

WOOLOOMOOLOO®

P R I M E

Executive Set Lunch

APPETISER *Select One*

SLOW COOKED CAJUN CHICKEN SALAD

romaine lettuce | cucumber | cherry tomato

BEEF GOULASH SOUP

parmesan cheese | rosemary croutons

CRAB CAKE

coleslaw | lemon | tartar sauce (add supplement \$68)

MAIN COURSE *Select One*

GARLIC PRAWN PASTA

cherry tomato | tomato sauce | chives

HK\$198

PAN SEARED BARRAMUNDI FILLET

broccolini | mashed potato | roasted cherry tomatoes | mango salsa

HK\$238

CAJUN PORK LOIN

roasted herb potatoes | grilled apple slice

arugula salad | red wine sauce

HK\$248

GRILLED NEW ZEALAND BEEF TENDERLOIN (170g)

mashed potato | asparagus | crab lump | choron sauce

HK\$278

DESSERT *Select One*

CRÈME CATALANA

CHEESE PLATTER

seasonal jam | dried fruit

Freshly Brewed Coffee or Tea

Upgrade to Cappuccino / Latte / Mocha (+\$30) or Cocktail of the Month (+\$78)

WINE PAIRING

Red Wine: Villa Antinori Chianti Classico Riserva DOCG

White Wine: Hugel Estate Gewurztraminer

(Add Supplement \$98 per glass)

WOOLLOOMOOLOO
GROUP

20 YEARS

Subject to 10% s.c

行政午市套餐

頭盤 (選擇一項)

慢煮香辣雞沙律

羅馬生菜, 紅菜頭, 凱撒沙律醬

匈牙利蕃茄牛肉湯

巴馬臣芝士, 香脆包粒

蟹餅

配他他醬, 沙拉菜 (另加港幣\$68)

主菜 (選擇一項)

香蒜大蝦意粉

櫻桃茄, 羅勒蕃茄汁

HK\$198

香煎海曹魚

長柄西蘭花, 薯蓉, 芒果沙沙

HK\$238

慢煮香辣豬脊肉

香草燒薯, 燒蘋果, 火箭菜沙律, 紅酒汁

HK\$248

烤紐西蘭牛柳 (170 克)

蟹肉, 蘆筍, 薯蓉, 香草蕃茄蛋黃汁

HK\$278

甜品 (選擇一項)

加泰羅尼亞焦糖布丁

芝士拼盤

時令果醬及果乾

即磨咖啡或茶

+\$30 升級至 卡布奇諾 / 拿鐵 / 摩卡咖啡 或

+\$78 升級至 當月特調雞尾酒

葡萄酒配搭

紅酒: 意大利 Villa Antinori Chianti Classico Riserva DOCG

白酒: 法國 Hugel Estate Gewurztraminer

(每杯另加港幣 \$98)