OMAROO GRILL

NEW YEAR'S EVE SET DINNER MENU

December 31, 2025

AMUSE BOUCHE 餐前小食

Tuna Tartare 吞拿魚他他
ricotta, caviar, chives 羊奶芝士，魚子醬，法蔥

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

Lobster Tail 龍蝦尾 *(+$80)*
crab cake 配蟹餅

French Foie Gras 法國鵝肝
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

Lamb Rack 羊架
lamb wellington, lamb jus
羊柳威靈頓，羊肉汁

Chilean Seabass 智利海鱸
crispy oyster, saffron leek coulis
脆蠔，番紅花韭蔥醬

Duo of Beef 牛柳雙重奏
grilled beef tenderloin, wagyu beef cheek
red cabbage purée, beef jus
烤牛柳、和牛面頰肉、紅椰菜蓉、牛肉汁

USDA Prime Sirloin 340g 美國極佳等級西冷 *(+ $120)*
watercress, scallop, bone marrow red wine sauce
西洋菜，帶子，牛骨髓紅酒汁

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

Apple Crumble 焗蘋果金寶
vanilla ice cream 雲呢拿雪糕

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$ 788 per person (第一輪座位 First seating 6-8pm)
每位 HK$ 988 per person (第二輪座位 Second seating 8.15pm onwards)

(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