

# Starters and Soups

			HK\$
<i>Oysters Natural on the half shell</i>	<b>140</b>	<b>280</b>	<b>540</b>
champagne mignonette   sriracha sauce	3pcs	6pcs	12pcs
<i>Oysters Baked Bone Marrow</i>	<b>145</b>	<b>290</b>	<b>580</b>
madeira crumbs	3pcs	6pcs	12pcs
<i>Sautéed Prawns</i>			<b>220</b>
sriracha lobster sauce   mint   spring onions			
 <i>Crab Cake</i>			<b>240</b>
mustard slaw   tartar sauce   pickled onions			
<i>Roasted Hokkaido Scallops</i>			<b>235</b>
bacon   pork fat   panko crumbs   tangy malt vinegar emulsion			
<i>Carpaccio</i>			<b>180</b>
filet mignon   porcini powder   crispy shallots   rocket parmesan shavings			
<i>Woolloomooloo Prawn Cocktail</i>			<b>248</b>
rock shrimp   cucumber   lettuce   brandy orange dressing			
 <i>Steak Tartare 120g / 200g</i>		<b>190 / 240</b>	
hand cut filet mignon   horseradish cream   deviled egg mousse   smoky tomato sauce   baguette toasts			
 <i>Foie Gras</i>			<b>248</b>
pan seared   toasted brioche   pickled pear chutney apple roll   port glaze			
<i>Bone Marrow</i>			<b>195</b>
shallot marmalade   duck liver mousse   bread			
<i>Smoked Salmon</i>			<b>235</b>
chopped eggs   shallots   capers   cornichons   chives   lemon crème fraîche			
<i>Soup of the Day</i>			<b>125</b>
ask us for today's selection			
 <i>Lobster Bisque</i>			<b>180</b>
cognac & cream   lobster meat   chives			
<i>Cream of Forest Mushroom Soup</i>			<b>160</b>
parmesan cheese   truffle duxelle			

 Woolloomooloo Prime Signature Dish

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# Salads

HK\$

- White Crab Citrus Salad** 198  
apple | cucumber | fine herbs | preserved lemons
- Garden Salad with Lemon Vinaigrette  
& Balsamic Caviar (S / L)** 95 / 160  
mesclun mix | chioggia beets | radish | witlof | fennel  
red onions | cucumber | quinoa puff
-  **Woolloomooloo Salad (S / L)** 120 / 245  
grilled chicken | grilled beef | ham | egg | cheddar | avocado  
cherry tomatoes | green goddess dressing
- Classic Caesar Salad** 145  
parma ham chips | romaine | parmesan cheese | toasted baguette
- Chicken Pesto Caesar Salad** 165  
chicken breast | pesto | parma ham chips | parmesan cheese  
toasted baguette
- Tomato Burrata Salad (V)** 165  
marinated vegetables | pickled onions | basil oil



## Seafood Platter

Shareable Iced Seafood Platter

2 persons \$580 | 3-4 persons \$1,160 | 4-6 persons \$1,620

Lobster, Crab Lumps, Oysters, Sea Whelk  
Prawns, Scallops, Clams, Mussels  
Smoked Salmon, Salmon & Tuna Sashimi



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# From the Butcher's Block

Each steak is handpicked, expertly seared on our 1800°F broiler  
and served with one of the following sauces:

Béarnaise | Five Peppercorn | Red Wine & Thyme  
Horseradish Cream | Mushroom Mustard  
Additional Sauce \$35 each

HK\$

## Australian Beef Selections

 <b>Beef Wellington 280g</b>	625
mushroom & truffle duxelles   parma ham   foie gras	
<b>Filet Mignon 180g / 280g</b>	500 / 580
grass fed   3-4 weeks wet aged   queensland	
<b>Sirloin 340g</b>	588
200-days grain fed   2-3 weeks wet aged   western australia	
 <b>Woolloomooloo Cajun Spiced Rib Eye 340g</b>	670
200-day grain fed   3-4 weeks wet aged   queensland	
<b>Rib Eye 340g</b>	650
200-days grain fed   2-3 weeks wet aged   queensland	
<b>Wagyu Sirloin Kiwami by Stockyard MB9+ 340g</b>	880
350-days grain fed   2-3 weeks wet aged   queensland	

