



OMAROO

G R I L L

EVENT BROCHURE
DINNER

LOCATED ON THE TOP FLOOR 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





270° ULTRA PANORAMIC

LANDSCAPE AND HARBOUR VIEW





“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.



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SIGNATURE EVENT DINNER MENU

APPETISER

SELECT ONE

Foie Gras, Cajun Quail Breast

Pan Seared, Pickled Pear Chutney, Toasted Brioche,
Soft Herb Yoghurt Sauce

Colossal Crab Lump Salad

Iceberg Lettuce, Louis Dressing, Diced Tomato

SOUP

Watercress Soup

With Smoked Salmon and Horseradish Cream

MAIN COURSE

SELECT ONE

Crispy Pressed Chicken

Duck Mousse, Capers, Red Chili Flakes, Crispy Onion Strings

Filet Mignon 280g

Five Peppercorn Sauce

All Served With Sharing Side Dishes

Mashed Potato

Char-Grilled Asparagus With Saffron Garlic Mayonnaise

DESSERT

Brûlée Baked Cheesecake

Blueberry Compote

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 endeavor to cater to your needs but cannot be held responsible for traces of allergens.

(V) Vegetarian Dish Prices are in HK\$ and subject to 10% service charge.



STEAKHOUSE REIMAGINED

— FAMILIAR TASTES, FRESH TWISTS —



OMAROO

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DELUXE EVENT DINNER MENU

APPETISER SELECT ONE

Chili Slipper Lobster

Rock Shrimp, Sriracha Lobster Sauce,
Mint, Spring Onion

Jumbo Lump Crab Cake

Mayonnaise, Pickled Onions, Lemon

Steak Tartare

Tenderloin, Truffle Aioli, Ciabatta Toast

Burrata

Chorizo, Mediterranean Vegetables,
Basil Oil, Pepperoni Crumbs

SOUP SELECT ONE

Lobster Bisque

Cognac & Cream, Lobster Meat, Chives

Wild Mushroom Soup (V)

Parmesan, Truffle, Wild Mushroom Duxelles

MAIN COURSE SELECT ONE

Chilean Seabass And Tiger Prawns

Prawn Provençale Sauce

Crispy Pressed Chicken

Duck Mousse And Champagne Wild Mushroom Sauce

Filet Mignon 280g

Seared Foie Gras And Red Wine Truffle Jus

USDA Prime Sirloin 280g

Mini Crab Cake And Bearnaise Sauce

All Served With Sharing Side Dishes

Smashed Potato Stack Served With Sour Cream, Crisp Bacon, Chives
Char-Grilled Asparagus With Saffron Garlic Mayonnaise
Mashed Potato

DESSERT

Brûlée Baked Cheesecake

Blueberry Compote

Bread & Butter Pudding

Crème Anglaise

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OMAROO GRILL

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



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OMAROO-CENTRAL @ OMAROOGRIILL.COM



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.