OMAROO
GRILL

EXECUTIVE SET LUNCH 行政午餐

APPETISER 頭盤

select one 選一

Mushroom Parfait (V) 蘑菇芭菲
soya mushroom, fried enoki, sourdough toast
醬油野菌, 炒金針菇, 酸種多士

Jumbo Lump Crab Cake 珍寶蟹餅
mustard mayonnaise, pickled onion
芥末蛋黃醬、醃洋蔥
(Add on 加配 +$58)

Rock Shrimp Salad 白蝦沙律
lettuce, cucumber, salmon roe, orange brandy dressing, lemon vinaigrette
西生菜, 青瓜, 三文魚籽, 香橙干邑醬, 檸檬油醋汁

Sashimi Grade Swordfish Ceviche 劍魚生魚片
charred corn, mint, tiger milk, avocado
烤玉米, 薄荷, 虎奶, 牛油果

Roast Chicken Caesar Salad 烤雞凱撒沙律
romaine, parmesan cheese, pickled quail eggs
potato croutons, bacon sprinkles
羅馬生菜, 巴馬臣芝士, 醃鵪鶉蛋,薯仔包脆粒, 煙肉粒

Butternut Squash Soup (V) 奶油瓜湯
nutmeg, sage, crème fraiche
肉豆蔻, 鼠尾草, 法式忌廉

MAIN COURSE 主菜

select one 選一

Mussels Pasta 青口意粉 $198
king salmon crudo, peppered tomato mousse
帝王三文魚生魚片, 紅椒蕃茄慕絲

Crispy Pressed Chicken
酥脆香煎雞 $238
creamy mashed potato, wild mushroom sauce
忌廉薯蓉, 野菌汁

Pork Schnitzel 維也納炸豬排 $258
dijon mustard cornichon tarragon sauce, kilpatrick creamy cabbage, pear chutney
第戎芥末酸瓜龍蒿醬, 忌廉椰菜, 香梨醬

Wagyu Smoked Pastrami Burger
煙燻和牛肉漢堡 $218
pickled onion, fry sauce, french fries
醃洋蔥, 自家製漢堡醬, 薯條

Chilean Seabass 智利海鱸 $258
couscous, meuniere sauce
蝦肉普羅旺斯醬

Lamb Wellington 羊柳威靈頓 $278
crushed potato, lamb jus, mint pea purée
香脆新薯, 羊肉汁, 薄荷青豆蓉
(limited availability 限量供應)

Butterflied Beef Tenderloin 烤開邊牛柳 $295
fried onion rings, sautéed onions, mustard seed dressing, potato gratin
洋蔥圈, 炒洋蔥, 芥末籽醬, 千層焗薯

DESSERT 甜品

(另加 Additional $60)

Brûlée Baked Cheesecake 焦糖焗芝士蛋糕
blueberry compote 糖漬藍莓

Bread & Butter Pudding 牛油麵包布甸
crème anglaise 英式蛋奶醬

COFFEE / TEA 咖啡/茶

(另加 Additional $28)

upgrade to cappuccino / latte / mocha (+$38) or mocktail of the day (+$58)
升級至 泡沫咖啡 /拿鐵 / 摩卡咖啡 (另加 $38) 或當日無酒精特飲（另加 $58）

(V) Vegetarian Dish 素食菜式

Prices are in HK$ and subject to 10% service charge. 所有價格以港幣計算及另收加一服務費