



WOOLOOMOOLOO®
P R I M E

Executive Set Lunch

APPETISER

(Select One)

Potato Leek Soup

rosemary croutons

Roasted Cherry Tomato & Mozzarella Salad

arugula, roasted pine nuts, balsamic glaze

Crab Cake

tartar sauce, mustard slaw (Add on \$58)

MAIN COURSE

(Select One)

Pan Seared Barramundi Fillet

broccolini, mashed potato, roasted cherry tomatoes, mango salsa

Grilled New Zealand Beef Tenderloin 180g

truffle mash potato, baby carrot, beef fat chimichurri (Add on \$88)

Mushroom Risotto

wild mushroom, truffle paste, parmesan cheese

Prime Steak Tartare

*hand-cut with full condiments, smoky tomato sauce
pine nut emulsion, toasts*

DESSERT

Chocolate Mousse Tart

mix berries sauce & fresh strawberries

Freshly Brewed Coffee or Tea

HK\$198 per person + 10% service charge

WINE PAIRING

(Add Supplement \$98 per glass)

Red Wine: Villa Antinori Chianti Classico Riserva DOCG

White Wine: Hugel Estate Gewurztraminer



滙豐信用卡持卡人專享 Exclusively for HSBC Credit Cardholders



行政午市套餐

頭盤

(選一)

薯仔大蒜湯

迷迭香麵包粒

烤車厘茄水牛芝士沙律

火箭菜, 烤松子仁, 意大利黑醋

蟹餅

他他醬、芥末椰菜沙律 (另加 \$58)

主菜

(選一)

香煎鱈魚

西蘭花苗, 薯蓉, 烤車厘茄, 芒果莎莎

烤紐西蘭牛柳 180g

松露薯蓉, 嫩甘筍, 阿根廷青醬 (另加 \$88)

野菌燴意大利飯

野菌、黑松露、巴馬臣芝士

生牛肉他他

手切生牛肉、煙燻蕃茄醬、松子醬、法式麵包多士

甜品

朱古力慕絲撻

雜莓醬 & 新鮮士多啤梨

即磨咖啡或茶

每位 HK\$198 + 10% 服務費

葡萄酒配搭

(每杯額外港幣\$98)

紅酒: Villa Antinori Chianti Classico Riserva DOCG

白酒: Hugel Estate Gewurztraminer

