

## SHARING PLATTER 分享拼盤

### Iced Seafood Platter \$1,050 (serves 3-4 persons)

Lobster | Crab Lump | Oysters | Prawns  
Scallops | Salmon & Tuna Sashimi  
Served with selection of dipping sauces

精選海鮮拼盤 (3-4 人份)  
龍蝦、蟹肉、生蠔、大蝦、帶子、  
三文魚及吞拿魚刺身配精選沾醬

## SALADS 沙律

### Caesar Salad

Parma Ham Chips | Romaine | Parmesan  
Cheese | Quail eggs | Toasted baguette

凱撒沙律

脆意式火腿 | 羅馬生菜 | 巴馬臣芝士 |  
法式麵包多士

Classic 經典原味	155
With King Prawn 配虎蝦	195
With Smoked Salmon 配煙三文魚	195
With Chicken Breast 配雞胸	195

## SIDES 配菜

French Fries 薯條	95
Mashed Potato 忌廉薯蓉	95
Beef Tallow Roast New Potatoes 牛脂烤新薯	95
Garden Salad 田園沙律	95
Char-grilled Asparagus 炭燒蘆筍	95
Creamy Spinach 忌廉菠菜	95
Babby Carrots 烤嫩紅蘿蔔	95

- 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.

如果您有任何飲食限制，請在訂購前通知您的服務員。  
食用生的或未煮熟的肉類、家禽、海鮮、貝類或雞蛋  
可能會增加你對食源性疾病的風險。  
我們將努力滿足您的需求，但不對過敏原的敏感負責。

(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

# OMAROO GRILL

## BRUNCH MENU 週末早午餐

Available from 12noon until 3.00pm 菜單於中午 12:00 至下午 3:00 供應

### APPETISER 頭盤

select one 選一

#### Oysters Mornay (3pcs)

baked with cheddar,  
parmesan, gruyere  
焗生蠔 (三隻)  
車打芝士, 巴馬臣芝士, 格魯耶爾芝士

#### Natural Oysters (3pcs)

cucumber mignonette,  
sriracha sauce, lemon  
時令生蠔 (三隻) 香檳木犀草醬,  
是拉差醬, 檸檬

#### Beef Tartare

hand-cut filet mignon, truffle aioli,  
ciabatta toast 生牛肉他他  
牛柳, 松露蒜泥醬, 烤香草麵包  
(另加 Add on +\$60)

#### Veal with Tuna Sauce

pickled shallots, arugula  
吞拿魚醬小牛肉 醃紅蔥頭, 火箭菜

#### Tomato Carpaccio (V)

mozzarella, balsamic dressing,  
pesto, basil 番茄薄片沙律 (素)  
水牛芝士, 意大利黑醋汁, 香草醬, 羅勒

#### Lobster Bisque

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

#### Roasted Chicken Caesar Salad

romaine, parmesan cheese, crouton,  
crispy bacon 燒雞凱撒沙律  
羅馬生菜、帕馬遜芝士、脆麵包粒及脆煙肉

#### Eggs Benedict

smoked salmon, sautéed spinach,  
citrus hollandaise, grilled tomato  
班尼迪蛋 煙三文魚、炒菠菜、柑橘荷蘭醬及烤番茄

### MAIN COURSE 主菜

select one 選一

#### Lamb Rack with Pistachio Crust

garlic mashed potato, lamb jus  
開心果脆皮焗羊架 香蒜薯蓉, 羊肉汁

#### Grilled Chicken Breast

mushroom and potato fricassee  
香烤雞胸 配白汁燴蘑菇及薯仔

#### Chilean Seabass

mussels, potato, leek & saffron fondue  
智利海鱸  
青口、薯仔、大蒜及藏紅花芝士醬

#### Filet Mignon 180g

mushroom & foie gras duxelles,  
rosemary roasted potato, red wine & thyme gravy  
草飼牛柳 180 克 蘑菇鵝肝醬、迷迭香烤薯仔及紅酒百里香肉汁

