

MOOO!

Mini A La Carte

Salads

	HK\$
Roast Chicken Caesar Salad pickled quail eggs, potato croutons, romaine parmesan cheese, bacon sprinkles 烤雞肉鸚鵡蛋凱撒沙律	\$128
Smoked Salmon Caesar Salad romaine, quail eggs, parmesan cheese bacon sprinkles, caesar dressing 煙三文魚鸚鵡蛋凱撒沙律	\$138
MOOO's Salad rocket, beets, avocado, red pepper, goat cheese green goddess dressing 火箭菜、紅菜頭、紅椒、羊奶芝士招牌沙律	\$98

Steak Selections

All steaks are served with watercress garnish
Choices of sauce with your steak
所有牛扒均配西洋菜沙律
選擇您最喜歡的牛扒醬汁

Creamy Peppercorn 胡椒忌廉汁
Mushroom & Mustard 蘑菇芥末汁
Shallot and Red Wine Sauce 紅酒汁

Filet Mignon (10oz) grass fed, tender, soft bite, cooked to your liking 澳洲草飼牛柳	\$428
Rib Eye, Australia Angus M3 200 days, grain fed, cooked to your liking 澳洲 200 日穀飼安格斯 M3 肉眼扒	\$435
Porterhouse Steak, Australia 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)	\$888

Other Specialties

Baby Back Ribs barbecue glazed, pineapple & tomato salsa 燒烤醬豬肋骨、蕃茄菠蘿莎莎	\$162
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Pasta

	HK\$
Spaghetti Carbonara egg yolk, parmesan cheese, onion, bacon, cream 卡邦尼意粉、蛋黃、巴馬臣芝士、 洋蔥、煙肉、忌廉汁	\$182
Fettuccine Bolognese slow cooked beef ragu, parmesan cheese 慢煮牛肉肉醬闊條麵、巴馬臣芝士	\$198

Snacks

Crispy Potato Disks chive ranch 香脆馬鈴薯、田園沙律醬	\$68
Prawn Toast shanghai mayonnaise, sesame seeds 香脆蝦多士、醬油蛋黃醬	\$98
Chicken Wings sichuan honey glaze, pickled ginger, lime 川式蜜汁香脆雞翼、醋漬薑片	\$138
Bang Bang Chicken Skewer homemade bang bang sauce 香烤棒棒雞串燒	\$98

Side Dishes

French Fries 炸薯條	\$78
Crushed New Potato Stack (V) 香脆新薯	\$75
Creamy Mashed Potato (V) 忌廉薯蓉	\$58
Creamy Spinach (V) 忌廉菠菜	\$68
Mac and Cheese (V) 芝士焗通心粉	\$88

Mooo! Grill & Outdoor Terrace
A member of the Woolloomooloo Group

M Chef's recommendation (V) Vegetarian Dish Cakeage \$150 per pound Prices in HK Dollars and subject to 10% service charge
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

(V) 素食菜式，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。