wooloomooloo®
steakhouse TSTE

Happy Anniversary
Carlos & Elena
7th January, 2026

(Names and date are available for personalization)

Appetiser *Select One*

Chicken Ceasar Salad
parma ham chips, baguette toasts, parmesan, wooloomooloo caesar dressing

Cream of Forest Mushroom (V)
truffle oil and parmsesan

Prawn Cocktail
chilled prawns, cocktail sauce

Crab Cake
coleslaw and tartar sauce
(Add on+$60)

Main Course *Select One*

Filet Oscar 180g
beef tenderloin 180g, jumbo crab meat with grilled asparagus, bearnaise sauce

Pan Seared Salmon
crushed potato, leek confit, saffron dill coulis

French Spring Chicken
forest mushroom fricassee, truffle oil

New Zealand Lamb Chop
mashed potato, ratatouille, rosemary jus

Australian 350 days Grain Fed Wagyu Sirloin 340g
watercress & peppercorn sauce
(Add on $180)

Dessert *Select One*

Crèam Brûlée with berries compote
Chocolate Fudge Cake

Freshly Brewed Coffee or Tea
Upgrade to Cappuccino / Latte / Mocha (+$20) or Cocktail of the Month (+$78)

$628 / person

Please inform your server prior to ordering should you have any dietary restrictions.
We will always endeavour to cater to your needs but cannot be held responsible for traces of allergens. Price is in HK$ and subject to 10% service charge.

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Happy Anniversary
Carlos & Elena
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Appetiser 頭盤 (選一)

雞肉凱撒沙律
脆意式火腿, 法式麵包多士,
巴馬臣芝士, wooloomooloo凱撒沙律醬

忌廉野菌湯
松露油, 巴馬臣芝士

雞尾酒醬鮮蝦
凍蝦, 雞尾酒醬

香煎蟹餅
他他醬、椰菜沙律
(另加 +$60)

Main Course 主菜 (選一)

草飼牛柳180g
草飼牛柳, 珍寶蟹肉, 烤蘆荀, 賓尼士汁

烤法國春雞
香草忌廉燴野菌, 松露油

香煎三文魚扒
香脆新薯, 油封大蒜, 藏紅花刁草醬

新西蘭羊架
薯蓉, 意式燴蔬菜, 迷迭香汁

澳洲350日穀飼和牛西冷扒 340g
西洋菜, 黑椒汁
(另加$180)

Dessert 甜品 (選一)

法式焦糖燉蛋 配莓果醬
朱古力軟心蛋糕

咖啡或茶
+$20 升級至 卡布奇諾 /拿鐵 / 摩卡咖啡 或 +$78 升級至 當月特調雞尾酒

$628 / 每位

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, 但不對過敏原的敏感負責。價格以港幣計算, 並需加收10%服務費

wooloomooloo®
steakhouse TSTE

Happy Birthday Valerie

7th January, 2026

(Names and date are available for personalization)

Appetiser *Select One*

Chicken Ceasar Salad
parma ham chips, baguette toasts, parmesan, wooloomooloo caesar dressing

Cream of Forest Mushroom (V)
truffle oil and parmsesan

Prawn Cocktail
chilled prawns, cocktail sauce

Crab Cake
coleslaw and tartar sauce
(Add on+$60)

Main Course *Select One*

Filet Oscar 180g
beef tenderloin 180g, jumbo crab meat, grilled asparagus, bearnaise sauce

Pan Seared Salmon
crushed potato, leek confit, saffron dill coulis

French Spring Chicken
forest mushroom fricassee, truffle oil

New Zealand Lamb Chop
mashed potato, ratatouille, rosemary jus

Australian 350 days Grain Fed Wagyu Sirloin 340g
watercress & peppercorn sauce
(Add on $180)

Dessert *Select One*

Crèam Brûlée with berries compote
Chocolate Fudge Cake

Freshly Brewed Coffee or Tea
Upgrade to Cappuccino / Latte / Mocha (+$20)
or Cocktail of the Month (+$78)

$628 / person

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Happy Birthday Valerie

7th January, 2026

（名字和日期可以個性化定制）

Appetiser 頭盤 (選一)

雞肉凱撒沙律
脆意式火腿, 法式麵包多士,
巴馬臣芝士, wooloomooloo凱撒沙律醬

忌廉野菌湯
松露油, 巴馬臣芝士

雞尾酒醬鮮蝦
凍蝦, 雞尾酒醬

香煎蟹餅
他他醬、椰菜沙律
(另加 +$60)

Main Course 主菜 (選一)

草飼牛柳180g
草飼牛柳, 珍寶蟹肉, 烤蘆荀, 賓尼士汁

香煎三文魚扒
香脆新薯, 油封大蒜, 藏紅花刁草醬

烤法國春雞
香草忌廉燴野菌, 松露油

新西蘭羊架
薯蓉, 意式燴蔬菜, 迷迭香汁

澳洲350日穀飼和牛西冷扒 340g
西洋菜, 黑椒汁
(另加$180)

Dessert 甜品 (選一)

法式焦糖燉蛋 配莓果醬
朱古力軟心蛋糕

咖啡或茶
+$20 升級至 卡布奇諾 /拿鐵 / 摩卡咖啡 或
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