



Easter Lunch

Woolloomooloo Steakhouse TST East

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

A glass of Valdobbiadene Col de Salici Prosecco as Welcome Drink 迎賓飲品: 意大利汽泡酒

APPETISER 頭盤

(Select One 選擇一項)

TUNA TATAKI

Daikon, Sesame Crust with Ginger Balsamic

輕煎吞拿魚 配白蘿蔔, 芝麻, 薑汁黑醋

BUTTERNUT SQUASH SOUP

Roasted Hazelnut and Chive

胡桃南瓜忌廉湯 榛子, 法蔥

CRAB CAKE

Green Herb Salad, Mustard, Tartar Sauce 蟹餅 香草沙律, 芥末, 他他醬

MAIN COURSE 主菜

(Select One 選擇一項)

KING SALMON EGGS BENEDICT

Poached Egg, Beet-Cured King Salmon, Avocado, Hollandaise Sauce

野生三文魚班尼迪 水煮蛋, 紅菜頭醃三文魚, 牛油果, 荷蘭汁

PASTA WITH FOIE GRAS & MIXED MUSHROOM

Foie Gras Cube, Black Truffle Paste 鵝肝野菌扁意粉 黑松露醬

PAN SEARED BARRAMUNDI FILLET

Ratatouille and Tomato Anchovy Sauce 香煎海曹魚 法式燉菜, 銀魚柳蕃茄汁

HERB CRUSTED LAMB LOIN

Roast Potato, Broccolini, Baby Carrot, Mint Sauce

香草酥烤羊腰肉 烤薯仔, 嫩莖西蘭花, 小甘荀, 薄荷醬

GRILLED 100 DAYS RIBEYE 220g

Truffle Mashed Potato, Baby Carrots and Red Wine Sauce

烤肉眼扒 220克 黑松露薯蓉, 小甘荀, 紅酒汁

DESSERT 甜品

COCONUT PINEAPPLE MOUSSE CAKE *Pineapple Chips*

椰子菠蘿慕絲蛋糕 菠蘿脆片

HK\$ 388 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

