

**Woolloomooloo Group** was established in 2004 to “raise the steaks” in Asia’s flourishing dining scene with ambitious culinary standards and the kind of easy sophistication that inspires a memorable restaurant experience. Since launching our first restaurant in 2004, our portfolio has expanded to include Woolloomooloo Prime, Woolloomooloo Steakhouse, Omaroo & Moo! with locations in Hong Kong and Singapore.

### **WOOLOOMOOLOO PRIME**

Tsim Sha Tsui, Hong Kong



### **WOOLOOMOOLOO STEAKHOUSE**



Swissotel The Stamford, Singapore

Wan Chai & TST East, Hong Kong



### **MOOO!**

Tsim Sha Tsui, Hong Kong

### **OMAROO Grill**

Queen’s Central, Hong Kong

### **Private Dining Room / Functions**

Our private dining spaces are perfectly suited for hosting an intimate gathering for family and friends for up to 20 pax. Space for larger parties are also available as sections of the restaurant or the entire restaurant can be closed off for private events. For more information please contact [cristina@wooloo-mooloo.com](mailto:cristina@wooloo-mooloo.com) with your enquiries.

### **Dietary Requirements**

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.

### **Saturday & Sunday Brunch**

Introducing Louis Roederer, Collection 246 Champagne, we invite you to join us for a thirst quenching free flow weekend champagne brunch which includes Champagne, Wines, Cocktails and more from 12pm to 3pm with a 4 course set brunch at \$48++ or with free flow Louis Roederer, Collection 246 Champagne at \$148++. Menu changes frequently, kindly visit our website @ [www.wooloo-mooloo.com](http://www.wooloo-mooloo.com) to view the menu.

#### **CHECK IN**

[www.wooloo-mooloo.com](http://www.wooloo-mooloo.com)



#### **GIFT CERTIFICATES**

Available in dominations of \$50 and \$100 dollars

#### **CORKAGE POLICY**

\$50 per bottle or a 1 for 1 waiver charge applies

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# Woolloomooloo Set Dinner

**Not available on Fridays, Saturdays, Eve & Public Holidays**

Set Dinner @ \$138 per person, select one in each category

## APPETISERS

**Soup of the Day** | ask us

**Jumbo Crab Lump Salad** | iceberg lettuce | louis dressing | diced tomato

**Australian Wagyu Carpaccio** | tonnato sauce | pickled onion | fried capers

**The Mediterranean** | burrata | parma ham | roasted tomato | bell peppers **Two to Share**

**Lobster Bisque** | splash of cognac | lobster meat **Additional \$10**

## MAIN COURSE

**Daintree Salt Water Barramundi** | burnt butter | dashi capers

**Dingley Dell Pork Chop** | miso glaze | toasted sesame

**Boston Lobster Linguine** | lemon dashi butter | king prawn oil | chives

**220gm 100% Grass Fed Australian Tenderloin** | watercress | peppercorn sauce

**220gm 400 Day Grain Fed F1 Wagyu Striploin** | watercress | red wine jus **Additional \$30**

## SIDE DISH

**Mashed Potatoes | Garden Salad | Momotaro Tomato Salad | Creamy Spinach**

## DESSERT

**Bread & Butter Pudding**

**Yuzu Citrus**

**Double Scoop Häagen-Dazs Belgian Chocolate with Almonds**

## WINE PAIRING

NV Ca' Vescovo, Glera, Prosecco ITALY

2020 Rainer Wess Estate, Riesling, Kremstal DAC AUSTRIA

2022 Domaine de la Croix Senaillet, Burgundy FRANCE

2022 Domaine Mia, Les Caudroys, Mercurey FRANCE

2020 Achaval Ferrer, Quimera Malbec Blend ARGENTINA

2015 Marchesi Gondi, Ser Amerigo, Tuscany ITALY

2003 Château D'Arche, Deuxièmes Grand Cru Classé, Sauternes FRANCE

*3 Glasses 1 White / Sparkling & 2 Reds add \$78*

*4 Glasses 1 White / Sparkling, 2 Reds with Dessert Wine add \$90*

## Our Oyster Selection

**served fresh, stored at 4 degrees celsius, limited stocks available**

**Natural on the Half Shell** | mignonette sauce | tabasco | lemon **44**  
**consuming raw seafood or shellfish may increase your risk of foodborne illness**

