



Easter Lunch

Woolloomooloo Steakhouse Wan Chai

Available from April 3-7, 11.45am to 3.00p.m 適用於 2026年4月3-7日, 上午11:45 至下午3:00

APPETISER 頭盤

(Select One 選擇一項)

GRILLED BEEF SALAD

mixed green, watercress, sliced onion, biquinho peppers, red radish with honey mustard dressing
燒牛肉沙律, 車厘茄, 淚珠甜椒, 洋葱, 青瓜, 蜜糖芥末醋汁

EGG BENEDICT WITH HOLLANDAISE

muffin, smoked salmon, poached egg, avocado mashed mini mozzarella, cherry tomato, balsamic cream
班尼迪蛋配荷蘭汁 煙三文魚, 水波蛋, 牛油果泥, 迷你水牛芝士, 車厘茄, 車厘茄, 黑醋忌廉

CRAB CAKE (Add on +58)

coleslaw | tartar sauce 蟹餅 配他他醬 沙律菜

MAIN COURSE 主菜

(Select One 選擇一項)

LINGUINI PASTA CARBONARA pancetta, black pepper, parmesan cheese

卡邦尼扁意粉 意式煙肉, 巴馬臣芝士

AUSTRALIAN WAGYU BEEF BURGER

brioche burger bun, bacon, caramelised onions, french fries 澳洲和牛漢堡 燴洋葱, 煙肉, 薯條

ROASTED HALF SPRING CHICKEN

herb roasted potatoes, broccolini, honey-garlic demi glaze
香烤法國春雞 香烤法國春雞 長柄西蘭花, 香草薯蓉, 木香蒜蜜糖燒汁

PAN SEARED SALMON FILLET

sautéed brussels sprouts | sundried tomatoes | gremolata 香煎三文魚扒 小椰菜, 油浸蕃茄乾, 香草麵包糠

GRILLED NEW ZEALAND GRAIN FED RIBEYE (220g)

asparagus, baby carrot, potato purée, chimichurri butter 烤紐西蘭肉眼扒 (220克) 蘆筍, 小甘荀, 薯蓉, 香草牛油

BEEF WELLINGTON mixed green, red wine sauce (Add supplement \$240)

威靈頓牛柳 紅酒汁拌雜錦嫩葉沙律 (另加港幣 \$240)

DESSERT 甜品 (Add on +60)

PROFITEROLE

chocolate crust, vanilla ice cream, dark chocolate sauce
雲呢拿雪糕泡芙配黑朱古力汁

TIRAMISU

mascarpone cheese, rum liqueur
提拉米蘇 馬加邦尼芝士、蘭姆酒

Freshly Brewed Coffee or Tea 即磨咖啡或茶

Upgrade to Cappuccino / Latte / Mocha +\$20 升級至 卡布奇諾 / 拿鐵 / 摩卡咖啡

HK\$288 per person 每位

(V) Vegetarian Dish 素食菜式 Prices are in HK\$ and subject to 10% service charge.
所有價格均以港幣計算, 並需加收 10% 服務費

