SIGNATURE APPETISERS 頭盤

Jumbo Lump Crab Cake 珍寶蟹餅 — 208
mustard mayonnaise | pickled onions
Lemon 芥末蛋黃醬 | 醃洋蔥 | 檸檬

Steak Tartare 生牛肉他他 — 215
tenderloin | truffle aioli | ciabatta toast
牛柳 | 松露蒜泥醬 | 烤香草麵包

Chili Slipper Lobster 香辣琵琶龍蝦 — 268
rock shrimps | sriracha lobster sauce
mint | spring onions
白蝦 | 是拉差龍蝦醬 | 薄荷 | 蔥

BEYOND THE STEAKS 扒類以外

Bone In Iberico Pork 香烤西班牙伊比利亞豬扒 — 390
bacon crusted | dijon mustard
cornichon tarragon sauce
煙肉 | 第戎芥末酸瓜龍蒿醬

Potato Pithivier Pie 香薯皮蒂維耶酥皮威靈頓 — 298
portobello mushroom | gruyère cheese
creamed spinach | mushroom bisque
燒烤蘑菇 | 格呂耶爾芝士 | 忌廉菠菜 | 蘑菇濃湯

Pan Seared King Salmon 香煎帝王三文魚 — 375
bois boudran sauce | herb salsa
蕃茄醬汁 | 香草醬

如果您有任何飲食限制，請在訂購前通知您的服務員。

食用生的或未煮熟的肉類、家禽、海鮮、貝類或雞蛋

可能會增加你對食源性疾病的風險。

我們將努力滿足您的需求，但不對過敏原的敏感負責。

(V) Vegetarian Dish 素食菜式
所有價格均以港幣計算，並需加收 10% 服務費

OMAROO
GRILL

WEEKEND BRUNCH 週末早午餐

APPETISERS 頭盤 select one 選一

Oysters Kilpatrick 焗生蠔 (3 pcs)
onion, bacon, thyme, lemon
洋蔥，煙肉，百里香，檸檬

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

Salmon Tartare 三文魚他他
with pickled raisins, radicchio, saffron dressing
醋漬提子乾，菊苣，藏紅花沙律汁

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
parmesan, truffle, wild mushroom duxelles
巴馬臣芝士，松露，野菌蓉

Fragrant Chicken Salad 雞肉沙律
shredded chicken, thai basil, carrot, spring onions, lime, coconut chili dressing
手撕雞肉，泰式羅勒，甘筍，洋蔥，青檸，香辣椰子沙律汁

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

Smoked Salmon Mousse Brioche
煙三文魚慕絲牛油軟包
egg, citrus hollandaise
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, rosemary red wine jus
薄荷，青豆蓉，迷迭香紅酒汁

Crispy Pressed Chicken 酥脆香煎雞
duck mousse, lemon garlic, salmoriglio vinaigrette
鴨肝慕斯，檸檬香蒜，薩爾莫里歐醬

Chilean Seabass 智利海鱸
rock shrimp, provencal sauce, peppered tomato mousse 白蝦，普羅旺斯醬汁，香椒蕃茄慕絲

Filet Mignon 草飼牛柳 180g
herb and pepper crust & bone marrow red wine jus
香草黑椒脆外殼，牛骨髓紅酒汁

Sirloin 西冷 340g
200-day grain fed, mushroom mustard
200 日穀飼, 蘑菇芥末汁 (Add on 另加 $100)

SIDE DISHES 配菜 select one 選一

Smashed Potato Stack | Mashed Potato | Chargrilled Asparagus | Cauliflower Gratin
香脆新薯塔 | 忌廉薯蓉 | 炭燒蘆筍 | 焗烤奶油花椰菜

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

Ricotta Hotcakes 意大利芝士熱香餅
honeycomb butter and banana
蜂巢牛油及香蕉

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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

WEEKEND BRUNCH ONLY 週末早午餐 $388

Enhance your brunch experience with our
2 hour free-flow drinks package below.
提升您的早午餐體驗，選擇我們的兩小時暢飲套餐。

NON-ALCOHOLIC DRINKS 無酒精任飲 +$110

Unlimited 2-hour free flow of zero-alcohol beer,
zero-alcohol cocktail, juices and soft drinks
兩小時任飲以下零酒精啤酒，零酒精雞尾酒，果汁及汽水

Zero-Alcohol Beer 零酒精啤酒 - Peroni Nastro Azzurro 0%

Zero-Alcohol Cocktail 零酒精雞尾酒 - Zero Spumori
lyre's italian spritz, grapefruit juice, tonic

WINE PACKAGE 餐酒任飲 +$240

Unlimited 2-hour free flow of prosecco, wines, beers & cocktails
兩小時任飲以下氣泡酒，紅白酒，啤酒及雞尾酒

Prosecco 氣泡酒 - Valdobbiadene Col De Salici

White Wine 白酒 - Hugel Estate Gewurztraminer
complex, intense and profound aromas of musk, candied quince, grilled orange zest, marmalade, acacia honey.

Red Wine 紅酒 - Villa Antinori Chianti Classico Riserva DOCG
fruity nose of plums and black cherries with balsamic and minty aromas. smooth and mouth filling entry on the palate. Sweet tannins impart length and a savoury, persistent finish.

Cocktail 雞尾酒 - Aperol Spritz
aperol, cointreau, fresh orange, prosecco

Cocktail 雞尾酒 - Bloody Mary
vodka, tomato juice, worcestershire sauce, tabasco

Beer 啤酒 - Asahi and Peroni

CHAMPAGNE PACKAGE 香檳任飲 +$360

Unlimited 2-hour free flow of champagne, wines, beers & cocktails
兩小時任飲以下香檳，紅白酒，啤酒及雞尾酒

Champagne 香檳 - Louis Roederer NV
a fully mature wine, opening with an impressive bouquet of juicy meyer lemon, lime zest, crisp yellow orchard fruit, hazelnut, and brioche. The wine presents a smooth palate of subtle lemon curd and pink berry flavour.

White Wine 白酒 - Pascal Jolivet Sancerre Blanc
a dry, mineral palate, the perfect frame for delicate aromas of white fruit orchard flowers and a subtle smokiness.

Red Wine 紅酒 - Marques de Murrieta Reserva DOCa
ripe fruit with a perfect balance of acidity, supple roundness on the palate and a hint of new oak. Beautiful texture and balance.

Cocktail 雞尾酒 - Aperol Spritz
aperol, cointreau, fresh orange, prosecco

Cocktail 雞尾酒 - Bloody Mary
vodka, tomato juice, worcestershire sauce, tabasco

Beer 啤酒- Asahi and Peroni

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