

**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, Omaroo Grill and Moo! with locations in Hong Kong and Singapore.

#### **WOOLOOMOOLOO PRIME**

Tsim Sha Tsui, Hong Kong



#### **OMAROO GRILL**

Central, Hong Kong



#### **WOOLOOMOOLOO STEAKHOUSE**

Swissotel The Stamford, Singapore

Wan Chai & TST East, Hong Kong



#### **MOOO!**

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](mailto: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 Pol Roger, 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 \$48++ or with free flow Pol Roger Champagne brut at \$138++. Menu changes frequently, kindly visit our website @ [www.wooloo-mooloo.com](http://www.wooloo-mooloo.com) to view the menu.

#### **CHECK IN**

[www.wooloo-mooloo.com](http://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 @ \$138 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**

**4 Glasses, 1 White, 2 Reds, 1 Dessert Wine / Port** **Additional \$78**

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**

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**  
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 **38**

**Australian Wagyu Carpaccio** | rocket | shaved parmesan | olive oil **30**

**Sautéed Slipper Lobsters** | lobster bisque | garlic flakes | crispy pancetta **37**

**Pan Seared Foie Gras** | homemade brioche | apple compote | assorted salts **42**

**Jumbo Prawn Cocktail** | wasabi cream | avocado mousse | cocktail sauce **41**

**Colossal Crab Lumps** | iceberg lettuce | louis dressing | mustard mayo **39**

**30g Antonius Oscietra Caviar** | blinis | herbed crème fraiche | hen's egg **80**

**Steak Tartare** | australian tenderloin | truffle aioli | ciabatta **40**  
consuming undercooked meats or eggs may increase your risk of foodborne illness

**Jumbo Lump Crab Cake** | coleslaw | mustard mayonnaise | tartare sauce **41**

**Seared Hokkaido Scallops** | applewood smoked bacon | mango chutney **39**

**Iberico Ham Selection** | focaccia crackers | artichokes | pipparas **46**

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

## Soups

**Soup of the Day** | ask us | **21**

**Cream of Forest Mushroom** | garlic croutons | parmesan | truffle oil **21**

**Lobster Bisque** | splash of cognac | lobster meat **29**

## Caesar Salad Selection

crispy pancetta, hen egg, croutons, parmesan

**Classic / Grilled Chicken Breast / Mixed Seafood** **21 / 27 / 29**

## Salads

**Garden Salad** | baby spinach | romaine | heart of palm | mustard vinaigrette **20**

**Centre Cut Iceberg Lettuce** | blue cheese | crispy bacon | chervil **26**

**Colossal Crab Lump Salad** | iceberg lettuce | louis dressing | diced tomato **33**

**Woolloomooloo Salad** | filet mignon | spinach | mushrooms | truffle aioli **35**

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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
<b>100% Grass Fed Australian Tenderloin</b>			<b>220g 88</b>
3-4 weeks wet aged   victoria			
<b>Beef Wellington</b>			<b>220g 99</b>
mushroom duxelle   parma ham   foie gras   victoria   australian grass fed tenderloin			
<b>Australian Barley Fed Rib Eye</b>			<b>340g 85</b>
150-day barley fed   3-4 weeks wet aged   victoria			
			<b>450g 110</b>
<b>Japanese Wagyu Striploin</b>			<b>200g 128</b>
700-day grain fed   A4   kagoshima prefecture			
<b>Mayura Station Chocolate Fed Wagyu Ribeye</b>			<b>340g 158</b>
550-day grain fed   marble score 8-9   south australia			
<b>USDA Prime Striploin</b>			<b>340g 88</b>
150-day grain fed   4 weeks wet aged   washington state			
<b>USDA Prime Rib Eye</b>			<b>340g 99</b>
300-day grain fed   4 weeks wet aged   illinois			
			<b>450g 128</b>
<b>USDA Prime Cajun Spiced Rib Eye</b>			<b>340g 99</b>
300-day grain fed   48 hours marination   4 weeks wet aged   illinois			

## Australian Sharing Cuts

<b>Porterhouse</b>	<b>1kg 199</b>
200-day grain fed   4 weeks wet aged   queensland	
<b>Wagyu Tomahawk</b>	<b>per kg 219</b>
400-day grain fed   marble score 5   queensland	
<b>Blackmore Rhones OP Rib Eye</b>	<b>per kg 275</b>
grass fed   marble score 6   victoria	

## Other Specialties

<b>Wild Mushroom Rigatoni</b>   wild mushroom cream sauce   black truffle	<b>41</b>
<b>Pan Roasted Corn Fed Chicken</b>   foie gras   wild mushroom   chicken jus	<b>58</b>
<b>Daintree Salt Water Barramundi</b>   burnt butter   dashi   capers	<b>54</b>
<b>New Zealand King Salmon</b>   crab meat   spring onion   tomato raisin salsa	<b>59</b>
<b>Dingley Dell Pork Chop</b>   miso glaze   scallions   toasted sesame	<b>70</b>
<b>Kinross Station Lamb Cutlets</b>   crusted persillade   red wine sauce	<b>80</b>
<b>Roasted Boston Lobster</b>   cocktail sauce   butter   lemon	<b>market price/189 per kg</b>

## Vegetables

<b>Side Caesar / Garden Salad</b>	<b>14</b>	<b>Creamy Spinach</b>	<b>16</b>
<b>Wild Mushrooms</b>	<b>16</b>	<b>Sautéed Spinach</b>	<b>16</b>
<b>Sautéed Onions</b>	<b>15</b>	<b>Steamed Broccoli</b>	<b>15</b>
<b>Creamy Corn</b>	<b>16</b>	<b>Grilled / Steamed Asparagus</b>	<b>19</b>

## Potatoes & Starch

<b>Classic Potato Puree</b>	<b>16</b>	<b>Hash Brown</b>	<b>19</b>
<b>Black Truffle Potato Puree</b>	<b>20</b>	<b>Lyonnais Potatoes</b>	<b>17</b>
<b>French Fries</b>	<b>16</b>	<b>Truffle Mac &amp; Cheese</b>	<b>21</b>
<b>Truffle Fries</b>	<b>18</b>	<b>Baked Potato</b>	<b>18</b>

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