Wooloomooloo Group was established in 2004 to "raise the steaks" in Asia's flourishing dining scene with ambitious culinary standards and the kind of easy sophistication that inspires a memorable restaurant experience. Since launching our first restaurant in 2004, our portfolio has expanded to include Wooloomooloo Prime, Wooloomooloo Steakhouse, Omaroo & Mooo! with locations in Hong Kong and Singapore.

WOOLOOMOOLOO STEAKHOUSE

Swissotel The Stamford, Singapore

Wan Chai & TST East, Hong Kong

OMAROO Grill

Queen's Central, Hong Kong

Private Dining Room / Functions

Our private dining spaces are perfectly suited for hosting an intimate gathering for family and friends for up to 20 pax. Space for larger parties are also available as sections of the restaurant or the entire restaurant can be closed off for private events. For more information please contact cristina@wooloo-mooloo.com with your enquiries.

Dietary Requirements

Please inform your server prior to ordering should you have any dietary restrictions. We will always endeavour to cater to your needs but cannot be held responsible for traces of allergens.

Saturday & Sunday Brunch

Introducing Pol Roger Brut Reserve Champagne, we invite you to join us for a thirst quenching free flow weekend champagne brunch which includes Champagne, Wines, Cocktails and more from 12pm to 3pm with a 4 course set brunch at $48++ or with free flow Pol Roger Brut Reserve Champagne at $148++. Menu changes frequently, kindly visit our website @ www.wooloo-mooloo.com to view the menu.

CHECK IN

www.wooloo-mooloo.com

GIFT CERTIFICATES

Available in dominations of $50 and $100 dollars

CORKAGE POLICY

$50 per bottle or a 1 for 1 waiver charge applies

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Wooloomooloo Set Dinner

Not available on Fridays, Saturdays, Eve & Public Holidays

Set Dinner @ $138 per person, select one in each category

APPETISERS

Soup of the Day I ask us

Jumbo Crab Lump Salad I iceberg lettuce I louis dressing I diced tomato

Australian Wagyu Carpaccio I tonnato sauce I pickled onion I fried capers

The Mediterranean I burrata I parma ham I roasted tomato I bell peppers Two to Share

Lobster Bisque I splash of cognac I lobster meat Additional $10

MAIN COURSE

Daintree Salt Water Barramundi I burnt butter I dashi capers

Dingley Dell Pork Chop I miso glaze I toasted sesame

Boston Lobster Linguine I lemon dashi butter I king prawn oil I chives

220gm 100% Grass Fed Australian Tenderloin I watercress I peppercorn sauce

220gm 400-Days Grain Fed F1 Wagyu Striploin I watercress I red wine jus Additional $30

SIDE DISH

Mashed Potatoes I **Garden Salad** I **Momotaro Tomato Salad** I **Creamy Spinach**

