

WOOLOOMOOLOO®

P R I M E

Barvellous Brunch

HK\$398 per guest

Includes A Welcome Drink Of Mimosa

APPETISER

Select One

**Tomato Tartare &
Eggplant Caviar**

Crab Cake

*Tartare sauce, coleslaw & lemon
(Add Supplement HK\$68)*

Duo of Salmon Tartar

*Shallot, Capers, Jalapeño, Tobico,
Cucumber, Avocado Puree &
Horseradish Cream*

Prawn Cocktail

*Chilled Prawns with
Cocktail Sauce
(Add Supplement \$38)*

SOUP

Carrot Ginger Soup

MAIN COURSE

Select One

Spaghetti Puttanesca

*Sauce of Crushed Tomatoes,
Chillies, Olives, Anchovies &
Pecorino Cheese*

Pan Seared Salmon

*Avocado & Mango Salsa, Cilantro &
Lime Cauliflower*

Chicken Florentine

*Chicken Breast, sautéed Spinach
and Parmesan cream sauce*

Fillet Mignon

*Wild Mushrooms, Mashed Potatoes
with Red Wine Sauce*

Eggs Benedict

*Poached Eggs, Smoked Salmon,
Avruga Caviar, Sautéed Spinach
& Hollandaise Sauce*

Prime Breakfast

*Fried Eggs, Veal Sausages, Bacon,
Baked Potato, Sautéed Wild
Mushroom & Black Pudding*

Prime Steak Tartar

*Hand-Cut with Full Condiments, Smoky Tomato Sauce,
Pine Nut Emulsion & Toasts*

DESSERT

Select One

Passion Fruit Tart

Yogurt Foam and Pineapple Coulis

Cheese Platter

Seasonal Jam & Dried Fruit

FRESHLY BREWED COFFEE OR TEA

All prices are subject to 10% service charge

WOOLOOMOOLOO®

PRIME

週末午餐

每位 HK\$398 包括一杯迎賓飲品 - 橙味氣泡酒

頭盤

選擇一項

香草蕃茄他他配茄子茸

蟹餅

配他他醬、沙律菜和檸檬
額外加港幣 68 元

三文魚他他二重奏

干蔥、水瓜柳、墨西哥辣椒、飛魚子、
青瓜、牛油果茸和辣根忌廉

雞尾酒醬鮮蝦

凍大蝦配雞尾酒醬
額外加港幣 38 元

湯

甘筍薑湯

主菜

選擇一項

意式辣蕃茄汁意粉

蕃茄汁、辣椒干、黑水欖、
銀魚柳和羊奶芝士

香煎三文魚

牛油果芒果莎莎、青檸、芫茜和椰菜花粒

佛羅倫斯式烤雞

雞胸、炒波菜和芝士忌廉汁

穀飼牛柳

紅酒燴野菌和忌廉薯茸

班尼迪蛋

水煮蛋、煙熏三文魚、仿魚子醬和
炒菠菜和荷蘭醬

Prime 早餐

煎蛋、小牛肉香腸、煙肉、
焗薯、炒野菌和黑血腸

上等牛排他他

手工切制的調味品、煙熏蕃茄醬、松子醬和多士

甜品

選擇一項

百香果撻

乳酪和菠蘿醬

三種芝士拼盤

時令果醬和乾果

咖啡或茶

另收 10% 服務費