



澳洲牛扒
AUSTRALIAN

STEAKS

All steaks are served with Watercress Noodle Garnish

所有牛扒均配脆炸天使麵伴菜

Choice of Sauce with Your Steak

選擇您最喜歡的牛扒醬汁

Creamy Peppercorn 胡椒忌廉汁

Mushroom and Mustard 蘑菇芥末汁

Shallot and Red Wine 紅酒汁

Filet Mignon, Grass Fed \$368

Tender, Soft Bite, Cooked to your Liking

澳洲草飼牛柳

Hanging Tender \$350/ \$375

(Original / Cajun Spiced)

Firm Texture, Meaty Flavour, Medium Rare

澳洲封門柳 (原味/辣香味)

Rib Eye, Australia Angus M3 \$435

200 days, Grain Fed, Cooked to your Liking

澳洲200日穀飼安格斯M3肉眼扒

Porterhouse Steak, Australia \$888

100 days grain fed beef (1kg)

Served sliced with your choice of sauce

澳洲100日穀飼T骨牛扒(1公斤)

MOOO Mixed Grill \$498

Cajun Hanging Tender, Spiced Pork Sausage

Chicken Skewer, Pickled Salad

Served sliced with your choice of sauce

招牌MOOO燒烤拼盤 - 澳洲封門柳、

香料豬肉腸、烤雞串、醋漬沙律

主菜
MAINS

PLATES

Homemade Rotolo Pasta (V) \$178

Roasted Butternut, Spinach, Ricotta

旋渦闊條麵、烤奶油瓜、菠菜、羊奶芝士

Crispy Brick Chicken \$258

Capers, Red Chili Flakes, Broccoli

香烤春雞、酸豆、紅辣椒乾、西蘭花苗

Pan Seared Cod \$238

Curry Sauce, Chutney, Raita

香煎鱈魚、咖喱汁、酸辣醬、印度酸奶醬

Pork Chop \$298

Bacon Crusted, Red Cabbage,

Roasted Apple Rosemary Mostarda

脆煙肉豬扒、紫椰菜、烤蘋果芥末醬

Spaghetti Carbonara \$182

Pancetta, Egg Yolk, Parmesan Cheese

卡邦尼意粉、意式煙肉、蛋黃、巴馬臣芝士

SIGNATURE

Slow Cooked Australian Sirloin \$248

Claypot Rice

Porcini Mushroom, Fried Egg

黯然銷魂慢煮澳洲西冷牛扒牛肝菌煲仔飯

Bone Marrow & Brisket Wellington \$288

Mushroom Duxelle, Duck Liver Mousse, Shallot Marmalade

原條牛骨髓慢煮牛腩威靈頓

(Please allow 25 minutes to prepare 請預留25分鐘製作時間)

A MEMBER OF THE

WOOLLOO
MOOLOO
GROUP

SALAD

Smoked Salmon Salad \$108

Quail Egg . Potato Crouton, Caesar Dressing

煙三文魚鵝鶉蛋凱撒沙律

MOOO' Salad \$98

Rocket, Beets, Avocado, Red Pepper,

Goat's Cheese, Green Goddess Dressing

MOOO招牌沙律

LANGOS

BREAD

Barbeque Chicken \$92

Three Cheese, Red Pepper,

Balsamic Onion

煙熏烤雞靚哥炸包、

三重芝士、黑醋洋蔥

Satay Beef \$98

Sour Cream, Pickled & Onion,

Peanut Sauce

沙嗲牛肉靚哥炸包、酸忌廉、

醃洋蔥、花生醬



分享
SHARING

MOOPAS

Baby Back Ribs \$162

Barbecue Glazed, Pineapple & Tomato Salsa

燒烤醬豬肋骨、蕃茄菠蘿莎莎

Crumbed Quail \$138

Buttered Onion . Pickled Courgettes

酥脆鵝鶉、牛油洋蔥及醃青瓜

Slow Roasted Pork Belly \$145

Spice Marinade, Pickled Red Cabbage

慢煮香料豬腩肉、醃紅椰菜

MOOO's Burger \$178

St. André Cheese, Peppercorn Sauce, Fries

黑椒汁法式芝士漢堡、薯條

Braised Beef Brisket Burger \$198

Cheddar Cheese, Pickled Onions, Garlic Mayo, Fries

慢煮牛腩漢堡、車打芝士、

醃洋蔥、蒜香蛋黃醬、薯條

MUSSELS

Mussels Marinere \$198

Shallots, Garlic, Basil, White Wine Butter Sauce

乾蔥、香蒜、羅勒、白酒牛油汁

Flamed Mussels \$208

Chorizo XO, Apple Cider Sauce,

Pickled Lemon, Parsley

火焰青口、辣肉腸XO醬、漬檸檬、蕃茜

佐酒小食
NIBBLES

SNACKS

Crispy Potato Disks \$68

Chive Ranch

香脆馬鈴薯、田園沙律醬

B.L.T Grougeres \$72

Bacon, Lettuce, Tomato, Bacon Aioli

蕃茄煙肉芝士泡芙

Corn Ribs \$78

Polenta Balls, Spicy Harissa Aioli

炸粟米條、玉米球、哈里薩蒜泥蛋黃醬

Prawn Toast \$98

Shanghai Mayonnaise, Sesame Seeds

香脆蝦多士、醬油蛋黃醬、芝麻

Chicken Wings \$138

Sichuan Honey Glaze, Pickled Ginger, Lime

川式蜜汁香脆雞翼、醋漬薑片

Buffalo Wings \$138

Hot Sauce, Pickled Apple, Celery

水牛城雞翼、醃蘋果、西芹

Thai Chili Pork Belly Skewer \$105

Green Curry Paste . Crispy Pork Skin

泰式青咖喱豬腩肉串燒

Bang Bang Chicken Skewer \$112

Homemade Bang Bang Sauce

香烤棒棒雞串燒

Mini Chicken Kiev's \$138

Creamy Charred Leeks, Pancetta, Garlic Aioli

芝士雞肉丸、忌廉大蔥、意式煙肉、香蒜醬

SIDE DISHES

French Fries (V) 炸薯條 \$55 • **Crushed New Potato Stack (V) 香脆新薯 \$75** • **Creamy Wild Mushroom (V) 忌廉野菌 \$78**

Creamy Mashed Potato (V) 忌廉薯蓉 \$58 • **Creamy Spinach (V) 忌廉菠菜 \$68**

*Prices in HK Dollars and subject to 10% s.c. Cakeage \$150 per pound . Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server prior to ordering should you have any dietary restrictions. We will always endeavor to cater to your needs but cannot be held responsible for traces of allergens.

所有價錢以港幣計算及另收加一服務費。切餅費每磅港幣\$150。食用生的或未煮熟的肉類、家禽、海鮮、貝類或雞蛋可能會增加您患食源性疾病的風險。如果您有任何飲食限制，請在訂購前通知您的服務員。我們將努力滿足您的需求，但不對過敏原的痕跡負責。