

WOOLOOMOOLOO®

P R I M E

## Chef's Luncheon Menu

[ \$490 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

#### SALMON TARTARE

Avocado Purée | Horseradish Cream | Tobico

#### GARDEN SALAD

Mesclun Mix | Chioggia Beets | Radish | Witlof | Fennel  
Red Onion | Cucumber | Quinoa Puff

### CREAM OF CAULIFLOWER SOUP

Curry Oil | Rosemary Crouton | Chopped Chives



### MAIN COURSE 主菜

(pre-select two items)

#### FILET MIGNON 180g

Grass Fed | 3-4 weeks Wet Aged | Queensland

#### SALMON WELLINGTON

Cheese Gruyere | Creamy Spinach | Sriracha Aioli

#### 200 - DAY SIRLOIN 180g

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

#### 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 two items for the table)

French Fries | Broccoli

Sautéed Wild Mushroom

### 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 15<sup>th</sup> of September 2024 only.  
Prices are subject to change during peak season

WOOLOOMOOLOO®

P R I M E

## The Prime Luncheon Menu

[ \$520 per person ]

Complimentary bread to start

### APPETISER 頭盤

(pre-select three items)

#### CRAB CAKE

Mustard Slaw | Tartar Sauce

#### BURRATA

Chorizo | Mediterranean Vegetables | Basil Oil  
Pepperoni Crumbs

#### PRAWN COCKTAIL

Chilled Prawns | Cocktail Sauce

#### CHICKEN CAESAR SALAD

Bacon Sprinkles | Romaine | Parmesan Cheese  
Toasted Baguette

#### LOBSTER BISQUE SOUP

Lobster Meat | Cognac



### MAIN COURSE 主菜

(pre-select three items)

#### BEEF WELLINGTON 180g

Mushroom & Truffle Duxelles | Parma Ham | Foie Gras

#### 200 - DAY SIRLOIN 220g

Grain Fed | 2-3 weeks Wet Aged  
Western Australia

#### 200 - DAY RIB EYE 220g

Grass Fed | 2-3 weeks Wet Aged | Queensland

#### ROTOLO PASTA (V)

Roasted Butternut Spinach | Ricotta

#### PAN SEARED SALMON

Zucchini Noodle | Sun Dried Tomato  
Champagne Beurre Blanc

#### IBERICO DUROC PORK CHOP

Sour Cherry Sauce | Sautéed Spinach | Balsamic Vinegar

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)

Truffle Fries

Mashed Potato

Steam Asparagus

Sautéed Wild Mushroom

### 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

Subject to 10% service charge

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