

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

The Peak Victoria Harbour
 ↓
 Queen's Road
 Central



STEAKHOUSE REIMAGINED

FAMILIAR TASTES, FRESH TWISTS





OMAROO ROOFTOP BAR

PANORAMIC CITY & SKYLINE 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 Wooloomooloo 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.

OMAROO G R I L L

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

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

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.*

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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

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

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

APPETISER

select one

Beef Tartare

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

Mozzarella & Heirloom Tomato Salad (V)

balsamic vinegar pearls, crispy basil

MAIN COURSE

select one

Grilled Chicken Breast

mushroom and potato fricassee

Filet Mignon 225g

creamy mashed potato, char-grilled asparagus, five peppercorn sauce

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

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 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

DESSERT

select one

Brûlée Baked Cheesecake

blueberry compote

Peach Melba Pavlova

lemon cream curd, peach compote, passionfruit mascarpone

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Semi-Buffet 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, piparas



SALAD STATION

COBB SALAD

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

CLASSIC CAESAR SALAD

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

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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. Wooloomooloo Group reserves the right to make changes without prior notice and holds final authority.