



OMAROO GRILL

29 SEP - 31 OCT 2026

EXECUTIVE SET LUNCH 行政午餐

APPETISER 頭盤

select one 選一

Smoked Salmon Caesar Salad

romaine, parmesan cheese, crouton, crispy bacon

煙三文魚凱撒沙律 羅馬生菜、巴馬臣芝士
麵包粒、香脆煙肉

Roasted Butternut Squash Soup

hazelnut, crème fraîche

奶油瓜湯 肉豆蔻、鼠尾草、鮮忌廉

Jumbo Lump Crab Cake (Add on 另加 \$80)

mustard mayonnaise, pickled onion

珍寶蟹餅 芥末蛋黃醬、醃洋蔥

MAIN COURSE 主菜

select one 選一

Mussels Linguine

shallots, chili, garlic, tomato, cured fish roe

青口意粉 乾蔥、辣椒、香蒜、蕃茄、烏魚子

Pan Seared Barramundi

crushed potato, shrimp provencal sauce

香煎盲鱸配 碎薯仔、鮮蝦普羅旺斯汁

Filet Mignon (Add on 另加 \$100)

potato purée, char-grilled asparagus, red wine sauce

烤菲力牛柳 薯蓉、燒烤蘆筍、紅酒汁

200 Days Grain Fed Rib Eye (Add on 另加 \$160)

french fries, five peppercorn sauce

200 日穀飼肉眼扒 薯條、胡椒汁

DESSERT 甜品

Brûlée Baked Cheesecake

mixed berries coulis

焦糖焗芝士蛋糕 雜莓果醬

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COFFEE / TEA 即磨咖啡或茶 (Additional 另加 +\$28)

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

每位 HK\$198 per person + 10% service charge

BEVERAGE ADD ONS 精選餐飲加配

(Add Supplement per glass 每杯額外港幣)

+\$65 Prosecco: Chiaro Prosecco | +\$45 Mocktail of the Day | +\$65 Cocktail of the Month

+\$98 Red Wine: Nipozano Chianti Riserva DOCG | +\$98 White Wine: Domaine Chanson Chablis



(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

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29 SEP - 31 OCT 2026

OMAROO GRILL

3-COURE SET DINNER 三道菜晚市套餐

APPETISER 頭盤

select one 選一

Sashimi Grade Swordfish Ceviche
charred corn, mint, tiger milk, avocado
劍魚生魚片 烤玉米、薄荷、虎奶、牛油果

Cream of Forest Mushroom Soup (V)
wild mushroom duxelles, truffle oil
蘑菇湯 野菌蓉、松露油

Steak Tartare (Add on 另加 \$80)
mustard, brioche
生牛肉他他 芥末、牛油軟包

MAIN COURSE 主菜

select one 選一

Sea Urchin Linguine
jumbo crab lump, sea urchin cream sauce
扁意粉 配 珍寶蟹肉、海膽忌廉汁

Iberico Pork Rack
creamy mashed potato, mustard tarragon sauce
伊比利亞黑毛豬鞍架 忌廉薯蓉、芥末龍蒿汁

200-day Grain Fed Ribeye (Add on 另加 \$160)
potato purée, char-grilled asparagus, red wine sauce
200 日穀飼肉眼牛扒 薯蓉、燒烤蘆筍、紅酒汁

USDA Prime Sirloin (Add on 另加 \$238)
french fries, five peppercorn sauce
美國極佳等級西冷 薯條、胡椒汁

DESSERT 甜品

Brûlée Baked Cheesecake
mixed berries coulis
焦糖焗芝士蛋糕 雜莓果醬



COFFEE / TEA 即磨咖啡或茶 (Additional 另加 +\$28)

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

每位 HK\$398 per person + 10% service charge

BEVERAGE ADD ONS 精選餐飲加配

(Add Supplement per glass 每杯額外港幣)

+\$65 Prosecco: Chiaro Prosecco | +\$45 Mocktail of the Day | +\$65 Cocktail of the Month
+\$98 Red Wine: Nipponzono Chianti Riserva DOCG | +\$98 White Wine: Domaine Chanson Chablis

(V) Vegetarian Dish 素食菜式

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