

OMAROO

G R I L L

BRUNCH MENU 週末早午餐

Available from 12noon until 3.00pm 菜單於中午 12:00 至下午 3:00 供應

APPETISER 頭盤

select one 選一

Oysters Mornay (3pcs)

baked with cheddar,
parmesan, gruyere
焗生蠔 (三隻)

車打芝士, 巴馬臣芝士, 格魯耶爾芝士

Veal with Tuna Sauce

pickled shallots, arugula
吞拿魚醬小牛肉 醃紅蔥頭, 火箭菜

Natural Oysters (3pcs)

cucumber mignonette,
sriracha sauce, lemon
時令生蠔 (三隻) 香檳木犀草醬,
是拉差醬, 檸檬

Tomato Carpaccio (V)

mozzarella, balsamic dressing,
pesto, basil 番茄薄片沙律 (素)
水牛芝士, 意大利黑醋汁, 香草醬, 羅勒

Beef Tartare

hand-cut filet mignon, truffle aioli,
ciabatta toast 生牛肉他他
牛柳, 松露蒜泥醬, 烤香草麵包
(另加 Add on +\$60)

Lobster Bisque

cognac & cream, lobster meat, chives
龍蝦濃湯 干邑及忌廉, 龍蝦肉, 法蔥

Eggs Benedict

smoked salmon, sautéed spinach,
citrus hollandaise, grilled tomato
班尼迪蛋 煙三文魚、炒菠菜、柑橘荷蘭醬及烤番茄

MAIN COURSE 主菜

select one 選一

Lamb Rack with Pistachio Crust

garlic mashed potato, lamb jus
開心果脆皮焗羊架 香蒜薯蓉, 羊肉汁

Grilled Chicken Breast

mushroom and potato fricassee
香烤雞胸 配白汁燴蘑菇及薯仔

Chilean Seabass

mussels, potato, leek & saffron fondue
智利海鱸
青口、薯仔、大蒜及藏紅花芝士醬

Filet Mignon 180g

mushroom & foie gras duxelles,
rosemary roasted potato, red wine & thyme gravy
草飼牛柳 180 克 蘑菇鵝肝醬、迷迭香烤薯仔及紅酒百里香肉汁

USDA Prime Ribeye 340g

char-grilled asparagus, creamy mash, mushroom mustard
USDA Prime 美國極佳等級肉眼 340 克
炭燒蘆筍, 忌廉薯蓉, 蘑菇芥末汁 (另加 Add on +\$160)

The Omaroo Burger

minced wagyu beef patty, fried egg, crispy bacon, avocado, cheddar cheese, french fries
Omaroo 漢堡 和牛漢堡扒, 煎蛋, 脆煙肉, 牛油果, 車打芝士, 薯條

DESSERT 甜品

select one 選一

Crème Brûlée

焦糖布甸 新鮮雜莓, 君度橙酒

Bread & Pudding crème anglaise

麵包布丁 英式蛋奶醬

COFFEE / TEA 咖啡/茶

Upgrade to cappuccino / latte / mocha (+\$20 另加) 升級至 泡沫咖啡 / 拿鐵 / 摩卡咖啡

HK\$388 per person 每位

(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

SHARING PLATTER 分享拼盤

Iced Seafood Platter \$1,050 (serves 3-4 persons)

Lobster | Crab Lump | Oysters | Prawns
Scallops | Salmon & Tuna Sashimi
Served with selection of dipping sauces

精選海鮮拼盤 (3-4 人份)
龍蝦、蟹肉、生蠔、大蝦、帶子、
三文魚及吞拿魚刺身配精選沾醬

SALADS 沙律

Caesar Salad

Parma Ham Chips | Romaine | Parmesan
Cheese | Quail eggs | Toasted baguette
凱撒沙律
脆意式火腿 | 羅馬生菜 | 巴馬臣芝士 |
法式麵包多士

Classic 經典原味	155
With King Prawn 配虎蝦	195
With Smoked Salmon 配煙三文魚	195
With Chicken Breast 配雞胸	195

SIDES 配菜

French Fries 薯條	95
Mashed Potato 忌廉薯蓉	95
Beef Tallow Roast New Potatoes 牛脂烤新薯	95
Garden Salad 田園沙律	95
Char-grilled Asparagus 炭燒蘆筍	95
Creamy Spinach 忌廉菠菜	95
Babby Carrots 烤嫩紅蘿蔔	95

• Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
• 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.

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。

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NON-ALCOHOLIC DRINKS +\$110

無酒精任飲

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 +\$240

餐酒任飲

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 - Chiaro Prosecco DOC NV

White Wine 白酒 - Dog Point Sauvignon Blanc
vibrant citrus and tropical fruit flavors balanced by zesty acidity and a
crisp, mineral finish.

Red Wine 紅酒 - Nipozzano Chianti Rufina Riserva DOCG
well-balanced, harmonious, fresh, fruity and mineral, with a dense and
silky tannic texture. The finish is persistent with a fine taste-olfactory
correspondence.

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 +\$360

香檳任飲

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 - Moët & Chandon, Impérial Brut NV
a vibrant, fruity style featuring prominent green apple, citrus, and white
flower notes, complemented by mineral nuances and brioche maturity.
It is a balanced, dry champagne with a golden straw color and fine
bubbles, offering a generous, crisp palate of white fruits and citrus.

White Wine 白酒 - Domaine Chanson Chablis
Displays bright green apple and lemon notes with steely acidity and a
clean, flinty finish.

Red Wine 紅酒 - Nipozzano Chianti Rufina Riserva DOCG
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aperol, cointreau, fresh orange, prosecco

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

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