

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 (Add on \$30)
蟹餅 配他他醬 沙律菜 (另加港幣 \$30)

TUNA TATAKI

daikon | sesame crust | ginger balsamic
輕煎吞拿魚 配白蘿蔔, 芝麻, 薑汁黑醋

Soup 湯

BUTTERNUT SQUASH

roasted hazelnut | chives 胡桃南瓜忌廉湯

Main Course 主菜

(Select One 選擇一項)

EGGS BENEDICT

poached eggs | avocado | capers | sautéed spinach
mixed grilled vegetables | hollandaise sauce
Choice of Bacon or Smoked Salmon (可選煙肉或煙三文魚)
班尼迪蛋 溫泉蛋, 牛油果 水瓜柳, 炒菠菜 混合烤蔬菜 荷蘭醬

FOIE GRAS & MIXED MUSHROOM PASTA

foie gras cubes | black truffle paste 鵝肝野菌扁意粉 黑松露醬

PAN SEARED BARRAMUNDI FILLET

ratatouille | tomato anchovy sauce 香煎海曹魚 法式燉菜, 銀魚柳蕃茄汁

SLOW COOKED ROASTED CHICKEN SUPREME

curry carrot purée | roasted potato | rosemary jus 慢煮法式雞胸 咖哩甘荀醬, 烤新薯, 迷迭香汁

GRILLED NEW ZEALAND GRAIN FED RIBEYE (220g)

truffle mashed potato | baby carrots | red wine sauce (Add on \$58)
烤紐西蘭肉眼扒 黑松露薯蓉, 小甘荀, 紅酒汁 (另加港幣 \$58)

Freshly Brewed Coffee or Tea

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

Dessert 甜品

(Select One 選擇一項)

YUZU LEMON TART

italian meringue | vanilla tulie | raspberry
passionfruit sauce 母親節限定 - 柚子檸檬撻

CRÈME BRÛLÉE

法式焦糖燉蛋

Subject to 10% service charge
另加一服務費

WOOLOOMOOLOO®
steakhouse

Mother's Day

3-course Set Dinner

HK\$688 per person

Appetiser 頭盤 (Select One 選擇一項)

Classic Caesar Salad

parma ham chips, baguette toasts parmesan cheese, wooloomooloo caesar dressing
凱撒沙律 羅馬生菜、格拉娜®帕達諾芝士、法包多士、巴馬火腿 脆Wooloomooloo 經典凱撒醬

Beef Slices Salad

mix of greens, baby red peppers, red onion cucumber cherry tomatoes, french dressing
烤牛肉沙律 田園沙律、紅洋蔥、青瓜 雜錦沙律菜、法式沙律汁

Lobster Bisque

lobster meat and chives
龍蝦濃湯 龍蝦肉、法蔥碎

Crab Cake

coleslaw and tartar sauce (add on \$58)
香煎蟹餅 配他他醬、椰菜沙律 (另加港幣 \$58)

Sautéed Garlic Tiger Prawn

sofrito, garlic flakes and lobster bisque reduction (add supplement \$128)
香蒜虎蝦 燴洋蔥蕃茄、炸蒜片、龍蝦汁 (另加港幣 \$128)

Main Course 主菜 (Select One 選擇一項)

Rossini Filet 180g

grilled foie gras, mushroom duxelles
mashed potato, asparagus, red wine sauce
羅西尼牛柳 (180克) 配鵝肝、蘆筍、紅酒汁

Pan Seared Chicken Supreme

beetroot potato purée, baby carrot, sautéed wild mushroom with red wine sauce
香煎法式雞胸 紅菜頭薯蓉、小甘荀、炒野菌、紅酒汁

Pan Seared Salmon

leek confit, saffron dill coulis arugula frisee salad
香煎三文魚扒 配蘆筍、小茴紅花忌廉汁

Cajun Pork Rack 240g

roasted potatoes, broccolini, apple sliced red wine sauce
烤香辣西班牙豬鞍 (240克) 香草燒薯、青蘋果片 西蘭花苗、紅酒汁

Kiwami Wagyu Sirloin MB9+ (340g)

served with french fries and your choice of sauce (add on \$288)
M9 和牛西冷扒 (340克) 配薯條、自選醬汁一款 (另加港幣 \$288)

Dessert 甜品 (Select One 選擇一項)

Yuzu Lemon Tart

italian meringue, vanilla tulie, raspberry passionfruit sauce
母親節限定 - 柚子檸檬撻

Baked Cheesecake

mixed berries, raspberry, passion fruit gel
芝士餅 雜莓、紅莓醬、熱情果醬

Passion Fruit Tart

passion fruit cremeux, pineapple coulis yogurt foam 百香果撻 乳酪、菠蘿醬

Freshly Brewed Coffee or Tea

Subject to 10% service charge
另加一服務費