

OMAROO

G R I L L

SIGNATURE SET DINNER

APPETISER

select one

Scallop Crudo 帶子刺身

arugula sauce, seared orange, pine nuts
芝麻菜醬，香煎香橙，松子

Jumbo Lump Crab Cake 珍寶蟹餅 3oz

lobster tail, mustard mayonnaise, pickled onions
龍蝦尾，芥末蛋黃醬，醃洋蔥 (Add on 加配 +\$108)

Beef Tartare 生牛肉他他

truffle mayonnaise, basil oil, home cured egg yolk
crispy potato strings
松露蛋黃醬，羅勒油，自製鹹蛋黃，香脆薯絲

Daily Soup 是日餐湯

Oysters 生蠔 (+\$48 per piece 每隻)

MAIN COURSE

select one

Filet Mignon with seared Foie Gras

pumpkin rosemary purée, red wine & thyme sauce
香煎鵝肝菲力牛排 南瓜迷迭香蓉，紅酒百里香燒汁

Herb-Roasted French Yellow Chicken

half bone-in 香草烤法國黃雞 (半隻)

Spinach, Pine Nuts & Sundried Tomato Quiche (V)

with Grilled King Oyster Mushroom
菠菜，松子仁，乾茄蛋批 配烤雞脾菇

USDA Prime Sirloin (12oz)

USDA Prime 美國極佳等級西冷 (12 安士)

watercress salad, five peppercorn sauce
西洋菜沙律，胡椒汁 (Add on 加配+\$238)

Red Wine Braised Lamb Shank

roasted garlic, fig sauce
紅酒燴羊膝 烤蒜，無花果汁

Kombu-Cured Salmon Fillet

turnip and kelp broth, spring onion oil, crispy leek
三文魚柳一夜干
昆布蘿蔔高湯，香蔥油，酥炸大蒜

200-day grain fed Ribeye (12oz)

200 日穀飼牛肉眼扒 (12 安士)

watercress salad, five peppercorn sauce
西洋菜沙律，胡椒汁
(Add on 加配+\$180)

SIDE DISH

select one per person

Creamy Mashed Potato

忌廉薯蓉

Chargrilled Asparagus

燒烤蘆筍

Broccoli Casserole with

Gruyere Cheese

芝士焗烤西蘭花

DESSERT (Add on \$60)

select one

Brûlée Baked Cheesecake 焦糖焗芝士蛋糕

mixed berries coulis 雜莓果醬

Lemon Curd Tart 檸檬蛋黃撻

with freshly whipped cream 鮮忌廉

WINE PAIRING per person 每位

One glass 一杯 \$120 | Two glass 兩杯 \$220 | Three glass 三杯 \$300

Robert Weil, Riesling Trocken, 2024 Rheingau, Germany

Villa Antinori, Chianti Classico Riserva DOCG Sangiovese, 2022 Chianti, Italy

每位 HK\$498 per person

(V) Vegetarian Dish (V) 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