

WOOLOOMOOLOO®

P R I M E

Executive Set Lunch

APPETISER

Select One

TUNA TATAKI

daikon | sesame crust | ginger balsamic

BUTTERNUT SQUASH SOUP

roasted hazelnut | chives

CRAB CAKE

coleslaw | tartar sauce (add supplement \$68)

MAIN COURSE

Select One

FOIE GRAS & MIXED MUSHROOM PASTA

foie gras cubes | black truffle paste

HK\$208

PAN SEARED BARRAMUNDI FILLET

ratatouille | tomato anchovy sauce

HK\$238

SLOW COOKED ROASTED CHICKEN SUPREME

curry carrot purée | roasted potato | rosemary jus

HK\$268

GRILLED NEW ZEALAND GRAIN FED RIB EYE (220g)

truffle mashed potato | baby carrots | red wine sauce

HK\$288

Freshly Brewed Coffee or Tea

Upgrade to Cappuccino / Latte / Mocha (+\$30)



DESSERT Select One – Add Supplement \$70

CRÈME BRÛLÉE

seasonal mixed berries

CHEESE PLATTER

seasonal jam | dried fruit

WINE PAIRING (Add Supplement \$98 per glass)

Red Wine: Villa Antinori Chianti Classico Riserva DOCG

White Wine: Hugel Estate Gewurztraminer

Subject to 10% s.c.

行政午市套餐

頭盤

(選擇一項)

輕煎吞拿魚

配白蘿蔔, 芝麻, 薑汁黑醋

胡桃南瓜忌廉湯

榛子, 法蔥

蟹餅

配他他醬, 沙拉菜 (另加港幣\$68)

主菜

(選擇一項)

鵝肝野菌扁意粉

黑松露醬

HK\$208

香煎海曹魚

法式燉菜, 銀魚柳蕃茄汁

HK\$238

慢煮法式雞胸

咖哩甘荀醬, 烤新薯, 迷迭香汁

HK\$268

烤紐西蘭肉眼扒 (220 克)

黑松露薯蓉, 小甘荀, 紅酒汁

HK\$288

咖啡或茶

+\$30 升級至 卡布奇諾 / 拿鐵 / 摩卡咖啡



甜品 選擇一項 - 另加港幣 \$70

法式焦糖燉蛋

芝士拼盤

時令果醬及果乾

葡萄酒配搭 (每杯另加港幣 \$98)

紅酒: 意大利: Villa Antinori Chianti Classico Riserva DOCG

白酒 法國: Hugel Estate Gewurztraminer