

WOOLOOMOOLOO®

P R I M E

Classic Dinner Menu

[\$799 per person]

Complimentary bread to start

APPETISER 頭盤

(pre-select two items)

SMOKED SALMON

Capers | Lemon Vinaigrette | Red Onions
Baguette Toast

CARPACCIO

Filet Mignon | Porcini Powder
Crispy Shallots | Rocket | Parmesan Shavings

BURRATA

Chorizo | Mediterranean Vegetables | Basil Oil
Pepperoni Crumbs

CAESAR SALAD

Bacon Sprinkles | Romaine | Parmesan Cheese
Toasted Baguette

CREAM OF FOREST MUSHROOM

parmesan cheese | truffle duxelle



MAIN COURSE 主菜

(pre-select two items)

FILET MIGNON 180g

Grass Fed | 3-4 weeks Wet Aged | Queensland

TERIYAKI GLAZED CHICKEN SUPREME

Baby Carrots | Spring Onions | Shallot Purée

200 - DAY SIRLOIN 180g

Grain Fed | 2-3 weeks Wet Aged | Thick cut
Western Australia

GARLIC PRAWN LINGUINE

Sofrito | King Prawn | Lobster Cream Sauce

Remarks: For steak order, you may choose one of the following: Bearnaise Sauce, Five Peppercorn Red Wine & Thyme, Horseradish Cream or Mushroom Mustard



SIDES MATTER 配菜

(pre-select two items for the table)

French Fries

Broccoli

Creamy Spinach

THE SWEETS 甜品

Baked Cheesecake

blueberry compote



FRESHLY BREWED COFFEE OR TEA 即磨咖啡或茶

Subject to 10% service charge

* Please be advised that the event menu prices are applicable until 15th of September 2024 only.
Prices are subject to change during peak season

WOOLOOMOOLOO®

P R I M E

Signature Dinner Menu

[\$899 per person]

Complimentary bread to start

APPETISER 頭盤

(pre-select two items)

CRAB CAKE
Mustard Slaw | Tartar Sauce

CARPACCIO
Filet Mignon | Porcini Powder
Crispy Shallots | Rocket | Parmesan Shavings

STEAK TARTARE
Hand Cut Filet Mignon | Horseradish Cream
Baguette Toasts

SAUTEÉD PRAWNS THERMIDOR
Shallots | Wine | Tarragon | Mustard Béchamel

CREAM OF FOREST MUSHROOM
parmesan cheese | truffle duxelle



MAIN COURSE 主菜

(pre-select two items)

FILET MIGNON 200g
Grass Fed | 3-4 weeks Wet Aged | Queensland

TERIYAKI GLAZED CHICKEN SUPREME
Baby Carrots | Spring Onions | Shallot Purée

200 - DAY RIB EYE 220g
Grain Fed | 2-3 weeks Wet Aged
Queensland

PAN SEARED SALMON
Zucchini Noodle | Sun Dried Tomato
Champagne Beurre Blanc

Remarks: For steak order, you may choose one of the following: Bearnaise Sauce, Five Peppercorn Red Wine & Thyme, Horseradish Cream or Mushroom Mustard



SIDES MATTER 配菜

(pre-select two items for the table)

French Fries
Broccoli
Creamy Mashed Potato
Steam Asparagus

THE SWEETS 甜品

Chocolate Mousse Tart
Vanilla Sauce | Fresh Strawberry



FRESHLY BREWED COFFEE OR TEA 即磨咖啡或茶

Subject to 10% service charge

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WOOLOOMOOLOO®

P R I M E

Chef's Choice Dinner Menu

[\$999 per person]

Complimentary bread to start

APPETISER 頭盤

(pre-select two items)

CRAB CAKE

Mustard Slaw | Tartar Sauce

FOIE GRAS

Pan Seared | Toasted Brioche | Pickled Pear Chutney
Apple Roll | Port Glaze

CREAM OF FOREST MUSHROOM

parmesan cheese | truffle duxelle

CARPACCIO

Filet Mignon | Porcini Powder
Crispy Shallots | Rocket | Parmesan Shavings

SAUTEÉD PRAWNS THERMIDOR

Shallots | Wine | Tarragon | Mustard Béchamel

SPANISH SEAFOOD SOUP

Tomato | Onions | Squid | Cod Fish

CHICKEN CAESAR SALAD

Chicken Bacon Sprinkles | Romaine | Parmesan Cheese | Toasted Baguette



MAIN COURSE 主菜

(pre-select three items)

