

WOOLOOMOOLOO®

P R I M E

Barvellous Brunch

HK\$398 per guest
Includes a Welcome Drink of Mimosa

APPETISER

Select One

TUNA TATAKI

daikon | sesame crust | ginger balsamic

DUO OF SALMON TARTARE

shallot | capers | jalapeño | tobico | cucumber
avocado purée | horseradish cream

CRAB CAKE

coleslaw | lemon | tartar sauce
(Add supplement \$68)

PRAWN COCKTAIL

chilled prawns with cocktail sauce
(Add supplement \$38)

SOUP

BUTTERNUT SQUASH

roasted hazelnut | chives

MAIN COURSE

Select One

FOIE GRAS & MIXED MUSHROOM PASTA

foie gras cubes | black truffle paste

PAN SEARED BARRAMUNDI FILLET

ratatouille | tomato anchovy sauce

SLOW COOKED ROASTED CHICKEN SUPREME

curry carrot purée | roasted potato | rosemary jus

GRILLED NEW ZEALAND GRAIN FED RIB EYE (220g)

truffle mashed potato | baby carrots | red wine sauce

EGGS BENEDICT

poached eggs | smoked salmon | avruga caviar
sautéed spinach with hollandaise sauce

PRIME STEAK TARTARE

hand-cut with full condiments | smoky tomato sauce
pine nut emulsion | toasts

DESSERT

Select One

CRÈME BRÛLÉE

seasonal mixed berries

CHEESE PLATTER

seasonal jam | dried fruit

FRESHLY BREWED COFFEE OR TEA

Upgrade to Cappuccino / Latte / Mocha (+\$30) or Cocktail of the Month (+\$78)

2-HOUR FREE FLOW DRINKS PACKAGE PER PERSON

Martinis \$450
International Gin & Tonic \$400

Prosecco, House Wines, Beers \$350
Juices and Soft drinks \$200

WOOLOO
MOOLOO
GROUP

20 YEARS

Subject to 10% service charge

週末午餐

每位 HK\$398

包括一杯迎賓飲品 - 橙味氣泡酒

頭盤

(選擇一項)

輕煎吞拿魚

配白蘿蔔, 芝麻, 薑汁黑醋

蟹餅

沙拉菜、他他醬 (另加港幣 \$68)

三文魚他他二重奏

干蔥、水瓜柳、墨西哥辣椒、飛魚子、青瓜、牛油果茸和辣根忌廉

雞尾酒醬鮮蝦

凍大蝦配雞尾酒醬 (另加港幣 \$38)

湯

胡桃南瓜忌廉湯

榛子, 法蔥

主菜

(選擇一項)

鵝肝野菌扁意粉

黑松露醬

香煎海曹魚

法式燉菜, 銀魚柳蕃茄汁

慢煮法式雞胸

咖哩甘荀醬, 烤新薯, 迷迭香汁

烤紐西蘭肉眼扒 (220 克)

黑松露薯蓉, 小甘荀、紅酒汁

班尼迪蛋

水煮蛋、煙熏三文魚、仿魚子醬
炒菠菜和荷蘭醬

上等牛排他他

手工切制的調味品、煙熏蕃茄醬、松子醬和多士

甜品

(選擇一項)

法式焦糖燉蛋

芝士拼盤

時令果醬及果乾

咖啡或茶

+\$30 升級至 卡布奇諾 / 拿鐵 / 摩卡咖啡 或 +\$78 升級至 當月特調雞尾酒

兩小時暢飲

馬天尼 \$450

琴酒和湯力水 \$400

氣泡酒、紅白餐酒、啤酒 \$350

果汁、汽水 \$200