

# OMAROO

## GRILL

EVENT BROCHURE

2026



# 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





## STEAKHOUSE REIMAGINED

FAMILIAR TASTES, FRESH TWISTS








## OMAROO ROOFTOP BAR

PANORAMIC CITY & SKYLINE VIEW



A photograph of a rooftop restaurant terrace at night. In the foreground, a woman with long brown hair, wearing a light-colored blazer, stands near a glass railing, looking out at the city. A man in a dark shirt is partially visible to her right, also looking out. The terrace is decorated with lush green plants and small warm-toned lights. In the background, a dense urban skyline is visible under a twilight sky, with many building windows illuminated. A prominent white building with a grid-like facade 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 EVENT LUNCH MENU

### APPETISER

select one

#### **Beef Tartare**

capers, shallots, cornichons, chives, dijon mustard, baguette chips

#### **Mozzarella & Heirloom Tomato Salad (V)**

balsamic vinegar pearls, crispy basil

#### **Truffled Cauliflower Soup**

with crispy parma ham

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### MAIN COURSE

select one

#### **Grilled Chicken Breast**

mango salsa, garden salad, balsamic dressing

#### **Filet Mignon 8oz**

creamy mashed potato, char grilled asparagus, five peppercorn sauce

#### **Pasta with Mixed Seafood**

creamy herb sauce

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### DESSERT

#### **Brûlée Baked Cheesecake**

blueberry compote

#### **Freshly Brewed Coffee or Tea**

*\* Please note that the event menu prices are applicable to non-peak season only.  
Prices are subject to change during peak seasons.*

# OMAROO

## GRILL

### PREMIUM EVENT LUNCH MENU

#### APPETISER

select one

**Jumbo Lump Crab Cake**  
mayonnaise, pickled onions, lemon

**Beef Carpaccio**  
basil pesto, pine nuts, shaved parmesan, arugula, capers

**Wild Mushroom Soup (V)**  
wild mushroom duxelles, parmesan

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#### MAIN COURSE

select one

**Pan Seared Salmon Fillet**  
watercress & fennel salad, tobiko, charred potato, leek & carrot fondue

**Bone In Iberico Pork**  
sauerkraut with bacon, spiced apple gravy

**Filet Mignon 180g with Grilled Tiger Prawn**  
creamy mashed potato, char-grilled asparagus, red wine & thyme sauce

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#### DESSERT

**Salted Caramel Panna Cotta**  
roasted almonds

**Freshly Brewed Coffee or Tea**

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## SIGNATURE EVENT DINNER MENU

### SOUP

**Truffled Cauliflower**  
with crispy parma ham

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### APPETISER

select one

**Beef Tartare**  
capers, shallots, cornichons, chives, dijon mustard, baguette chips

**Mozzarella & Heirloom Tomato Salad (V)**  
balsamic vinegar pearls, crispy basil

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### MAIN COURSE

select one

**Grilled Chicken Breast**  
mushroom and potato fricassee

**Filet Mignon 225g**  
creamy mashed potato, char-grilled asparagus, five peppercorn sauce

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### DESSERT

**Brûlée Baked Cheesecake**  
blueberry compote

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## DELUXE EVENT DINNER MENU

### APPETISER

select one

**Jumbo Lump Crab Cake**  
with lobster tail, mustard  
mayonnaise, pickled onions

**Steak Tartare**  
truffle mayonnaise, basil oil, cured  
egg yolk, crispy potato string

**Burrata**  
heirloom tomatoes, balsamic  
vinegar pearls, crispy basil

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### SOUP

select one

**Lobster Bisque**  
cognac & cream, lobster meat, chives

**Wild Mushroom Soup (V)**  
parmesan, truffle, wild mushroom duxelles

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### MAIN COURSE

select one

**Chilean Seabass Bouillabaisse**  
toasted baguette

**New Zealand Lamb Wellington and Rack**  
mint & pea purée, lamb jus

**Filet Mignon 225g**  
seared foie gras, creamy mashed potato,  
char-grilled asparagus, red wine truffle jus

**Sirloin 340g**  
smashed potato stack, watercress salad,  
five peppercorn sauce

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### DESSERT

select one

**Brûlée Baked Cheesecake**  
blueberry compote

**Peach Melba Pavlova**  
lemon cream curd, peach compote  
passionfruit mascarpone

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## *Semi-Buffer Menu*

### **BRUSCHETTA, SMALL BITES SELECTIONS**

Salmon Tartare, Crème Fraiche, Ciabatta Toast

Wild Mushrooms, Ricotta Cheese, Parsley Bruschetta (V)

Steak Tartare Toast, Onions, Capers, Cornichons, Devilled Egg Mousse

Duck Liver Mousse, Soy Marinated Mushrooms, Baguette Toast

Wagyu, Smoked Pastrami, Mini Cheeseburgers



### **PLATTERS**

#### **IBERICO HAM PLATTERS**

24-Month Jamon Iberico De Recebo

36-Month Jamon Iberico De Bellota  
marinated artichoke, pipparas



### **SALAD STATION**

#### **COBB SALAD**

grilled chicken, ham, egg, cheddar, avocado, cherry tomatoes, green goddess dressing

#### **CLASSIC CAESAR SALAD**

parma ham chips, baguette toasts, parmesan, woolloomooloo caesar dressing



## MAIN COURSE SELECTIONS

Crispy Pressed Chicken  
capers, red chili flakes, crispy onion strings

PAN SEARED SALMON  
crushed potato, provençal sauce, peppered tomato mousse

FILET OSCAR  
brioche toasted, char-grilled asparagus, crab meat, bearnaise sauce



## DESSERTS

BAILEY'S MINI CHEESECAKE


BREAD & BUTTER PUDDING  
vanilla sauce

TIRAMISU  
coffee soak lady finger



## **OMAROO GRILL & ROOFTOP BAR**

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

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OMAROO-CENTRAL @ OMAROOGRILL.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.