

WOOLOOMOOLOO®

P R I M E

## Executive Set Lunch

### APPETISER *Select One*

#### SLOW COOKED CAJUN CHICKEN SALAD

romaine lettuce | cucumber | cherry tomato

#### BEEF GOULASH SOUP

parmesan cheese | rosemary croutons

#### CRAB CAKE

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

### MAIN COURSE *Select One*

#### GARLIC PRAWN PASTA

cherry tomato | tomato sauce | chives

HK\$208

#### PAN SEARED BARRAMUNDI FILLET

broccolini | mashed potato | roasted cherry tomatoes | mango salsa

HK\$238

#### CAJUN PORK LOIN

roasted herb potatoes | grilled apple slice

arugula salad | red wine sauce

HK\$268

#### GRILLED NEW ZEALAND BEEF TENDERLOIN (170g)

mashed potato | asparagus | crab lump | choron sauce

HK\$288

#### Freshly Brewed Coffee or Tea

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



### DESSERT *Select One – Add supplement \$70*

CRÈME CATALANA

CHEESE PLATTER

seasonal jam | dried fruit

### WINE PAIRING

Red Wine: Villa Antinori Chianti Classico Riserva DOCG

White Wine: Hugel Estate Gewurztraminer

(Add Supplement \$98 per glass)

WOOLOO  
MOOLOO  
GROUP

20  
YEARS

Subject to 10% s.c

## 行政午市套餐

### 頭盤 (選擇一項)

#### 慢煮香辣雞沙律

羅馬生菜, 紅菜頭, 凱撒沙律醬

#### 匈牙利蕃茄牛肉湯

巴馬臣芝士, 香脆包粒

#### 蟹餅

配他他醬, 沙拉菜 (另加港幣\$68)

### 主菜 (選擇一項)

#### 香蒜大蝦意粉

櫻桃茄, 羅勒蕃茄汁

HK\$208

#### 香煎海曹魚

長柄西蘭花, 薯蓉, 芒果沙沙

HK\$238

#### 慢煮香辣豬脊肉

香草燒薯, 燒蘋果, 火箭菜沙律, 紅酒汁

HK\$268

#### 烤紐西蘭牛柳 (170 克)

蟹肉, 蘆筍, 薯蓉, 香草蕃茄蛋黃汁

HK\$288

### 即磨咖啡或茶

+ \$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



### 甜品 選擇一項 - 另加港幣 \$70

加泰羅尼亞焦糖布丁

芝士拼盤

時令果醬及果乾

### 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)