

OMAROO

G R I L L

EVENT BROCHURE
FESTIVE



LOCATED ON THE PINNACLE OF H QUEEN'S IN CENTRAL



FLOOR PLAN

Sections & Capacity

- Main Dining Area**
Seating 75 pax
- Semi Private Room**
Seating 16 pax
- Outdoor Balcony**

NAVIGATION

View & Direction





OMAROO ROOFTOP BAR

— PANORAMIC CITY & HARBOUR VIEW —



A photograph of a rooftop dining area at night. In the foreground, a woman with long brown hair and a man are standing near a glass railing, looking out at the city. The railing is decorated with green plants and warm-toned string lights. In the background, a dense urban skyline is visible under a twilight sky, with many buildings illuminated from within. A prominent white building with a grid-like facade is on the left, and a hill with more buildings is in the distance.

“OMAROO” MEANING A BEAUTIFUL VIEW IN ABORIGINAL

Located on the top floor of H QUEEN'S in Central, OMAROO Grill is a refined Australian steakhouse by the Woolloomooloo Group, offering breathtaking views of Victoria Harbour. The name "OMAROO," meaning "a beautiful view" in the Aboriginal language, reflects the restaurant's commitment to providing an elevated dining experience, from its ambience to its dishes.



SIGNATURE GRILL

WET-AGED AUSTRALIAN STEAKS

Featuring wet-aged Australian and steak cuts, sustainably sourced seafood, and innovative vegetarian dishes, OMAROO Grill reimagines traditional steakhouse offerings. The interior design, inspired by elements of the grill, Aboriginal art, and the sky above, creates a dynamic, stylish atmosphere that reflects its heritage while complementing its exceptional culinary offerings.

OMAROO
GRILL & ROOFTOP BAR

3-Course Christmas Luncheon Menu

(SET DINNER A)

Appetiser 頭盤

select one

ROCK SHRIMP SALAD

lettuce, cucumber, orange brandy dressing

WILD MUSHROOM SOUP (V)

parmesan, truffle, mushroom duxelles



Main Course 主菜

select one

PAN FRIED CHICKEN SUPREME

chicken breast, mushrooms, asparagus, cream fraiche, lemon zest

FILET OSCAR

beef tenderloin 180g with seafood, crab lump meat, asparagus, hollandaise sauce



Dessert 甜品

CHESTNUT TART

with vanilla sauce and honey crumbs

Plus 10% service charge

OMAROO

GRILL & ROOFTOP BAR

4-Course Christmas Luncheon Menu

(SET DINNER B)

Appetiser 頭盤

select one

KING SALMON TARTARE
classic condiments, bread chips

CRAB CAKE
mustard mayonnaise, pickled onion



Soup 湯

LOBSTER BISQUE
cognac, cream, lobster meat, chives



Main Course 主菜

select one

CRISPY PRESSED CHICKEN, BACON-WRAPPED CHIPOLATA
chestnut stuffing, brussels sprout, chicken gravy

CHILEAN SEABASS
pearl vegetable, salmon roe, sea urchin bisque

200 DAYS SIRLOIN 200g
mashed potatoes, asparagus, red wine sauce



Dessert 甜品

CHRISTMAS LOG CAKE
chocolate mousse roll cake with red wine cherry compote and mix berries

Plus 10% service charge



STEAKHOUSE REIMAGINED

— FAMILIAR TASTES, FRESH TWISTS —





OMAROO

GRILL & ROOFTOP BAR

3-Course Christmas Dinner Menu

(SET DINNER A)

Appetiser 頭盤

select one

STEAK TARTARE

tenderloin, truffle aioli, ciabatta

LOBSTER BISQUE

lobster meat, cognac

JUMBO LUMP CRAB CAKE

mustard mayonnaise, pickled onion



Main Course 主菜

select one

CHICKEN ROULADE

braised brussels sprouts, chestnut stuffing, cranberry jelly, tarragon chicken gravy

NORWEGIAN SALMON

with oyster chowder sauce & toast

FILET MIGNON 220g

pumpkin rosemary purée, asparagus, red wine & thyme sauce



Dessert 甜品

CHRISTMAS LOG CAKE

mixed chocolate mousse roll cake with red wine cherry compote and mix berries

Plus 10% service charge

OMAROO

GRILL & ROOFTOP BAR

4-Course Christmas Dinner Menu

(SET DINNER B)

Appetiser 頭盤

select one

JUMBO LUMP CRAB CAKE
mustard mayonnaise, pickled onion

SCALLOP CRUDO
arugula sauce, seared orange, pine nuts



Soup 湯

LOBSTER BISQUE
lobster meat, cognac, fresh chives



Main Course 主菜

select one

CHICKEN ROULADE
braised brussels sprouts, chestnut stuffing, cranberry jelly, tarragon chicken gravy

CHILEAN SEABASS
pearl vegetable, salmon roe, sea urchin bisque

200-DAY GRAIN FED RIBEYE 280g
french fries, watercress salad, five peppercorn sauce



Dessert 甜品

CHRISTMAS LOG CAKE
mixed chocolate mousse roll cake with red wine cherry compote and mix berries

Plus 10% service charge



OMAROO GRILL & ROOFTOP BAR

**26/F & ROOFTOP, H QUEEN'S
80 QUEEN'S ROAD CENTRAL
HONG KONG**



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ENQUIRE NOW

All menu items and prices in this brochure are for reference only and are subject to change. Woolloomooloo Group reserves the right to make changes without prior notice and holds final authority.