

**Woolloomooloo 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 Woolloomooloo Prime, Woolloomooloo Steakhouse and The Chop House with locations in Hong Kong and Singapore.

### WOOLOOMOOLOO PRIME

Tsim Sha Tsui, Hong Kong



### WOOLOOMOOLOO STEAKHOUSE



Swissotel The Stamford, Singapore

Wan Chai & TST East, Hong Kong



### THE CHOP HOUSE

Tsim Sha Tsui, 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](mailto: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 the Champagne House of Delamote, 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 \$138++ or with free Flow Delamotte Blanc de Blanc at \$168++. The food menu is available at \$48++ without the beverage package. Menu changes frequently, kindly visit our website @ [www.wooloo-mooloo.com](http://www.wooloo-mooloo.com) to view the menu.

#### CHECK IN

[www.wooloo-mooloo.com](http://www.wooloo-mooloo.com)



#### GIFT CERTIFICATES

Available in denominations of \$50 and \$100 dollars

#### CORKAGE POLICY

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

# Woolloomooloo Set Dinner

Not available on Fridays, Saturdays, Eve & Public Holidays

Set Dinner @ \$128 per person, select one in each category

## APPETISERS

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

**Colossal Crab Lump Salad** | iceberg lettuce | louis dressing | diced tomato

**Australian Wagyu Carpaccio** | rocket | shaved parmesan | olive oil

Two to Share

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

**Lobster Bisque** splash of cognac | lobster meat **Additional \$10**

## MAIN COURSE

**Daintree Salt Water Barramundi** burnt butter | dashi | capers

**Iberico Pork Chop** | apple compote | red wine jus

**Boston Lobster Linguine** | lemon dashi butter | king prawn oil | chives

**220gm 100% Grass Fed Australian Tenderloin** | watercress | peppercorn sauce

**220gm 300 Day Grain Fed USDA Prime Sirloin** | watercress | red wine jus **Additional \$25**

## SIDE DISH

**Mashed Potatoes** | **Garden Salad** | **Creamy Spinach**

## DESSERT

**Bread & Butter Pudding**

**Gorgonzola & Figs**

**FLAN**

## WINE PAIRING

**3 Glasses, 1 White & 2 Reds** **Additional \$68**

**4 Glasses, 1 White, 2 Reds, 1 Dessert Wine / Port** **Additional \$78**

pls note that set menus may be subject to change without notice

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All prices are subject to 10% s.c. and prevailing government tax.*

## Our Oyster Selection

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

<b>Natural on the Half Shell</b> mignonette sauce   tabasco   lemon	44
<b>Kilpatrick</b> onion   bacon   thyme	48

## Starters

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<b>The Mediterranean</b> burrata   parma ham   roasted tomato   bell peppers	36
<b>Australian Wagyu Carpaccio</b> rocket   shaved parmesan   olive oil	28
<b>Sautéed Slipper Lobsters</b> lobster bisque   garlic flakes   crispy pancetta	35
<b>Jumbo Prawn Cocktail</b> wasabi cream   avocado mousse   cocktail sauce	39
<b>Colossal Crab Lumps</b> iceberg lettuce   louis dressing   mustard mayo	37
<b>30g Antonius Oscietra Caviar</b> blinis   herbed crème fraiche   hen's egg	78
<b>Steak Tartare</b> australian tenderloin   truffle aioli   ciabatta	38
<b>Jumbo Lump Crab Cake</b> coleslaw   mustard mayonnaise   tartare sauce	39
<b>Seared Hokkaido Scallops</b> applewood smoked bacon   mango chutney	37
<b>Iberico Ham Selection</b> focaccia crackers   artichokes   feta peppers	44
24 months jamón ibérico de recebo & 36 months jamón ibérico de bellota	

## Soups

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<b>Soup of the Day</b>   ask us	19
<b>Cream of Forest Mushroom</b> garlic croutons   parmesan   truffle oil	19
<b>Lobster Bisque</b> splash of cognac   lobster meat	27

## Caesar Salad Selection

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crispy pancetta, hen egg, croutons, parmesan

