée Baked Cheesecake

mixed berries coulis

Lemon Curd Tart

with freshly whipped cream

HK\$558 per person

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responsible for traces of allergens. Subject to 10% service charge.

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頭盤

(選一)

生牛肉他他 松露蛋黃醬

羅勒油，自製鹹蛋黃
香脆薯絲

煙三文魚凱撒沙律

脆意式火腿，羅馬生菜，
巴馬臣芝士，法式麵包多士

意大利雜菜湯 (V)

巴馬臣芝士，羅勒油

珍寶蟹餅 3oz

龍蝦尾，芥末蛋黃醬，醃洋蔥
(加配 +\$108)

主菜

(選一)

香煎鵝肝菲力牛排

烤蘆筍，南瓜迷迭香蓉，
紅酒百里香燒汁

烤雞胸

法式燉磨菇薯仔

香草忌廉汁鱸魚意粉

200 日穀飼牛肉眼扒 (12安士)

西洋菜沙律，胡椒汁，薯蓉
(加配+\$180)

紅酒燉羊膝

忌廉薯蓉，烤蒜頭，無花果醬

USDA Prime 美國極佳等級

肉眼 (12 安士) (加配+\$240)

忌廉薯蓉，炭燒蘆筍，紅酒百里香燒汁

甜品

(選一)

焦糖焗芝士蛋糕 雜莓果醬

檸檬蛋黃撻 鮮忌廉

HK\$558 / 每位

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但不對過敏原的敏感負責。價格以港幣計算，並需加收10%服務費