BEEF WELLINGTON 180g

Mushroom & Truffle Duxelles | Parma Ham | Foie Gras

200 - DAY RIB EYE 220g

Grain Fed | 2-3 weeks Wet Aged
Queensland

TERIYAKI GLAZED CHICKEN SUPREME

Baby Carrots | Spring Onions | Shallot Purée

PAN SEARED SALMON

Zucchini Noodle | Sun Dried Tomato
Champagne Beurre Blanc

ROTOLO PASTA (V)

roasted butternut spinach, ricotta

Remarks: For steak order, you may choose one of the following: Bearnaise Sauce, Five Peppercorn
Red Wine & Thyme, Horseradish Cream or Mushroom Mustard



SIDES MATTER 配菜

(pre-select three items for the table)

Truffle Fries

Broccoli

Creamy Mashed Potato

Creamy Spinach

Curried Peas & Corn

THE SWEETS 甜品

Chocolate Mousse Tart

Vanilla Sauce | Fresh Strawberry

Nougat Parfait

Toast Mix Nuts | Berries Compote



FRESHLY BREWED COFFEE OR TEA 即磨咖啡或茶

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WOOLOOMOOLOO®

P R I M E

The Prime Dinner Menu

[\$1,099 per person]

Complimentary bread to start

APPETISER 頭盤

(pre-select three items)

CRAB CAKE

Mustard Slaw | Tartar Sauce

FOIE GRAS

Pan Seared | Toasted Brioche | Pickled Pear Chutney
Apple Roll | Port Glaze

CREAM OF FOREST MUSHROOM

Parmesan Cheese | Truffle Duxelle

CARPACCIO

Filet Mignon | Porcini Powder
Crispy Shallots | Rocket | Parmesan Shavings

OYSTERS BBQ BAKED (3pcs)

Barbecued Baked | Bacon Powder

LOBSTER BISQUE

Lobster Meat | Cognac

CHICKEN CAESAR SALAD

Chicken | Bacon Sprinkles | Romaine | Parmesan Cheese | Toasted Baguette



MAIN COURSE 主菜

(pre-select three items)

WOOLOOMOOLOO CAJUN SPICED RIB EYE 340g

200-day Grain Fed | 3-4 Weeks Wet Aged | Queensland

WAGYU KIWAMI MB9+ SIRLOIN 260g

350-day Grain Fed | 2-3 Weeks Wet Aged
Queensland

FILET MIGNON 280g

Grass Fed | 3-4 weeks Wet Aged | Queensland

IBERICO DUROC PORK CHOP

Sour Cherry Sauce | Sautéed Spinach | Balsamic Vinegar

PAN SEARED SALMON

Zucchini Noodle | Sun Dried Tomato
Champagne Beurre Blanc

PAN SEARED SEABASS

Sweet Pepper Piperade | Saffron | Lemon Garlic Herb Sauce

VEGETABLE WELLINGTON

Roasted Celeriac | Mushroom Duxelle | Brie Cheese

Remarks: For steak order, you may choose one of the following: Bearnaise Sauce, Five Peppercorn
Red Wine & Thyme, Horseradish Cream or Mushroom Mustard



SIDES MATTER 配菜

(pre-select three items for the table)

Sautéed Wild Mushroom | Lyonnaise Potato

Crispy Potato Wedges | Broccoli

Creamy Mashed Potato | Steam Asparagus

Macaroni and Cheese

THE SWEETS 甜品

(pre-select two items)

Baked Cheesecake

blueberry compote

Chocolate Mousse Tart

Vanilla Sauce | Fresh Strawberry

Nougat Parfait

Toast Mix Nuts | Berries Compote



FRESHLY BREWED COFFEE OR TEA 即磨咖啡或茶

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