

Steakhouse Luncheon Menu

Complimentary bread to start

APPETISER

(pre-select two items)

CRAB CAKE

coleslaw, tartar sauce

COBB SALAD

grilled chicken, ham, egg, cheddar, avocado
cherry tomatoes, green goddess dressing

CLASSIC CAESAR SALAD

parma ham chips, baguette toasts, parmesan
woolloomooloo caesar dressing

CREAM OF FOREST MUSHROOM

parmesan cheese, truffle duxelle



MAIN COURSE

(pre-select two items)

FILET MIGNON 180g

grass fed, 3-4 weeks wet aged

PAN SEARED SALMON

leek confit, saffron dill coulis

PAN SEARED SEABASS FILLET

arugula, preserved lemon gremolata

SEAFOOD LINGUINE

with marinara sauce

*For Steak order, choose one from the following sauces:
Bearnaise, Five Peppercorn, Red Wine, Mixed Mushrooms*

SIDE DISHES

(pre-select two items for the table)

Mashed Potato | Creamy Corn | Sautéed Wild Mushroom



SWEETS

BAILEYS CHEESECAKE

with guinness brown sugar syrup



FRESHLY BREWED COFFEE OR TEA

[HK\$328 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*

Chef's Luncheon Menu

Complimentary Bread

APPETISER

(pre-select three items)

CRAB CAKE
coleslaw, tartar sauce

PRAWN COCKTAIL
chilled prawns, cocktail sauce

CREAM OF FOREST MUSHROOM
parmesan cheese I truffle duxelle

ONION SOUP
3 cheese toast

CAESAR SALAD WITH BEET CURED SALMON
parma ham chips, baguette toasts, parmesan
woolloomooloo caesar dressing

BURRATA (V)
pickled onion, marinated cherry tomatoes
herbs crumbs



MAIN COURSE

(pre-select three items)

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

PAN SEARED SALMON
leek confit, saffron dill coulis

SIRLOIN 180g
100-day, grain fed, thick cut

SEAFOOD LINGUINE
marinara sauce

PAN SEARED SEABASS FILLET
arugula, preserved lemon gremolata

*For Steak order, choose one from the following sauces:
Bearnaise, Five Peppercorn, Red Wine, Mixed Mushrooms*

SIDE DISHES

(pre-select two items for the table)

Mashed Potato I Creamy Corn I Sautéed Wild Mushroom I Grilled Asparagus



SWEETS

(pre-select two items)

Crème Brûlée I Rich Chocolate Cake I Mango Mousse Cake



FRESHLY BREWED COFFEE OR TEA

[HK\$408 per person]

Subject to 10 % service charge

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