OMAROO
GRILL

EXECUTIVE SET LUNCH 行政午餐

APPETISER 頭盤

select one 選一

Cajun Shrimp Caesar Salad 卡真蝦凱撒沙律
romaine, parmesan cheese, crouton, crispy bacon
羅馬生菜、巴馬臣芝士、麵包粒、香脆煙肉

Hokkaido Scallop Wrapped in Bacon
煙肉卷北海道帶子
wasabi & pea purée, salmon roe, crispy bacon
芥末青豆蓉、三文魚籽、香脆煙肉

Beef Tartare 生牛肉他他
classic condiments, bread chips 經典配料、脆麵包片

Creamy Sautéed Mushroom 香濃炒蘑菇 (V)
walnuts, crispy leek, toasted brioche
合桃、炸大蒜絲、法式牛油麵包

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)

Truffled Cauliflower Soup
松露椰菜花湯

MAIN COURSE 主菜

select one 選一

Linguini Pasta 意大利扁意粉 $198
crab meat, cream of sea urchin, king oyster
mushroom chips 蟹肉、海膽忌廉汁、杏鮑菇脆片

Pork Saltimbocca 帕瑪火腿豬柳 $228
marinated tomatoes, crushed potato, mustard
tarragon sauce 醃蕃茄、香脆新薯、芥末龍蒿汁

Beef Tenderloin (180g) 牛柳 (180 克) $258
beef dripping roasted baby potatoes, peppercorn
sauce, braised red cabbage
牛油香烤新薯、胡椒汁、燴紅椰菜

Grilled Chicken Breast 香烤雞胸 $218
mango salsa, garden salad, balsamic dressing
芒果莎莎、田園沙律、黑醋汁

Chilean Seabass 智利海鱸魚 $258
watercress & fennel salad, tobiko,
charred potato, leek & carrot fondue
西洋菜茴香沙律、飛魚卵、煙熏大蒜薯仔汁

Lamb Wellington 羊柳威靈頓 $278
crushed potato, lamb jus 香脆新薯、羊肉汁
(limited availability)（每日限量供應）

200-Day Grain Fed Sirloin (340g) 200 日穀飼西冷 (340 克) $378
mashed potato, watercress salad, red wine & thyme sauce
薯蓉、 西洋菜沙律、百里香紅酒汁

DESSERT 甜品

(另加 Additional $60)

Brûlée Baked Cheesecake 焦糖焗芝士蛋糕
mixed berry coulis 雜莓果醬

Coconut Tiramisu 椰子提拉米蘇
chocolate dusting 朱古力粉

COFFEE / TEA 咖啡/茶

(另加 Additional $28)
upgrade to cappuccino / latte / mocha (+$38)
升級至 泡沫咖啡 /拿鐵 / 摩卡咖啡 (另加 $38)

(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