OMAROO
GRILL & ROOFTOP BAR

DECEMBER WEEKEND BRUNCH 週末早午餐

APPETISER 頭盤

select one 選一

Smoked Turkey Benedict 煙燻火雞賓尼迪蛋
grilled tomato, hollandaise sauce
扒茄,荷蘭汁

Veal with Tuna Sauce 吞拿魚醬小牛肉
pickled shallot, arugula, parmesan
醋漬紫洋蔥、火箭菜、巴瑪臣芝士

Jumbo Lump Crab Cake 珍寶蟹餅
mustard mayonnaise, pickled onion
芥末蛋黃醬、醃洋蔥
(Add on 加配 +$80)

Heirloom Tomato Carpaccio (V)
意式原種蕃茄布拉塔芝士
tomato, buratta, balsamic pearls basil oil,
原種鮮茄，布拉塔芝士，黑醋珍珠，羅勒油

Parma Ham Salad 巴馬火腿,煙法國鴨胸沙律
fresh figs, ricotta cheese, balsamic reduction
新鮮無花果、矛屋芝士、黑醋汁

Lobster Bisque 龍蝦濃湯
cognac, cream, lobster meat, chives
干邑及忌廉、龍蝦肉、法蔥

MAIN COURSE 主菜

select one 選一

Lamb Rack and Wellington 紐西蘭羊扒拼羊威靈頓
mints, pea purée, roasted garlic, lamb jus
薄荷、青豆泥、烤蒜、羊肉汁

Crispy Pressed Chicken 酥脆香煎雞,煙肉卷腸
bacon wrapped chipolata, chestnut stuffing,
brussels sprout, chicken gravy
煙肉腸，栗子餡料, 抱子甘藍, 雞燒汁

Chilean Seabass 智利海鱸魚
pearl vegetable, salmon roe, sea urchin bisque
珍珠菜,三文魚籽,鮮海膽濃汁

Filet Oscar 牛柳拼蟹肉
beef tenderloin with crab lump meat,
asparagus, hollandaise sauce
牛柳, 蟹肉,露筍,荷蘭汁

200-Day Grain Fed Sirloin (340g) 200 日穀飼西冷 (340 克) (Add on 加配 +$100)
with french fries, red wine sauce 薯條,紅酒汁

DESSERT 甜品

select one 選一

Christmas Log Cake 聖誕朱古力蛋糕
mixed chocolate mousse roll cake with
red wine cherry compote and mix berries
特濃朱古力蛋糕, 紅酒燴什啤梨

Chestnut Tart 栗子撻
with vanilla sauce and honey crumbs
配蜜糖脆脆 雲呢拿計

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

HK$ 408 per person 每位

(V) Vegetarian Dish 素食菜式 Prices are in HK$ and subject to 10% service charge. 所有價格以港幣計算及另收加一服務費

Available from December 5 - 6, 12 - 13, and 19 – 20, 2026