

OMAROO GRILL



EXECUTIVE SET LUNCH

APPETISER 頭盤

select one 選一

Smoked Duck Breast and Fig Salad

balsamic dressing

煙鴨胸無花果沙律 意大利黑醋汁

Minestrone Soup (M)

crispy parmesan, basil oil

意式雜菜湯 香脆巴馬臣芝士, 羅勒油

Jumbo Lump Crab Cake 3oz

mustard mayonnaise, pickled onion (Add on \$80)

珍寶蟹餅 芥末蛋黃醬, 醃洋蔥 (另加 \$80)

MAIN COURSE 主菜

select one 選一

Pasta with Clams

shallots, chili, garlic, tomato, cured fish roe

蜆肉意粉 乾蔥, 辣椒, 香蒜, 蕃茄, 烏魚子

Iberico Pork Rack

roasted baby potato, spiced apple gravy

西班牙伊比利亞豬鞍架 香烤新薯, 香料蘋果汁

Filet Mignon 6oz

king prawn, creamy mashed potato, mushroom mustard (Add \$100)

烤菲力牛柳 6 安士 虎蝦, 薯蓉, 蘑菇芥末汁 (另加 \$100)

DESSERT 甜品

select one 選一

Key Lime Cheesecake

青檸芝士蛋糕

Crème Brûlée

fresh berries

焦糖布甸 新鮮雜莓

COFFEE / TEA 即磨咖啡或茶

upgrade to cappuccino / latte / mocha (+\$20)

升級至 cappuccino / latte / mocha (+\$20)

HK\$198 per person + 10% service charge

WINE PAIRING

(Add Supplement \$98 per glass)

Prosecco: Valdobbiadene Col de Salici Prosecco

Red Wine: Villa Antinori Chianti | White Wine: Bellingham Bernard Series Old Vine Chenin Blanc



Prices are in HK\$ and subject to 10% service charge.

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