OMAROO
GRILL

# Happy Anniversary
# Carlos & Elena

## 7th January, 2026

*(Names and date are available for personalization)*

## Appetiser *Select One*

**Chicken Ceasar Salad**
parma ham chips, romaine, parmesan cheese, quail eggs, toasted baguette

**Butternut Squash Soup (V)**
nutmeg, sage, crème fraîche

**Beef Tartare**
truffle mayonnaise, basil oil, home cured egg yolk, crispy potato strings

**Jumbo Lump Crab Cake 3oz**
lobster tail, mustard mayonnaise, pickled onions (Add on+$108)

## Main Course *Select One*

**Kombu-Cured Salmon Fillet**
turnip and kelp broth, spring onion oil, crispy leek

**Grilled Chicken Breast**
mushroom and potato fricassee

**Filet Mignon with Seared Foie Gras**
pumpkin rosemary purée, red wine & thyme sauce

**NZ Lamb Wellington and Rack**
mint and peas purée, lamb jus

**200-day Grain Fed Ribeye (12oz)**
watercress salad, five peppercorn sauce
(Add on $180)

## Dessert *Select One*

**Brûlée Baked Cheesecake** mixed berries coulis
**Lemon Curd Tart** with freshly whipped cream

**$558** / person

Please inform your server prior to ordering should you have any dietary restrictions.
We will always endeavour to cater to your needs but cannot be held responsible for traces of allergens.
Price is in HK$ and subject to 10% service charge.

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# Happy Anniversary
# Carlos & Elena

*7th January, 2026*

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## Appetiser 頭盤 (選一)

**雞肉凱撒沙律**
脆意式火腿, 羅馬生菜,
巴馬臣芝士, 鵪鶉蛋, 法式麵包多士

**生牛肉他他**
松露蛋黃醬, 羅勒油,
自製鹹蛋黃, 香脆薯絲

**奶油瓜湯 (素)**
肉豆蔻, 鼠尾草,
法式忌廉

**珍寶蟹餅 3安士**
龍蝦尾, 芥末蛋黃醬, 醃洋蔥
(另加 +$108)

## Main Course 主菜 (選一)

**三文魚柳一夜干**
昆布蘿蔔高湯, 香蔥油, 酥炸大蒜

**香煎鵝肝拼菲力牛排**
迷迭香南瓜蓉, 紅酒百里香燒汁

**香烤雞胸**
香草忌廉燴野菌薯仔

**新西蘭羊架拼羊肉威靈頓**
薄荷青豆蓉, 羊肉汁

**200 日穀飼牛肉眼扒 12安士**
西洋菜沙律, 胡椒汁
(另加$180)

## Dessert 甜品 (選一)

**焦糖芝士蛋糕** 雜莓果醬
**檸檬蛋黃撻** 鮮忌廉

**$558 / 每位**

如果您有任何飲食限制, 請在訂購前通知您的服務員。我們將努力滿足您的需求, 但不對過敏原的敏感負責。
價格以港幣計算, 並需加收10%服務費

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# Happy Birthday Dennis

*7th January, 2026*

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## Appetiser *Select One*

**Chicken Ceasar Salad**
parma ham chips, romaine, parmesan cheese, quail eggs, toasted baguette

**Beef Tartare**
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lobster tail, mustard mayonnaise, pickled onions (Add on+$108)

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watercress salad, five peppercorn sauce
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巴馬臣芝士, 鵪鶉蛋, 法式麵包多士

**生牛肉他他**
松露蛋黃醬, 羅勒油,
自製鹹蛋黃, 香脆薯絲

**奶油瓜湯 (素)**
肉豆蔻, 鼠尾草,
法式忌廉

**珍寶蟹餅 3安士**
龍蝦尾, 芥末蛋黃醬, 醃洋蔥
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