**Rockefeller Oysters** | creamy spinach | pernod | hollandaise **48**

## Starters

**The Mediterranean** | burrata | parma ham | roasted tomato | bell peppers **39**

**Australian Wagyu Carpaccio** | tonnato sauce | pickled onion | fried capers **31**

**Pan Seared Foie Gras** | homemade brioche | blueberry gastrique **43**

**Jumbo Prawn Cocktail** | wasabi cream | avocado mousse | cocktail sauce **42**

**Wild Colossal Crab Cocktail** | lettuce | louis dressing | mustard mayo **39**

**30g Antonius Oscietra Caviar** | blinis | herbed crème fraiche | hen's egg **81**

**Yellowfin Tuna Tartare** | tempura crumbs | avocado | spiced shrimp aioli **35**

**Steak Tartare** | australian tenderloin | truffle aioli | ciabatta **41**

**consuming undercooked meats or eggs may increase your risk of foodborne illness**

**Jumbo Lump Crab Cake** | green herb salad | mustard | tartare sauce **41**

**Seared Hokkaido Scallops** | bacon | chorizo XO sauce | beurre blanc **40**

**Iberico Ham Selection** | focaccia crackers | artichokes | pipparas **46**

**24 months jamón ibérico de recebo & 36 months jamón ibérico de bellota**

## Soups

**Soup of the Day** | ask us **22**

**Cream of Forest Mushroom** | garlic croutons | parmesan | truffle oil **22**

**Lobster Bisque** | splash of cognac | lobster meat **30**

## Caesar Salad Selection

**crispy pancetta, hen egg, croutons, parmesan**

**Classic / Grilled Chicken Breast / Mixed Seafood** **22 / 28 / 30**

## Salads

**Momotaro Tomato** | ponzu vinaigrette | chopped shallots | togarashi **18**

**Momotaro Tomato** | blue cheese dressing | crispy pancetta **18**

**Garden Salad** | mixed greens | cucumber | tomato | kombu vinaigrette **23**

**Centre Cut Iceberg Lettuce** | blue cheese | crispy bacon | chervil **27**

**Jumbo Crab Lump Salad** | iceberg lettuce | louis dressing | diced tomato **33**

**Woolloomooloo Salad** | filet mignon | spinach | mushrooms | truffle aioli **35**

**consuming raw/undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness**

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## Individual Cuts

All loins are handpicked, cut in-house and seared on our 1800 degree fahrenheit broiler

All steaks are served with following sauces

Au Jus	Peppercorn	Spiced Tourn	Red Wine Madeira
<b>100% Grass Fed Australian Tenderloin</b>			<b>220g 88</b>
3-4 weeks wet aged   victoria			
<b>Beef Wellington</b>			<b>220g 99</b>
mushroom duxelle   parma ham   foie gras   victoria			
<b>Australian Grain Fed Rib Eye</b>			<b>340g 86</b>
200-days grain fed   3-4 weeks wet aged   new south wales			
			<b>450g 111</b>
<b>Japanese Full Blood Wagyu Striploin</b>			<b>200g 129</b>
700-days grain fed   A4   kagoshima prefecture			
<b>Mayura Station Chocolate Fed Full Blood Wagyu Rib Eye</b>			<b>340g 160</b>
550-days chocolate & grain fed   marble score 9   south australia			
<b>F1 Wagyu Striploin</b>			<b>340g 109</b>
400-days grain fed   4 weeks wet aged   newsouth wales			
<b>USDA Prime Rib Eye</b>			<b>340g 99</b>
300-days grain fed   4 weeks wet aged   illinois			
			<b>450g 129</b>
<b>USDA Prime Cajun Spiced Rib Eye</b>			<b>340g 99</b>
300-days grain fed   48 hours marination   4 weeks wet aged   illinois			
<b>Spanish Angus Rib Eye</b>			<b>340g 94</b>
100% natural fed   4 weeks wet aged   almaraz			

## Australian Sharing Cuts

<b>Porterhouse</b>	<b>1kg 199</b>
200-days grain fed   4 weeks wet aged   queensland	
<b>Wagyu Tomahawk</b>	<b>per kg 219</b>
400-days grain fed   marble score 5   queensland	

## Other Specialties

<b>Wild Mushroom Rigatoni</b>   wild mushroom cream sauce   black truffle	<b>42</b>
<b>Boston Lobster Linguine</b>   lemon dashi butter   king prawn oil   chives	<b>68</b>
<b>Pan Roasted Corn Fed Chicken</b>   foie gras   wild mushroom   chicken jus	<b>58</b>
<b>Daintree Salt Water Barramundi</b>   burnt butter   dashi   capers	<b>55</b>
<b>Akaroa New Zealand King Salmon</b>   crab meat   tomato raisin salsa	<b>59</b>
<b>Dingley Dell Pork Chop</b>   miso glaze   scallions   toasted sesame	<b>71</b>
<b>Kinross Station Lamb Cutlets</b>   crusted persillade   red wine sauce	<b>80</b>
<b>Roasted Boston Lobster</b>   cocktail sauce   butter   lemon	<b>market price/189 per kg</b>
<b>*pre-order at least 2 days in advance</b>	

## Vegetables & Salad

<b>Side Caesar / Garden Salad</b>	<b>15</b>	<b>Creamy Spinach / Sautéed Spinach</b>	<b>17</b>
<b>Momotaro Tomato Salad</b>	<b>18</b>	<b>Wild Mushrooms</b>	<b>17</b>
<b>Sautéed Onions</b>	<b>16</b>	<b>Steamed Broccoli</b>	<b>16</b>
<b>Creamy Corn</b>	<b>17</b>	<b>Grilled / Steamed Asparagus</b>	<b>20</b>

## Potatoes & Starch

<b>Classic Potato Puree</b>	<b>17</b>	<b>Hash Brown</b>	<b>20</b>
<b>Black Truffle Potato Puree</b>	<b>20</b>	<b>Lyonnais Potatoes</b>	<b>18</b>
<b>French Fries</b>	<b>17</b>	<b>Truffle Mac &amp; Cheese</b>	<b>21</b>
<b>Truffle Fries</b>	<b>19</b>	<b>Baked Potato</b>	<b>19</b>