wooloo mooloo steakhouse

TSIM SHA TSUI EAST

Chinese New Year 2026 農曆新年晚餐

3- COURSE SET DINNER MENU

Welcome Drink Piper-Heidsieck Cuvee Brut NV Champagne 餐前飲品 法國香檳

Appetiser 頭盤

(Select One 選擇一項)

Crab Cake
coleslaw & tartar sauce
蟹餅, 他他汁, 沙拉菜

Cream of Forest Mushroom Soup (V)
parmesan cheese & croutons
忌廉蘑菇湯, 巴馬臣芝士, 香草麵包粒

Hokkaido Scallop
pan seared, arugula, mango, preserved lemon gremolata
輕煎北海道帶子, 火箭菜, 芒果, 意式檸檬香草醬

Main Course 主菜

(Select One 選擇一項)

French Spring Chicken
mushroom fricassee & truffle oil
烤法國春雞, 香草忌廉燴野菌, 黑松露油

Pan Seared Cod Fillet
crushed potato, saffron leek coulis
香煎鱈魚, 香烤薯仔, 番紅花大蒜醬

Filet Oscar
beef tenderloin, jumbo lump crab, asparagus, toasted brioche, bearnaise sauce
穀飼牛柳, 蟹肉, 蘆荀, 法式牛油多士, 賓尼迪汁

Australian 350-days grain fed Wagyu Sirloin 340g *(Add On $120)*
truffle mashed potato, asparagus and madeira sauce
澳洲350日穀飼和牛西冷(340g), 黑松露薯蓉, 蘆荀, 馬德拉紅酒汁 (另加港幣 $120)

Dessert 甜品

Double Chocolate Tart
72% chocolate tart and white chocolate mousse
72%朱古力撻配白朱古力慕絲

WINE PAIRING 葡萄酒搭配可按杯供應 (Add on $95 / glass 杯)

Twinwoods Cabernet Sauvignon I Twinwoods Chardonnay I Chateau Berne Inspiration Rosé

HK$ 888 per person + 10% service charge
每位港幣 $888 加 10%服務費

Set Dinner Menu is available on February 18th only
此晚餐適用於 2026 年 2 月 18 日