## USDA Beef Selections

<b>USDA Prime Sirloin 340g</b>	680
300-days grain fed   2-3 weeks wet aged   colorado cedar river farms natural beef	
<b>USDA Prime Rib Eye 340g</b>	720
300-days grain fed   2-3 weeks wet aged   colorado cedar river farms natural beef	

### Extra Indulgence

Sautéed Hokkaido Scallops 128 | Grilled Tiger Prawns 128  
Seared Rougie Foie Gras 160 | Baked Fresh Water Lobster Tail 380



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# More Than Steak

	HK\$
<i>Seafood Linguine Pasta</i> crabmeat   cream of sea urchin   king oyster mushrooms mushroom chips	285
<i>Pasta Linguine (V)</i> roasted peppers   sundried tomatoes   burrata parmesan cheese	245
<i>Teriyaki Glazed Chicken Supreme</i> baby carrots   spring onions   shallot purée	348
<i>Iberico Duroc Pork Chop</i> sour cherry sauce   sautéed spinach   balsamic vinegar	425
<i>Pan Seared Salmon</i> crab lumps   tomato raisin salsa	355
 <i>Chilean Seabass</i> charred leek   carrot fondue   watercress   fennel garnish	325

## On the Sides

### Vegetables & Salad

<i>Side Caesar / Garden Salad</i>	95	<i>Creamy Spinach / Sautéed Spinach</i>	98
<i>Creamy Corn</i>	98	<i>Wild Mushrooms</i>	98
<i>Sautéed Onions</i>	90	<i>Asparagus Grilled / Steamed</i>	118

### Potatoes & Starch

<i>Classic Potato Purée</i>	98	<i>Lyonnaise Potatoes</i>	98
<i>Black Truffle Potato Purée</i>	120	<i>Baked Potato</i>	98
<i>French Fries</i>	90	<i>Potato Wedges</i>	95
<i>Truffle French Fries</i>	120	<i>Macaroni &amp; Cheese</i>	98



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# 頭盤及湯

			HK\$
<b>生蠔</b>	<b>140</b>	<b>280</b>	<b>540</b>
香檳紅醋汁   士拉差醬	3隻	6隻	12隻
<b>牛骨髓焗生蠔</b>	<b>145</b>	<b>290</b>	<b>580</b>
馬德拉酒麵包糠	3隻	6隻	12隻
<b>炒蝦</b>			<b>220</b>
是拉差龍蝦醬   薄荷   香蔥			
 <b>蟹餅</b>			<b>240</b>
芥末椰菜沙律   他他醬   醃洋蔥			
<b>焗北海道帶子</b>			<b>235</b>
煙肉   豬油   麵包糠   濃麥芽醋醬			
<b>義式薄切生牛肉</b>			<b>180</b>
生牛肉   牛肝菌鹽   脆乾葱   火箭菜   巴馬臣芝士片			
<b>雞尾酒醬鮮蝦</b>			<b>248</b>
白蝦   青瓜   西生菜   香橙干邑醬			
 <b>澳洲生牛肉他他 - 120克 / 200克</b>		<b>190 / 240</b>	
手切生牛肉他他   辣根忌廉   魔鬼蛋蓉 煙熏蕃茄醬   法式麵包多士			
 <b>煎鵝肝</b>			<b>248</b>
香煎   烤法式奶油麵包   雪梨果蓉   蘋果酥   波特酒濃醬			
<b>焗牛骨髓</b>			<b>195</b>
紅蔥頭果醬   鴨肝醬   麵包			
<b>煙三文魚</b>			<b>235</b>
碎雞蛋   紅蔥頭   酸豆   酸黃瓜   細香蔥   檸檬   法式酸奶油			
<b>是日餐湯</b>			<b>125</b>
請向店員查詢是日款式			
 <b>龍蝦濃湯</b>			<b>180</b>
白蘭地及忌廉   龍蝦肉   法蔥			
<b>忌廉野菌湯</b>			<b>160</b>
巴馬臣芝士   黑松露			

