

# OMAROO

## GRILL

### 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 (6oz) 牛柳 (6 安士) \$258**  
roasted baby potatoes, braised red cabbage  
牛油香烤新薯、燴紅椰菜

**Rib Eye Steak (12oz) 牛肉眼扒 (12 安士) \$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 ) 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