

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 Duval-Leroy, 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 Duval-Leroy Blanc de Blancs 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

Bread & Butter 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

please note that set menus may subject to change without notice

consuming raw/undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

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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**
consuming raw seafood or shellfish may increase your risk of foodborne illness

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**

Pan Seared Foie Gras | homemade brioche | apple compote | assorted salts **40**

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**
consuming undercooked meats or eggs may increase your risk of foodborne illness

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 | pipparas **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**

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**

Woolloomooloo 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	Ginger & Ponzu	Red Wine Madeira
100% Grass Fed Australian Tenderloin			220g 82
3-4 weeks wet aged victoria			
Beef Wellington			220g 99
mushroom duxelle parma ham foie gras victoria australian grass fed tenderloin			
Australian Barley Fed Rib Eye			340g 79
150-day barley fed 3-4 weeks wet aged victoria			
			450g 105
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			
			450g 128
USDA Prime Cajun Spiced Rib Eye			340g 99
300-day grain fed 48 hours marination 4 weeks wet aged illinois			

Australian Sharing Cuts

Porterhouse	1kg 189
200-day grain fed 4 weeks wet aged queensland	
Wagyu Tomahawk	per kg 209
400-day grain fed marble score 5 queensland	

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 Asparagus	18

Potatoes & Starch

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

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