DESSERT

Bread & Butter Pudding

Yuzu Citrus

Double Scoop Häagen-Dazs Belgian Chocolate with Almonds

WINE PAIRING

NV Montelliana Prosecco, Glera **ITALY**

2020 Rainer Wess Estate, Riesling **AUSTRIA**

2024 Gagliasso Langhe, Chardonnay **ITALY**

2022 Pezat, Merlot Blend **FRANCE**

2020 Achaval Ferrer, Malbec Blend **ARGENTINA**

2019 Artazu, Garnacha **SPAIN**

2003 Château D'Arche, Sémillon Blend **FRANCE**

3 Glasses 1 White / Sparkling & 2 Reds add $78

4 Glasses 1 White / Sparkling, 2 Reds with Dessert Wine add $90

Our Oyster Selection

served fresh, stored at 4 degrees celsius, limited stocks available

Natural on the Half Shell mignonette sauce | tabasco | lemon **44**

consuming raw seafood or shellfish may increase your risk of foodborne illness

Rockefeller Oysters | creamy spinach | pernod | hollandaise **48**

Starters

The Mediterranean | burrata | parma ham | roasted tomato | bell peppers **39**

Australian Wagyu Carpaccio | tonnato sauce | pickled onion | fried capers **31**

Pan Seared Foie Gras | homemade brioche | blueberry gastrique **43**

Jumbo Prawn Cocktail | wasabi cream | avocado mousse | cocktail sauce **42**

Wild Colossal Crab Cocktail | lettuce | louis dressing | mustard mayo **39**

30g Antonius Oscietra Caviar | blinis | herbed crème fraiche | hen's egg **81**

Yellowfin Tuna Tartare | tempura crumbs | avocado | spiced shrimp aioli **35**

Steak Tartare | australian tenderloin | truffle aioli | ciabatta **41**

consuming undercooked meats or eggs may increase your risk of foodborne illness

Jumbo Lump Crab Cake | green herb salad | mustard | tartare sauce **41**

Seared Hokkaido Scallops | bacon | chorizo XO sauce | beurre blanc **40**

Iberico Ham Selection | focaccia crackers | artichokes | pipparas **46**

24 months jamón ibérico de recebo & 36 months jamón ibérico de bellota

Soups

Soup of the Day | ask us **22**

Cream of Forest Mushroom | garlic croutons | parmesan | truffle oil **22**

Lobster Bisque | splash of cognac | lobster meat **30**

Caesar Salad Selection

crispy pancetta, hen egg, croutons, parmesan

Classic / Grilled Chicken Breast / Mixed Seafood **22 / 28 / 30**

Salads

Momotaro Tomato | ponzu vinaigrette | chopped shallots | togarashi **18**

Momotaro Tomato | blue cheese dressing | crispy pancetta **18**

Garden Salad | mixed greens | cucumber | tomato | kombu vinaigrette **23**

Centre Cut Iceberg Lettuce | blue cheese | crispy bacon | chervil **27**

Jumbo Crab Lump Salad | iceberg lettuce | louis dressing | diced tomato **33**

Wooloomooloo Salad | filet mignon | spinach | mushrooms | truffle aioli **35**

consuming raw/undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

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Individual Cuts

All loins are handpicked, cut in-house and seared on our 1800 degree fahrenheit broiler

All steaks are served with following sauces

Au Jus **Peppercorn** **Spiced Toum** **Red Wine Madeira**

100% Grass Fed Australian Tenderloin 3-4 weeks wet aged I victoria	**220g**	**88**
Beef Wellington mushroom duxelle I parma ham I foie gras I victoria	**220g**	**99**
Australian Grain Fed Rib Eye 200-days grain fed I 3-4 weeks wet aged I new south wales	**340g** **450g**	**86** **111**
Japanese Full Blood Wagyu Striploin 700-days grain fed I A4 I kagoshima prefecture	**200g**	**129**
Mayura Station Chocolate Fed Full Blood Wagyu Rib Eye 550-days chocolate & grain fed I marble score 9 I south australia	**340g**	**160**
F1 Wagyu Striploin 400-days grain fed I 4 weeks wet aged I newsouth wales	**340g**	**109**
USDA Prime Rib Eye 300-days grain fed I 4 weeks wet aged I illinois	**340g** **450g**	**99** **129**
USDA Prime Cajun Spiced Rib Eye 300-days grain fed I 48 hours marination I 4 weeks wet aged I illinois	**340g**	**99**
Dry Aged Wagyu T-Bone 400-days grain fed I 28 days dry aged I queensland	**400g**	**98**
Spanish Angus Rib Eye 100% natural fed I 4 weeks wet aged I almaraz	**340g**	**94**

Australian Sharing Cuts

Porterhouse 200-days grain fed I 4 weeks wet aged I queensland	**1kg**	**199**
Wagyu Tomahawk 400-days grain fed I marble score 5 I queensland	**per kg**	**219**

Other Specialties

Wild Mushroom Rigatoni I wild mushroom cream sauce I black truffle	**42**
Boston Lobster Linguine I lemon dashi butter I king prawn oil I chives	**68**
Pan Roasted Corn Fed Chicken I foie gras I wild mushroom I chicken jus	**58**
Daintree Salt Water Barramundi I burnt butter I dashi I capers	**55**
Akaroa New Zealand King Salmon I crab meat I tomato raisin salsa	**59**
Dingley Dell Pork Chop I miso glaze I scallions I toasted sesame	**71**
Kinross Station Lamb Cutlets I crusted persillade I red wine sauce	**80**
Roasted Boston Lobster I cocktail sauce I butter I lemon **market price/189 per kg**	

***pre-order at least 2 days in advance**

Vegetables & Salad

Side Caesar / Garden Salad	**15**	**Creamy Spinach / Sautéed Spinach**	**17**
Momotaro Tomato Salad	**18**	**Wild Mushrooms**	**17**
Sautéed Onions	**16**	**Steamed Broccoli**	**16**
Creamy Corn	**17**	**Grilled / Steamed Asparagus**	**20**

Potatoes & Starch

Classic Potato Puree	**17**	**Hash Brown**	**20**
Black Truffle Potato Puree	**20**	**Lyonnaise Potatoes**	**18**
French Fries	**17**	**Truffle Mac & Cheese**	**21**
Truffle Fries	**19**	**Baked Potato**	**19**

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