

WOOLOOMOOLOO®

P R I M E

Executive Set Lunch

APPETISER

Select One

CRISPY PARMA HAM MELON

rocket | aged balsamic sauce

CREAM OF MUSHROOM SOUP

parmesan cheese | croutons

CRAB CAKE (add supplement \$68)

coleslaw | tartar sauce

MAIN COURSE

Select One

HOKKAIDO SCALLOP PASTA

aglio olio pepperoncini | chili

HK\$208

PAN SEARED HALIBUT FILLET

mixed vegetables | tomato lemon salsa | yellow capsicum purée

HK\$238

ROASTED PORK LOIN

roasted potatoes | apple compote | mustard jus

HK\$268

GRILLED NEW ZEALAND BEEF TENDERLOIN (170g)

pan seared foie gras | potato purée

mushroom duxelle | red wine sauce

HK\$288

Freshly Brewed Coffee or Tea

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



DESSERT

Select One - Add supplement \$70

STRAWBERRY MOUSSE

DAMES with jelly

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% service charge

行政午市套餐

頭盤

(選擇一項)

脆脆巴馬火腿配蜜瓜

火箭菜, 黑醋汁

意大利野菌濃湯

巴馬臣芝士, 香脆包粒

蟹餅

配他他醬, 沙拉菜 (另加港幣 \$68)

主菜

(選擇一項)

香辣大蒜橄欖油意粉

北海道帶子

HK\$208

香煎比目魚扒

檸檬蕃茄沙沙, 烤蔬菜, 黃波椒汁

HK\$238

香烤西班牙豬脊肉

香草燒薯, 蘋果茸, 芥末籽汁

HK\$268

烤紐西蘭牛柳 (170 克)

鵝肝, 薯蓉, 野菌醬, 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

士多啤梨慕絲

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