<b>Classic / Grilled Chicken Breast / Mixed Seafood</b>	19 / 25 / 27
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## Salads

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<b>Garden Salad</b> baby spinach   romaine   heart of palm   mustard vinaigrette	18
<b>Centre Cut Iceberg Lettuce</b> blue cheese   crispy bacon   chervil	24
<b>Colossal Crab Lump Salad</b> iceberg lettuce   louis dressing   diced tomato	31
<b>Woolloomooloo Salad</b> filet mignon   spinach   mushrooms   truffle aiol	33

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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	Ponzu	Red Wine Madeira		
<b>100% Grass Fed Australian Tenderloin</b>				<b>220g</b>	<b>82</b>
3-4 weeks wet aged   victoria					
<b>Beef Wellington</b>	mushroom duxelle   parma ham   foie gras			<b>220g</b>	<b>99</b>
victoria   australian grass fed tenderloin					
<b>Australian Barley Fed Rib Eye</b>				<b>340g</b>	<b>79</b>
150-day barley fed   3-4 weeks wet aged   victoria					
				<b>450g</b>	<b>105</b>
<b>Japanese Wagyu Striploin</b>				<b>200g</b>	<b>128</b>
700-day grain fed   A4   kagoshima prefecture					
<b>Mayura Station Chocolate Fed Wagyu Ribeye</b>				<b>340g</b>	<b>158</b>
550-day grain fed   marble score 8-9   south australia					
<b>USDA Prime Striploin</b>				<b>340g</b>	<b>88</b>
150-day grain fed   4 weeks wet aged   washington state					
<b>USDA Prime Rib Eye</b>				<b>340g</b>	<b>99</b>
300-day grain fed   4 weeks wet aged   illinois					
				<b>450g</b>	<b>128</b>
<b>USDA Prime Cajun Spiced Rib Eye</b>				<b>340g</b>	<b>99</b>
300-day grain fed   48 hour marination   4 weeks wet aged   illinois					

## Australian Sharing Cuts

<b>Porterhouse</b>		<b>1kg</b>	<b>189</b>
200-day grain fed   4 weeks wet aged   queensland			
<b>Wagyu Tomahawk</b>	400-day grain fed   marble score 5	<b>per kg</b>	<b>209</b>
sanchoku   queensland			

## Other Specialties

<b>Wild Mushroom Rigatoni</b>	wild mushroom cream sauce   black truffle	<b>39</b>
<b>Pan Roasted Corn Fed Chicken</b>	foie gras   wild mushroom   chicken jus	<b>56</b>
<b>Daintree Salt Water Barramundi</b>	burnt butter   dashi   capers	<b>52</b>
<b>New Zealand King Salmon</b>	crab meat   spring onion   tomato raisin salsa	<b>57</b>
<b>Dingley Dell Pork Chop</b>	miso glaze   scallions   toasted sesame	<b>68</b>
<b>Kinross Station Lamb Cutlets</b>	crusted persillade   red wine sauce	<b>78</b>
<b>Roasted Boston Lobster</b>	cocktail sauce   butter   lemon	<b>market price/189 per kg</b>

## Vegetables

<b>Side Caesar / Garden Salad</b>	<b>13</b>	<b>Creamy Spinach</b>	<b>15</b>
<b>Wild Mushrooms</b>	<b>15</b>	<b>Sautéed Spinach</b>	<b>15</b>
<b>Sautéed Onions</b>	<b>14</b>	<b>Steamed Broccoli</b>	<b>14</b>
<b>Creamy Corn</b>	<b>15</b>	<b>Grilled / Steamed Asparagus</b>	<b>18</b>

## Potatoes & Starch

<b>Classic Potato Purée</b>	<b>15</b>	<b>Baked Potato</b>	<b>17</b>
<b>Black Truffle Potato Purée</b>	<b>19</b>	<b>Lyonnais Potatoes</b>	<b>16</b>
<b>French Fries</b>	<b>15</b>	<b>Truffle Mac &amp; Cheese</b>	<b>20</b>
<b>Truffle Fries</b>	<b>17</b>	<b>Hash Brown</b>	<b>18</b>

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