#### 200-day Grain Fed Sirloin 340g

char-grilled asparagus, creamy mash, mushroom mustard  
200 日穀飼西冷 340g 克 炭燒蘆筍, 忌廉薯蓉, 蘑菇芥末汁  
(另加 Add on +\$100)

#### USDA Prime Ribeye 340g

char-grilled asparagus, creamy mash, mushroom mustard  
USDA Prime 美國極佳等級肉眼 340 克  
炭燒蘆筍, 忌廉薯蓉, 蘑菇芥末汁 (另加 Add on +\$160)

#### The Omaroo Burger

minced wagyu beef patty, fried egg, crispy bacon, avocado, cheddar cheese, french fries  
Omaroo 漢堡 和牛漢堡扒, 煎蛋, 脆煙肉, 牛油果, 車打芝士, 薯條

### DESSERT 甜品

select one 選一

#### Crème Brûlée

焦糖布甸 新鮮雜莓, 君度橙酒

#### Bread & Pudding crème anglaise

麵包布丁 英式蛋奶醬

### COFFEE / TEA 咖啡/茶

Upgrade to cappuccino / latte / mocha (+\$20 另加) 升級至 泡沫咖啡 / 拿鐵 / 摩卡咖啡

**HK\$388 per person 每位**

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## NON-ALCOHOLIC DRINKS +\$110

### 無酒精任飲

Unlimited 2-hour free flow of zero-alcohol beer,  
zero-alcohol cocktail, juices and soft drinks  
兩小時任飲以下零酒精啤酒，零酒精雞尾酒，果汁及汽水

**Zero-Alcohol Beer** 零酒精啤酒 - Peroni Nastro Azzurro 0%

**Zero-Alcohol Cocktail** 零酒精雞尾酒 - Zero Spumori  
lyre's italian spritz, grapefruit juice, tonic

## WINE PACKAGE +\$240

### 餐酒任飲

Unlimited 2-hour free flow of prosecco, wines, beers & cocktails  
兩小時任飲以下氣泡酒，紅白酒，啤酒及雞尾酒

**Prosecco** 氣泡酒 - Chiaro Prosecco DOC NV

**White Wine** 白酒 - Dog Point Sauvignon Blanc  
vibrant citrus and tropical fruit flavors balanced by zesty acidity and a  
crisp, mineral finish.

**Red Wine** 紅酒 - Nipozzano Chianti Rufina Riserva DOCG  
well-balanced, harmonious, fresh, fruity and mineral, with a dense and  
silky tannic texture. The finish is persistent with a fine taste-olfactory  
correspondence.

**Cocktail** 雞尾酒 - Aperol Spritz  
aperol, cointreau, fresh orange, prosecco

**Cocktail** 雞尾酒 - Bloody Mary  
vodka, tomato juice, worcestershire sauce, tabasco

**Beer** 啤酒 - Asahi and Peroni

## CHAMPAGNE PACKAGE +\$360

### 香檳任飲

Unlimited 2-hour free flow of champagne, wines, beers & cocktails  
兩小時任飲以下香檳，紅白酒，啤酒及雞尾酒

**Champagne** 香檳 - Moët & Chandon, Impérial Brut NV  
a vibrant, fruity style featuring prominent green apple, citrus, and white  
flower notes, complemented by mineral nuances and brioche maturity.  
It is a balanced, dry champagne with a golden straw color and fine  
bubbles, offering a generous, crisp palate of white fruits and citrus.

**White Wine** 白酒 - Domaine Chanson Chablis  
Displays bright green apple and lemon notes with steely acidity and a  
clean, flinty finish.

**Red Wine** 紅酒 - Nipozzano Chianti Rufina Riserva DOCG  
well-balanced, harmonious, fresh, fruity and mineral, with a dense and  
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