

Woolloomooloo Group was established in 2004 to “raise the steaks” in Asia’s flourishing dining scene with ambitious culinary standards and the kind of easy sophistication that inspires a memorable restaurant experience. Since launching our first restaurant in 2004, our portfolio has expanded to include Woolloomooloo Prime, Woolloomooloo Steakhouse and The Chop House with locations in Hong Kong and Singapore.

WOOLOOMOOLOO PRIME

Tsim Sha Tsui, Hong Kong



WOOLOOMOOLOO STEAKHOUSE



Swissotel The Stamford, Singapore

Wan Chai & TST East, Hong Kong



THE CHOP HOUSE

Tsim Sha Tsui, Hong Kong

Private Dining Room / Functions

Our private dining spaces are perfectly suited for hosting an intimate gathering for family and friends for up to 20 pax. Space for larger parties are also available as sections of the restaurant or the entire restaurant can be closed off for private events. For more information please contact cristina@wooloo-mooloo.com with your enquiries.

Dietary Requirements

Please inform your server prior to ordering should you have any dietary restrictions. We will always endeavour to cater to your needs but cannot be held responsible for traces of allergens.

Saturday & Sunday Brunch

Introducing the Champagne House of Delamote, we invite you to join us for a thirst quenching free flow weekend champagne brunch which includes Champagne, Wines, Cocktails and more from 12pm to 3pm with a 4 course set brunch at \$138++ or with free Flow Delamotte Blanc de Blanc at \$168++. The food menu is available at \$48++ without the beverage package. Menu changes frequently, kindly visit our website @ www.wooloo-mooloo.com to view the menu.

CHECK IN

www.wooloo-mooloo.com



GIFT CERTIFICATES

Available in denominations of \$50 and \$100 dollars

CORKAGE POLICY

\$50 per bottle or a 1 for 1 waiver charge applies

Woolloomooloo Set Dinner

Not available on Fridays, Saturdays, Eve & Public Holidays

Set Dinner @ \$128 per person, select one in each category

APPETISERS

Soup of the Day | ask us |

Colossal Crab Lump Salad | iceberg lettuce | louis dressing | diced tomato

Australian Wagyu Carpaccio | rocket | shaved parmesan | olive oil

Two to Share

The Mediterranean | burrata | parma ham | roasted tomato | bell peppers

Lobster Bisque splash of cognac | lobster meat **Additional \$10**

MAIN COURSE

Daintree Salt Water Barramundi burnt butter | dashi | capers

Iberico Pork Chop | apple compote | red wine jus

Boston Lobster Linguine | lemon dashi butter | king prawn oil | chives

220gm 100% Grass Fed Australian Tenderloin | watercress | peppercorn sauce

220gm 300 Day Grain Fed USDA Prime Sirloin | watercress | red wine jus **Additional \$25**

SIDE DISH

Mashed Potatoes | **Garden Salad** | **Creamy Spinach**

DESSERT

Mango Passionfruit Rice Pudding

Gorgonzola & Figs

Double Scoop Häagen Dazs Belgian Chocolate with Almonds

WINE PAIRING

Additional \$68

3 Glasses, 1 White & 2 Reds

Additional \$78

4 Glasses, 1 White, 2 Reds, 1 Dessert Wine / Port

pls note that set menus may be subject to change without notice

*Consuming raw/undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
We will always endeavour to cater to your dietary restrictions but cannot be held responsible for traces of allergens.
All prices are subject to 10% s.c. and prevailing government tax.*

Our Oyster Selection

served fresh, stored at 4 degrees celsius, limited stocks available

Natural on the Half Shell mignonette sauce tabasco lemon	44
Kilpatrick onion bacon thyme	48

