

# WOOLOOMOOLOO<sup>®</sup> steakhouse

WAN CHAI

## Valentine's Special Dinner 情人節晚餐

February 13-15<sup>th</sup>, 2025 | 2025年2月13-15日

### Appetiser 頭盤

(Select One 選擇一項)

#### Lightly Seared Cured Tuna Roll

Crab Meat, Salmon Roe, Pickled Vegetables, Yuzu Mayonnaise  
with Passion Fruit Gel

輕煎吞拿魚卷 蟹肉, 三文魚子, 柚子醬

#### Crab Cake

Coleslaw, Remoulade Sauce with Mango Salsa  
蟹餅 椰菜沙律, 風味蛋黃醬, 芒果沙沙

#### Deep Fried Burrata Cheese

Marinara Sauce, Cherry Tomatoes, Roasted Pickled  
Zucchini with Green Oil

炸布拉達芝士 蕃茄醬, 燒意大利青瓜, 香草油

#### Creamy Tomato Soup

Braised Lentil, Chives and Olive Oil  
蕃茄忌廉濃湯 燴蘭度豆, 法蔥

### Main Course 主菜

(Select One 選擇一項)

#### Linguini Marinara with Mussels, Prawn and Salmon

Cherry Tomatoes, Garlic Flakes, Parsley and Lobster Reduction  
香蒜龍蝦汁海鮮扁意粉 大蝦 三文魚 青口

#### Salmon Wellington

Mushroom Duxelles, Creamy Spinach, Broccolini with Dill Hollandaise  
威靈頓三文魚 野菌醬, 忌廉菠菜, 刁草荷蘭醬

#### Grilled Australian Tenderloin with Confit Lobster Meat (180g)

Mashed Potatoes, Sauteed Pearl Onion, Baby pepper with Chanterelle Mushroom  
Asparagus with Chimichurri Butter

烤澳洲牛柳配油浸龍蝦 雞油菌, 薯蓉, 蘆筍, 青醬牛油

#### Wagyu Kiwami Sirloin MB9+ (340g)

Mashed Potato, Broccolini, Red Wine Sauce (Add Supplement HK\$288)  
MB9+ 頂級和牛西冷扒 薯蓉 西蘭花苗 紅酒汁 (另加HK\$288)

### Dessert 甜品

#### Red Velvet Cake with Bergamot Cream

Chocolate Crumble, Mixed Berries  
紅絲絨蛋糕配佛手柑忌廉 朱古力金寶, 鮮雜莓

#### Freshly Brewed Coffee or Tea

Upgrade to Cappuccino / Latte / Mocha (+\$20) or Floral Diamond Mocktail / Love Cupid Cocktail (Add \$78)  
+\$20 升級至 卡布奇諾 / 拿鐵 / 摩卡咖啡 或 或可升級無酒精雞尾酒 Floral Diamond 或有酒精雞尾酒 Love Cupid 另加 \$78

Wine Pairing 2 glasses – Add on \$160 兩杯 餐酒配搭另 – 另加港幣 \$160  
Tohu Awatere Valley Sauvignon Blanc and Penfolds Koonunga Hill 76 Shiraz Cabernet

HK\$ 888 per person + 10% service charge 每位 HK\$ 888 另收 10% 服務費

\*Advance deposit of \$500 per person is required to secure your reservation on the 14<sup>th</sup> of February

\*每人需提前支付 500 美金嘅押金以擔保你係 2 月 14 日嘅預訂

