

# OMAROO

## GRILL

EVENT BROCHURE  
FESTIVE



# LOCATED ON THE PINNACLE 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






## OMAROO ROOFTOP BAR

PANORAMIC CITY & HARBOUR VIEW





A photograph of a rooftop restaurant terrace at dusk. In the foreground, a woman with long brown hair, wearing a light-colored blazer, stands near a glass railing, looking towards a man who is partially visible on the right. The terrace is decorated with lush green plants and small warm-toned lights. In the background, a dense city skyline is visible under a twilight sky, with many buildings illuminated from within. A prominent white building with a grid-like window pattern is on the left, and a hill with more buildings is in the distance.

## “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.

# OMAROO GRILL

## *Christmas Luncheon Menu*

### ( SET LUNCH A )

#### APPETISER 頭盤

select one

#### VINE TOMATO SALAD (V)

*Cucumber, Pickled Onion, Cream Cheese Croquettes, Balsamic Pearls, Lemon Vinaigrette*

#### WILD MUSHROOM SOUP (V)

*Parmesan, Truffle, Mushroom Duxelles*

#### CRAB CAKE

*Mustard Mayonnaise, Pickled Onion*



#### MAIN COURSE 主菜

select one

#### ROASTED TURKEY ROULADE

*Honey Ham, Chestnut Stuffing, Sweet Potato Purée, Cranberry Jelly & Turkey Gravy*

#### CHILEAN SEABASS

*Rock Shrimp, Provençal Sauce, Peppered Tomato Mousse*

#### FILET MIGNON (6oz)

*Crispy Potato Disk, Duck Mousse, Five Peppercorn Sauce*



#### DESSERT 甜品

select one

#### BUTTERED SQUASH PIE

*Cinnamon Cream*

#### BRÛLÉE BAKED CHEESECAKE

*Mixed Berries Compote*

Subject to 10% service charge

# OMAROO GRILL

## *Christmas Luncheon Menu*

### ( SET LUNCH B )

#### APPETISER 頭盤

select one

#### ROCK SHRIMP SALAD

*Lettuce, Cucumber, Orange Brandy Dressing*

#### TRUFFLE CAULIFLOWER SOUP (V)

*Crispy Cauliflower Mushroom*

#### CRAB CAKE

*Mustard Mayonnaise, Pickled Onion*



#### MAIN COURSE 主菜

select one

#### ROASTED TURKEY ROULADE

*Honey Ham, Chestnut Stuffing, Sweet Potato Purée, Cranberry Jelly & Turkey Gravy*

#### CHILEAN SEABASS

*Rock Shrimp, Provençal Sauce, Peppered Tomato Mousse*

#### BEEF TENDERLOIN (6oz)

*Beef Dripping Roasted Baby Potatoes, Peppercorn Sauce, Braised Red Cabbage*



#### DESSERT 甜品

select one

#### BUTTERED SQUASH PIE

*Cinnamon Cream*

#### VANILLA CREAM BRÛLÉE

Subject to 10% service charge





## STEAKHOUSE REIMAGINED

— FAMILIAR TASTES, FRESH TWISTS —







# OMAROO GRILL

## *Christmas Dinner Menu*

( SET DINNER A )

### AMUSE BOUCHE

SALMON TARTARE

*Avocado Purée, Citrus Jelly, Puff Pastry*

### APPETISER 頭盤

select one

STEAK TARTARE

*Tenderloin, Truffle Aioli, Ciabatta*

LOBSTER BISQUE

*Lobster Meat, Cognac*

JUMBO LUMP CRAB CAKE

*Mustard Mayonnaise, Pickled Onion*



### MAIN COURSE 主菜

select one

ROASTED TURKEY ROULADE

*Honey Ham, Chestnut Stuffing, Sweet Potato Purée, Cranberry Jelly & Turkey Gravy*

CHILEAN SEABASS

*Celeriac Purée, French Bean Casserole, Champagne Oyster Sauce*

FILET MIGNON (8oz)

*Pepper Herb Crust, Duck Fat, Roasted Potatoes*



### DESSERT 甜品

select one

BUTTERED SQUASH PIE

*Cinnamon Cream*

BREAD AND BUTTER PUDDING

*Vanilla Sauce*

Subject to 10% service charge

# OMAROO GRILL

## Christmas Dinner Menu

### ( SET DINNER B )

#### AMUSE BOUCHE

SALMON TARTARE  
*Avocado Purée, Citrus Jelly, Puff Pastry*

#### APPETISER 頭盤

select one

LOBSTER BISQUE  
*Lobster Meat, Cognac, Fresh Chives*

WAGYU BEEF CARPACCIO  
*Arugula, Pinenut, Pesto Sauce*

FRENCH FOIE GRAS (Add on \$80)  
*Scallop, Apple Chutney & Salsa*



#### MAIN COURSE 主菜

select one

ROASTED TURKEY ROULADE  
*Honey Ham, Chestnut Stuffing, Sweet Potato Purée, Cranberry Jelly & Turkey Gravy*

CHILEAN SEABASS  
*Crispy Oyster, Celeriac Purée, French Bean Casserole, Champagne Oyster Sauce*

SURF & TURF  
*Grilled Beef Tenderloin & King Prawn  
Duck Fat Roasted Potato, Red Cabbage Purée with Beef Jus*



#### DESSERT 甜品

select one

BUTTERED SQUASH PIE  
*Cinnamon Cream*

VANILLA CREAM BRÛLÉE


Subject to 10% service charge





## **OMAROO GRILL & ROOFTOP BAR**

**26/F & ROOFTOP, 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.