

WOOLOOMOOLOO®
steakhouse

Mother's Day

Weekend Brunch

HK\$378 per person

Available until 3:00pm 至下午三時

Appetiser 頭盤

(Select One 選擇一項)

CRAB CAKE
coleslaw | tartar sauce
蟹餅 配他他醬 沙律菜

CRISPY PARMA HAM MELON
rocket | aged balsamic sauce
脆脆巴馬火腿配蜜瓜 火箭菜, 黑醋汁

Soup 湯

CREAM OF MUSHROOM

parmesan cheese | croutons 意大利野菌濃湯 巴馬臣芝士, 香脆包粒

Main Course 主菜

(Select One 選擇一項)

KING SALMON EGGS BENEDICT

poached egg | beet-cured king salmon | avocado | mixed grilled vegetables | hollandaise sauce
野生三文魚班尼迪 水煮蛋, 紅菜頭醃三文魚, 牛油果, 扒什菜 & 荷蘭汁

HOKKAIDO SCALLOP PASTA

aglio olio pepperoncini | chili 北海道帶子 香辣大蒜橄欖油意粉

PAN SEARED HALIBUT FILLET

mixed vegetables | tomato lemon salsa | yellow capsicum purée
香煎比目魚扒 檸檬蕃茄沙沙, 烤蔬菜, 黃波椒汁

ROASTED PORK LOIN

roasted potatoes | apple compote | mustard jus
香烤西班牙豬脊肉 香草燒薯, 蘋果茸, 芥末籽汁

GRILLED NEW ZEALAND BEEF TENDERLOIN (170g)

pan seared foie gras | potato purée | mushroom duxelle | red wine sauce
烤紐西蘭牛柳 鵝肝, 薯蓉, 野菌醬, 紅酒汁

Dessert 甜品

(Select One 選擇一項)

MUM'S DESSERT

strawberry, chocolate mousse, lychee jelly
母親節甜品 - 士多啤梨, 朱古力慕絲, 荔枝啫喱

CRÈME BRÛLÉE

法式焦糖燉蛋

Freshly Brewed Coffee or Tea 咖啡或茶

Upgrade to Cappuccino / Latte / Mocha (+\$20) or Cocktail of the Month (+\$58)

即磨咖啡或茶 +\$20 升級至 卡布奇諾 / 拿鐵 / 摩卡咖啡
或 +\$58 升級至 當月特調雞尾酒

Subject to 10% service charge
另加一服務費

WOOLOOMOOLOO®
steakhouse

Mother's Day

3-course Set Dinner

HK\$628 per person

Appetiser 頭盤

(Select One 選擇一項)

King Salmon Caesar Salad

beet cured king salmon, parma ham chips
baguette toasted, parmesan
Woolloomooloo Caesar dressing
帝王三文魚凱撒沙律紅菜頭醃三文魚, 巴馬火腿脆片
法包多士, 巴馬臣芝士, 經典凱撒醬

Sautéed Garlic Prawn

lobster bisque, garlic, sofrito
(Add supplement \$80)
蒜蓉虎蝦 燴洋蔥蕃茄, 蒜片, 龍蝦汁
(另加港幣 \$80)

Cream of Forest Mushroom Soup

truffle oil and parmesan
忌廉蘑菇濃湯 黑松露菌油, 巴馬臣芝士碎

Crab Cake

coleslaw and tartar sauce (add on \$60)
蟹餅他他醬, 沙拉菜 (另加港幣 \$60)

Main Course 主菜

(Select One 選擇一項)

Filet Oscar 180g

beef tenderloin, jumbo crab meat, bearnaise sauce
草飼牛柳 180g 草飼牛柳, 蟹肉, 西洋菜, 賓尼士汁

French Spring Chicken

mushroom fricassee, truffle oil
烤法國春雞, 香草忌廉燴野菌, 黑松露油

Pan Seared Salmon

crispy skin, watercress, grilled lemon
香煎三文魚脆皮, 西洋菜, 扒檸檬

Australian 200 days Grain Fed Rib Eye 340g

watercress & beef Jus (add on \$100)
澳洲200日穀飼肉眼340g 西洋菜, 紅酒汁
(另加港幣 \$100)

Australian 350 days Grain Fed Wagyu Sirloin 340g

watercress & peppercorn sauce (add supplement \$180)
澳洲和牛西冷扒 (340g) 西洋菜, 黑椒汁 (另加港幣 \$180)

Side Dishes 配菜

(Select One 選擇一項)

French Fries | Creamy Mashed Potato | Grilled Asparagus | Sautéed Wild Mushrooms

薯條 | 薯蓉 | 香烤蘆筍 | 炒野菌

Dessert 甜品

(Select One 選擇一項)

Baked Cheesecake with Guinness syrup

芝士餅 黑啤咖啡糖漿

Mum's Special

strawberry, chocolate mousse, lychee jelly
母親節限定 - 士多啤梨, 朱古力慕絲, 荔枝啫喱

Freshly Brewed Coffee or Tea 咖啡或茶

Subject to 10% service charge
另加一服務費