OMAROO
GRILL

WEEKEND BRUNCH 週末早午餐

APPETISERS 頭盤 select one 選一

Oysters Florentine 佛羅倫斯式焗蠔 (3 pcs)
creamy spinach, lemon herbs
忌廉菠菜、檸檬香草

Natural Oysters 時令生蠔 (3 pcs)
cucumber mignonette, sriracha sauce, lemon
香檳木犀草醬、是拉差醬、檸檬

Lobster Bisque 龍蝦濃湯
cognac, cream, lobster meat, chives
干邑及忌廉、龍蝦肉、法蔥

Tuna Tataki 輕煎吞拿魚
truffle mayonnaise, spring onions, fresh basil
松露蛋黃醬、香蔥、新鮮羅勒

Veal with Tuna Sauce 吞拿魚醬小牛肉
pickled shallots, bacon aioli
醋漬紫洋蔥、煙肉蒜泥醬

Burrata 流心水牛芝士
pickled raisins, radicchio, saffron dressing
醃漬葡萄乾、菊苣、番紅花醬汁

Parma Ham Salad 巴馬火腿沙律
fresh figs, mozzarella, balsamic reduction 新鮮無花果、水牛芝士、黑醋汁

EGG COURSE 雞蛋 select one 選一

Creamy Wild Mushroom Brioche 忌廉野菌牛油軟包
poached egg, hollandaise sauce
水煮蛋、荷蘭醬

Potato Hash 薯餅
slow cooked wagyu pastrami
egg, hollandaise
慢煮煙熏和牛、雞蛋、荷蘭醬

Turkey Brioche 火雞牛油軟包
smokey turkey breast, egg hollandaise
火雞胸肉、雞蛋、荷蘭醬

MAIN COURSE 主菜 select one 選一

Herb Crusted Lamb Rack 香草烤羊架
mint, pea purée, lamb jus
薄荷、青豆蓉、羊肉汁

Chilean Seabass 智利海鱸
preserved lemon gremolata
醃漬檸檬碎

Crispy Pressed Chicken 酥脆香煎雞
chestnut stuffing, bacon brussels sprout
cranberry jelly, chicken gravy
栗子餡料、煙肉抱子甘藍、紅莓果凍、雞肉汁

Filet Oscar 牛柳拼海鮮
Crab Lump Meat, Asparagus, Hollandaise Sauce
珍寶蟹肉, 蘆筍, 蛋黃醬

Sirloin 340g 200-day grain fed, red wine sauce
200 日穀飼西冷, 紅酒汁 (Add on 另加 $100)

SIDE DISHES 配菜 select one 選一

Beef Dripping Roasted Potato | Mashed Potato | Chargrilled Asparagus | Roasted Pumpkin
牛油香烤新薯 | 忌廉薯蓉 | 炭燒蘆筍 | 烤南瓜

DESSERT 甜品 select one 選一 (Additional 額外+ $60)

Crème Brûlée 焦糖布甸
mixed fresh berries, cointreau orange liqueur
新鮮雜莓，君度橙酒

Chocolate Brownie 朱古力布尼朗
caramelised hazelnut
焦糖榛子

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）

HK$408 per person

(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