

OMAROO

G R I L L

EXECUTIVE SET LUNCH 行政午餐

APPETISER 頭盤

select one 選一

Smoked Salmon Caesar Salad 煙三文魚凱撒沙律
romaine, parmesan cheese, crouton, crispy bacon
羅馬生菜、巴馬臣芝士、麵包粒、香脆煙肉

Veal with Tuna Sauce 吞拿魚醬小牛肉
pickled shallot, arugula
醋漬紫洋蔥、火箭菜

Jumbo Lump Crab Cake 珍寶蟹餅 (3oz)
mustard mayonnaise, pickled onion
芥末蛋黃醬、醃洋蔥
(Add on 加配 +\$80)

Mozzarella & Heirloom Tomato Salad
原種蕃茄水牛芝士沙律
balsamic vinegar pearls, crispy basil
意大利黑醋珍珠、香脆羅勒

Minestrone Soup (V) 意大利雜菜湯 (素)
crispy parmesan, basil oil
巴馬臣芝士、羅勒油

Green Papaya Salad with Roast Beef
燒牛肉青木瓜沙律

MAIN COURSE 主菜

select one 選一

Pasta with slow cooked Wagyu Beef Cheek \$198
in tomato gravy
慢煮和牛面頰意粉、蕃茄肉汁

Iberico Pork Rack 伊比利亞黑毛豬鞍架 \$228
sauerkraut, spiced apple gravy
酸椰菜、香料蘋果肉汁

Beef Tenderloin (180g) 牛柳 (180 克) \$258
roasted baby potatoes, braised red cabbage
牛油香烤新薯、燴紅椰菜

Rib Eye Steak (340g) 牛肉眼扒 (340 克) \$378
crushed potato, watercress salad, red wine & thyme sauce
香脆新薯、西洋菜沙律、百里香紅酒汁

Chicken Cordon Bleu 法式藍帶雞排 \$218
tomato sauce, french fries
蕃茄醬、薯條

Chilean Seabass 智利海鱸魚 \$268
couscous, meuniere sauce
北非小米、牛油檸檬汁

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)

DESSERT 甜品

(另加 Additional \$60)

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

Salted Caramel Panna Cotta
海鹽焦糖奶凍

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