

OMAROO

G R I L L

EXECUTIVE SET LUNCH 行政午餐

APPETISER 頭盤

select one 選一

Mushroom Parfait (V) 蘑菇芭菲

soya mushroom, fried enoki, sourdough toast
醬油野菌, 炒金針菇, 酸種多士

Jumbo Lump Crab Cake 3oz (Add on 加配 +\$80)

mustard mayonnaise, pickled onion
珍寶蟹餅 芥末蛋黃醬、醃洋蔥

Rock Shrimp Salad 白蝦沙律

lettuce, cucumber, salmon roe, orange brandy
dressing, lemon vinaigrette
西生菜, 青瓜, 三文魚籽, 香橙干邑醬, 檸檬油醋汁

Sashimi Grade Swordfish Ceviche 劍魚生魚片

charred corn, mint, tiger milk, avocado
烤玉米, 薄荷, 虎奶, 牛油果

Roast Chicken Caesar Salad 烤雞凱撒沙律

romaine, parmesan cheese, pickled quail eggs
potato croutons, bacon sprinkles

Butternut Squash Soup 胡桃南瓜忌廉湯

nutmeg, sage, crème fraîche
肉豆蔻, 鼠尾草, 鮮奶油

MAIN COURSE 主菜

select one 選一

Pasta with Fresh Mussels 青口意粉 \$198

shallot, chili, garlic, tomato, cured fish roe
乾蔥, 辣椒, 蒜頭, 番茄, 醃魚子

Crispy Pressed Chicken 酥脆香煎雞 \$208

creamy mashed potato, wild mushroom sauce
忌廉薯蓉, 野菌汁

Beef Tenderloin 180g 牛柳 (180 克) \$258

sautéed onions, mustard seed sauce,
roasted new potatoes
炒洋蔥, 芥末籽醬, 烤新薯

Wagyu Beef Burger 和牛漢堡 \$218

crispy bacon, sautéed mushrooms, cheese,
truffle mayo, french fries
脆煙肉, 炒蘑菇, 芝士, 松露蛋黃醬, 薯條

Chilean Seabass 智利海鱸 \$268

shrimp provencal sauce
普羅旺斯醬炒蝦

Lamb Wellington 羊柳威靈頓 \$278

crushed potato, lamb jus 香脆新薯, 羊肉汁
(limited availability 限量供應)

200-Day Grain Fed Ribeye Steak 200 日穀飼肉眼牛扒 \$378

crushed potato, watercress salad, red wine & thyme sauce
香脆新薯, 西洋菜沙律, 百里香紅酒汁

DESSERT 甜品

(另加 Additional \$60)

Brûlée Baked Cheesecake 焦糖焗芝士蛋糕

mixed berry coulis 雜莓果醬

Coconut Tiramisu 椰子提拉米蘇

chocolate dusting 朱古力粉

Mocktail of the Day 今日無酒精特飲 +\$48 | Cocktail of the Day 今日雞尾酒 +\$68

COFFEE / TEA 咖啡/茶

(另加 Additional \$28)

upgrade to cappuccino / latte / mocha (+\$38 另加) 升級至 泡沫咖啡 / 拿鐵 / 摩卡咖啡

(V) Vegetarian Dish 素食菜式

Prices are in HK\$ and subject to 10% service charge. 所有價格以港幣計算及另收加一服務費