

WOOLOOMOOLOO®

steakhouse

Wan Chai

Executive Set Lunch

APPETISER 頭盤

select one (選擇一項)

SLOW COOKED CAJUN CHICKEN SALAD

romaine lettuce | cucumber | pickle beetroot
cherry tomato | caesar dressing
慢煮香辣雞沙律 | 羅馬生菜 | 紅菜頭 | 凱撒沙律醬

CRAB CAKE

coleslaw | tartar sauce (add supplement \$58)
蟹餅配他他醬 | 沙拉菜 (另加\$58)

ROASTED CAULIFLOWER SOUP

truffle oil | crouton
烤椰菜花湯 | 松露油 | 香脆包粒

GRILLED BEEF SALAD

mixed green | watercress | sliced onion | biquinho
peppers | red radish | honey mustard dressing
燒牛肉沙律車厘茄 | 淚珠甜椒 | 洋蔥 | 青瓜 | 蜜糖芥末醋汁

MAIN COURSE 主菜

select one (選擇一項)

GARLIC PRAWN PASTA 香蒜大蝦意粉 \$198

cherry tomatoes | garlic flakes | tomato sauce | chives
櫻桃茄 | 羅勒蕃茄汁

GRILLED CAJUN PORK LOIN 香辣豬脊肉 \$258

roasted herb potatoes | grilled apple slice | arugula salad | red wine sauce
香草燒薯 | 燒蘋果 | 火箭菜沙律 | 紅酒汁

GRILLED NEW ZEALAND BEEF TENDERLOIN (170g)

烤紐西蘭牛柳 \$278

mashed potatoes | asparagus | crab lump | charon sauce
蟹肉 | 蘆筍 | 薯蓉 | 香草蕃茄蛋黃汁

AUST WAGYU BEEF BURGER 澳洲和牛漢堡 \$218

brioche burger bun | caramelised onion | bacon | french fries
燴洋蔥 | 煙肉 | 薯條

PAN SEARED BARRAMUNDI FILLET 香煎海曹魚 \$228

broccolini | roasted cherry tomatoes | mango salsa
長柄西蘭花 | 薯蓉 | 芒果沙沙

DUCK LEG CONFIT W/ PLUM GLACE SAUCE

法國油封鴨腿配酸梅醬汁 \$268

sautéed haricot beans | button mushroom | potatoes | garlic
法邊豆 | 白菌 | 馬鈴薯粒

COFFEE / TEA 即磨咖啡或茶

Upgrade to Cappuccino / Latte / Mocha (+\$20)

+\$20 升級至 卡布奇諾 / 拿鐵 / 摩卡咖啡

+\$35 Upgrade to Juices / Soft Drinks or Peroni Nastro Azzurro 0% Alcohol, Italy

DESSERT 甜品 (Additional 另加 \$60)

CRÈME CATALANA 加泰羅尼亞焦糖布丁

Prices are in HK\$ and subject to 10% service charge. 所有價格以港幣計算及另收加一服務費