Starters

The Mediterranean burrata parma ham roasted tomato bell peppers	36
Australian Wagyu Carpaccio rocket shaved parmesan olive oil	28
Sautéed Slipper Lobsters lobster bisque garlic flakes crispy pancetta	35
Jumbo Prawn Cocktail wasabi cream avocado mousse cocktail sauce	39
Colossal Crab Lumps iceberg lettuce louis dressing mustard mayo	37
30g Antonius Oscietra Caviar blinis herbed crème fraiche hen's egg	78
Steak Tartare australian tenderloin truffle aioli ciabatta	38
Jumbo Lump Crab Cake coleslaw mustard mayonnaise tartare sauce	39
Seared Hokkaido Scallops applewood smoked bacon mango chutney	37
Iberico Ham Selection focaccia crackers artichokes feta peppers	44

24 months jamón ibérico de recebo & 36 months jamón ibérico de bellota

Soups

Soup of the Day ask us	19
Cream of Forest Mushroom garlic croutons parmesan truffle oil	19
Lobster Bisque splash of cognac lobster meat	27

Caesar Salad Selection

crispy pancetta, hen egg, croutons, parmesan

Classic / Grilled Chicken Breast / Mixed Seafood	19 / 25 / 27
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Salads

Garden Salad baby spinach romaine heart of palm mustard vinaigrette	18
Centre Cut Iceberg Lettuce blue cheese crispy bacon chervil	24
Colossal Crab Lump Salad iceberg lettuce louis dressing diced tomato	31
Wooloomooloo Salad filet mignon spinach mushrooms truffle aioli	33

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Individual Cuts

All loins are handpicked, cut in-house and seared on our 1800 degree fahrenheit broiler

All steaks are served with following sauces

Au Jus	Peppercorn	Ponzu	Red Wine Madeira		
100% Grass Fed Australian Tenderloin				220g	82
3-4 weeks wet aged victoria					
Beef Wellington	mushroom duxelle parma ham foie gras			220g	99
victoria australian grass fed tenderloin					
Australian Barley Fed Rib Eye				340g	79
150-day barley fed 3-4 weeks wet aged victoria					
Japanese Wagyu Striploin				200g	128
700-day grain fed A4 kagoshima prefecture					
Mayura Station Chocolate Fed Wagyu Ribeye				340g	158
550-day grain fed marble score 8-9 south australia					
USDA Prime Striploin				340g	88
150-day grain fed 4 weeks wet aged washington state					
USDA Prime Rib Eye				340g	99
300-day grain fed 4 weeks wet aged illinois					
USDA Prime Cajun Spiced Rib Eye				340g	99
300-day grain fed 48 hour marination 4 weeks wet aged illinois					

Australian Sharing Cuts

Porterhouse		1kg	189
200-day grain fed 4 weeks wet aged queensland			
Wagyu Tomahawk	400-day grain fed marble score 5 sanchoku	per kg	209
queensland			
Mayura Wagyu OP Rib	550-day grain fed marble score 8-9	per kg	298
south australia			

Other Specialties

Wild Mushroom Rigatoni	wild mushroom cream sauce black truffle	39
Pan Roasted Corn Fed Chicken	foie gras wild mushroom chicken jus	56
Daintree Salt Water Barramundi	burnt butter dashi capers	52
New Zealand King Salmon	crab meat spring onion tomato raisin salsa	57
Dingley Dell Pork Chop	miso glaze scallions toasted sesame	68
Kinross Station Lamb Cutlets	crusted persillade red wine sauce	78
Roasted Boston Lobster	cocktail sauce butter lemon	market price/189 per kg

Vegetables

Side Caesar / Garden Salad	13	Creamy Spinach	15
Wild Mushrooms	15	Sautéed Spinach	15
Sautéed Onions	14	Steamed Broccoli	14
Creamy Corn	15	Grilled / Steamed White Asparagus	22

Potatoes & Starch

Classic Potato Purée	15	Baked Potato	17
Black Truffle Potato Purée	19	Lyonnais Potatoes	16
French Fries	15	Truffle Mac & Cheese	20
Truffle Fries	17	Hash Brown	18

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