OMAROO
GRILL

Christmas Dinner Menu

December 24th – 26th 2025

AMUSE BOUCHE 餐前小食

Salmon Tartare 三文魚他他
avocado purée, citrus jelly, puff pastry 牛油果蓉、柑橘果凍、酥皮

APPETISERS 頭盤 select one 選一

White Asparagus 白蘆筍
onsen egg, caviar, crispy prosciutto
hollandaise sauce
溫泉蛋、魚子醬、意大利火腿、荷蘭醬

Wagyu Beef Carpaccio 和牛薄片
arugula, pinenut, pesto sauce
芝麻菜、松子、香草青醬

French Foie Gras 法國鵝肝 (+$80)
scallop, apple chutney & salsa
帶子、蘋果醬、莎莎醬

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

MAIN COURSE 主菜 select one 選一

Turkey Roulade 烤火雞卷
honey ham, chestnut stuffing, sweet potato purée,
cranberry jelly, turkey gravy
蜜糖火腿、栗子餡料、番薯蓉、紅莓果凍、火雞肉汁

Chilean Seabass 智利海鱸
crispy oyster, celeriac puree, champagne oyster sauce
脆蠔、芹菜根蓉 香檳蠔汁

Surf & Turf 海陸雙重奏
grilled beef tenderloin & king prawn
red cabbage purée & beef jus
烤牛柳及大虎蝦、紅椰菜蓉及牛肉汁

USDA Prime Sirloin 美國極佳等級西冷 340g (+$120)
watercress, crab cake, bearnaise sauce
西洋菜、蟹餅、賓利士醬

SIDE DISHES 配菜 select one 選一

Brussels Sprouts with bacon & onions | Baked Green Bean Casserole
Creamy Mashed Potato | Rosemary duck fat roasted new potatoes
煙肉洋蔥炒抱子甘藍 | 焗四季豆鍋 | 忌廉薯蓉 | 迷迭香鴨油烤新薯

DESSERT 甜品

Butternut Squash Pie 胡桃南瓜批 cinnamon cream 肉桂忌廉

Freshly Brewed Coffee or Tea 咖啡或茶 (+$28)
Upgrade to Cappuccino / Latte / Mocha (+$38) or Cocktail of the Month (+$98)
+$38 升級至 卡布奇諾 /拿鐵 / 摩卡咖啡 或 +$98 升級至 當月特調雞尾酒

WINE PAIRING

one glass 一杯 $120 | two glasses 兩杯 $220 | three glasses 三杯 $300

Robert Weil, Riesling Trocken, Rheingau Germany
Majella, Cabernet Sauvignon, Coonawarra, Australia

每位 *HK$888 per person*

(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