

Steakhouse Dinner Menu

Complimentary Bread

APPETISER

(pre-select two items)

CRAB CAKE
coleslaw, tartar sauce

CREAM OF FOREST MUSHROOM
parmesan cheese, truffle duxelle

SALMON & TUNA TARTARE
beetroot purée, tobico, crème fraîche
herb butter ciabatta toast

STEAK TARTARE
hand cut tenderloin, herb butter
ciabatta toast

CLASSIC CAESAR SALAD
parma ham chips, baguette toasts, parmesan
wooloomooloo caesar dressing

PARMA HAM SALAD
arugula, cherry tomato, mini mozzarella
balsamic reduction



MAIN COURSE

(pre-select two items)

FILET MIGNON 180g
grass fed, 3-4 weeks wet aged

SPAGHETTI PUTTANESCA
anchovy, olive, tomato, capers, parsley

SIRLOIN 180g
100-day grain fed, thick cut

ROTOLO PASTA (V)
roasted butternut, spinach, ricotta

PAN SEARED SALMON
leek confit, saffron dill coulis

Remarks: For steak order, you may choose one of the following: Bearnaise Sauce, Five Peppercorn Red Wine or Mixed Mushroom Sauce

SIDE DISHES

(pre-select two items for the table)

Mashed Potato | Creamy Spinach | Steamed Broccolini



SWEETS

MANGO MOUSSE CAKE



FRESHLY BREWED COFFEE OR TEA

[HK\$550 per person]

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

Signature Dinner Menu

Complimentary Bread

APPETISER

(pre-select two items)

CRAB CAKE
coleslaw, tartar sauce

CREAM OF FOREST MUSHROOM
parmesan cheese, truffle duxelle

SALMON & TUNA TARTARE
beetroot purée, tobico, crème fraiche
herb butter ciabatta toast

STEAK TARTARE
hand cut tenderloin, herb butter
ciabatta toast

CLASSIC CAESAR SALAD GRILLED PRAWNS
parma ham chips, baguette toasts, parmesan
woolloomooloo caesar dressing

PARMA HAM SALAD
arugula, cherry tomato, mini mozzarella
balsamic reduction



MAIN COURSE

(pre-select two items)

FILET MIGNON 180g
grass fed, 3-4 weeks wet aged

FRENCH SPRING CHICKEN
mushroom fricassee, truffle oil

SIRLOIN 180g
100-day grain fed, thick cut

PAN SEARED SALMON
leek confit, saffron dill coulis

ROTOLO PASTA (V)
roasted butternut, spinach, ricotta

Remarks: For steak order, you may choose one of the following: Bearnaise Sauce, Five Peppercorn Red Wine or Mixed Mushroom Sauce

SIDE DISHES

(pre-select two items for the table)

Mashed Potato | Creamy Spinach | Steamed Broccoli | French Fries



SWEETS

CRÈME BRÛLÉE
with mixed berries compote



FRESHLY BREWED COFFEE OR TEA

[HK\$650 per person]

Subject to 10 % service charge

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Chef's Choice Dinner Menu

Complimentary Bread

APPETISER

(pre-select two items)

CRAB CAKE
coleslaw, tartar sauce

BEEF CARPACCIO
truffle mayonnaise, grated grana padano
horseradish

SALMON & TUNA TARTARE
beetroot purée, tobico, crème fraîche
herb butter ciabatta toast

STEAK TARTARE
hand cut tenderloin, herb butter
ciabatta toast

CLASSIC CAESAR SALAD WITH GRILLED CHICKEN
parma ham chips, baguette toasts, parmesan
woolloomooloo caesar dressing

LOBSTER BISQUE
dash of cognac, lobster meat



MAIN COURSE

(pre-select three items)

FILET OSCAR 280g
Jumbo crab, bearnaise sauce

PAN SEARED SALMON
leek confit, saffron dill coulis

SIRLOIN 340g
100-day grain fed, 2-3 weeks wet aged

PAN SEARED COD
couscous, bell pepper, preserved lemon gremolata

RIB EYE 340g
200-day grain fed, 3-4 weeks wet aged

*Remarks: For steak order, you may choose one of the following: Bearnaise Sauce, Five Peppercorn
Red Wine or Mixed Mushroom Sauce*

SIDE DISHES

(pre-select three items for the table)

Mashed Potato | Creamy Spinach | Steamed Asparagus | Grilled Broccolini
Sautéed Wild Mushroom | French Fries



SWEETS

Crème Brûlée
Chocolate Fudge Cake



FRESHLY BREWED COFFEE OR TEA

[HK\$810 per person]

Subject to 10 % service charge

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Premium Dinner Menu

Complimentary Bread

APPETISER

(pre-select three items)

CRAB CAKE
coleslaw, tartar sauce

BEEF CARPACCIO
truffle mayonnaise, grated grana padano
horseradish

SALMON & TUNA TARTARE
beetroot purée, tobico, crème fraîche
herb butter ciabatta toast

PAN FRIED FOIE GRAS
Brioche toasted, balsamic reduction

CLASSIC CAESAR SALAD WITH GRILLED CHICKEN
parma ham chips, baguette toasts, parmesan
woolloomooloo caesar dressing

LOBSTER BISQUE
dash of cognac, lobster meat



MAIN COURSE

(pre-select three items)

SURF & TURF
280g filet mignon, grilled sashimi grade scallop

PAN SEARED SALMON
leek confit, saffron dill coulis

WOOLOOMOOLOO CAJUN SPICED
RIB EYE 340g
200-day grain fed, 3-4 weeks wet aged

PAN SEARED COD
couscous, bell pepper, preserved lemon
gremolata

WAGYU SIRLOIN MB6-7+ 260g
350-day grain fed, 2-3 weeks wet aged

FRENCH SPRING CHICKEN
mushroom fricassee, truffle oil

Remarks: For steak order, you may choose one of the following: Bearnaise Sauce, Five Peppercorn Red Wine or Mixed Mushroom Sauce

SIDE DISHES

(pre-select three items for the table)

Mashed Potato | Creamy Spinach | Steamed Asparagus | Grilled Broccolini
Sautéed Wild Mushroom | French Fries



SWEETS

(pre-select two items)

Tiramisu | Crème Brûlée | Chocolate Fudge Cake



FRESHLY BREWED COFFEE OR TEA

[HK\$910 per person]

Subject to 10 % service charge

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