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# 沙律

HK\$

- 白蟹柑橘沙律** 198  
蘋果、小黃瓜、香草、醃檸檬
- 田園沙律配檸檬醋汁和黑醋魚子醬 (小份/大份)** 95 / 160  
雜錦沙律菜 | 甜菜根 | 蘿白 | 苦白菜 | 茴香  
青瓜 | 紅洋蔥 | 藜麥脆粒
-  **Woolloomooloo 招牌沙律 (小份/大份)** 120 / 245  
烤雞 | 烤牛肉 | 火腿 | 雞蛋 | 車打芝士 | 牛油果  
櫻桃番茄 | 翠綠女神醬
- 凱撒沙律** 145  
脆意式火腿 | 羅馬生菜 | 巴馬臣芝士 | 法式麵包多士
- 雞肉凱撒沙律** 165  
雞胸肉 | 意大利青醬 | 脆意式火腿 | 巴馬臣芝士 | 法式麵包多士
- 番茄布拉塔起司沙律 (素)** 165  
醃漬蔬菜 | 醃洋蔥 | 羅勒油



## 海鮮拼盤

### 精選海鮮拼盤

兩人\$580 | 三至四人\$1,160 | 四至六人\$1,620

龍蝦、蟹肉、生蠔、螺、大蝦、帶子、蜆、  
青口、煙三文魚 拼三文魚及吞拿魚刺身



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每塊牛排都是精心挑選和切割的，然後用1800°F溫度烤制。

所有牛排均搭配以下醬料之一

牛油蛋黃醬 | 胡椒汁 | 香草紅酒汁 | 辣根忌廉 | 蘑菇芥末汁

(每款 +\$35)

HK\$

## 精選澳洲牛扒

- |  |           |
|--|-----------|
|  威靈頓牛柳 - 280 克                  | 625       |
| 什菌松露醬   意式火腿   鵝肝  |           |
| 草飼牛柳 - 180 克/280 克   | 500 / 580 |
| 經過三至四星期濕式熟成   昆士蘭  |           |
| 西冷 - 340 克   | 588       |
| 200 日穀飼及經過兩至三星期濕式熟成   澳洲西部   |           |
|  Woolloomooloo 辣香草肉眼牛扒 - 340 克 | 670       |
| 200 日穀飼及經過三至四星期濕式熟成   昆士蘭  |           |
| 肉眼 - 340 克   | 650       |
| 200 日穀飼及經過兩至三星期濕式熟成   昆士蘭  |           |
| 和牛 MB 9+ - 340 克   | 880       |
| 350 日穀飼及經過兩至三星期濕式熟成   昆士蘭  |           |

## USDA牛肉精選

- |                             |     |
|-----------------------------|-----|
| USDA Prime 美國極佳等級西冷 340 克   | 680 |
| 300 日穀飼及經過兩至三星期濕式熟成   科羅拉多州 |     |
| USDA Prime 美國極佳等級肉眼 340 克   | 720 |
| 300 日穀飼及經過兩至三星期濕式熟成   科羅拉多州 |     |

### 追加

帶子 \$128 | 虎蝦 \$128 | 煎鵝肝 \$160 | 龍蝦尾 \$380

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# 特色菜餚

	HK\$
<b>海鮮扁意粉</b> 蟹肉   海膽忌廉汁   杏鮑菇脆片	285
<b>芝士扁意粉 (素)</b> 烤甜椒   意式番茄乾   布拉塔起司   帕瑪森起司	245
<b>日式照燒雞胸</b> 甘筍   青蔥   乾蔥茸	348
<b>香烤西班牙杜洛克豬鞍扒</b> 酸櫻桃醬   炒菠菜   意大利黑醋	425
<b>香煎三文魚</b> 蟹肉   香草蕃茄莎莎	355
 <b>智利海鱸魚</b> 煙熏大蒜薯仔汁   燴甘筍   西洋菜   茴香沙律	325

# 配菜

## 蔬菜

凱撒沙律 / 田園沙律	95	忌廉菠菜 / 炒菠菜	98
忌廉粟米	98	炒野菌	98
炒洋葱	90	蘆筍蒸或烤	118

## 薯類及澱粉質

忌廉薯蓉	98	洋葱炒薯仔	98
黑松露薯蓉	120	焗薯	98
薯條	90	香脆薯角	95
黑松露薯條	120	芝士通粉	98

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