

WOOLOOMOOLOO®

P R I M E

Executive Set Lunch

APPETISER *Select One*

TUNA TATAKI

daikon | sesame crust | ginger balsamic

BUTTERNUT SQUASH SOUP

roasted hazelnut | chives

CRAB CAKE

coleslaw | tartar sauce (add supplement \$68)

MAIN COURSE *Select One*

FOIE GRAS & MIXED MUSHROOM PASTA

foie gras cubes | black truffle paste

HK\$198

PAN SEARED BARRAMUNDI FILLET

ratatouille | tomato anchovy sauce

HK\$238

SLOW COOKED ROASTED CHICKEN SUPREME

curry carrot purée | roasted potato | rosemary jus

HK\$248

GRILLED NEW ZEALAND GRAIN FED RIB EYE (220g)

truffle mashed potato | baby carrots | red wine sauce

HK\$278

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)

WINE PAIRING

Red Wine: Villa Antinori Chianti Classico Riserva DOCG

White Wine: Hugel Estate Gewurztraminer

(Add Supplement \$98 per glass)

WOOLLOOMOOLOO®
GROUP

20 YEARS

Subject to 10% s.c.

行政午市套餐

頭盤 (選擇一項)

輕煎吞拿魚

配白蘿蔔, 芝麻, 薑汁黑醋

胡桃南瓜忌廉湯

榛子, 法蔥

蟹餅

配他他醬, 沙拉菜 (另加港幣\$68)

主菜 (選擇一項)

鵝肝野菌扁意粉

黑松露醬

HK\$198

香煎海曹魚

法式燉菜, 銀魚柳蕃茄汁

HK\$238

慢煮法式雞胸

咖哩甘荀醬, 烤新薯, 迷迭香汁

HK\$248

烤紐西蘭肉眼扒 (220 克)

黑松露薯蓉, 小甘荀、紅酒汁

HK\$278

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

葡萄酒配搭

紅酒: 意大利: Villa Antinori Chianti Classico Riserva DOCG

白酒 法國: Hugel Estate Gewurztraminer

(每杯另加港幣 \$98)