

Happy Anniversary
Carlos & Elena

7th January, 2026

(Names and date are available for personalization)

Appetiser *Select One*

Classic Caesar Salad

parma ham chips, baguette toasts,
parmesan cheese with
wooloomooloo caesar dressing

Beef Carpaccio

truffle mayonnaise,
grated grana Padano,
horseradish, focaccia

Cream of Forest Mushroom (V)

parmesan cheese, truffle oil

Crab Cake

coleslaw and tartar sauce
(Add on \$58)

Main Course *Select One*

Rossini Filet 180g

grilled foie gras, mushroom duxelles
mashed potato, asparagus
with red wine sauce

Roasted Chicken Supreme

mashed potato,
broccolini, red wine sauce

Pan Seared Salmon

leek confit, saffron dill coulis arugula
with frisee salad

Seafood Linguine

scallop, tiger prawn,
lobster reduction

Kiwami Wagyu Sirloin MB9+ (340g)

served with french fries and your choice of sauce
(Add on \$288)

Dessert *Select One*

Crème Brûlée with berries compote

Baked Cheesecake mixed berries with raspberry & passion fruit gel

Freshly Brewed Coffee or Tea

Upgrade to Cappuccino / Latte / Mocha (+\$20) or Cocktail of the Month (+\$78)

\$498 / person

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Appetiser 頭盤 (選一)

經典凱撒沙律

脆意式火腿, 法式麵包多士,
巴馬臣芝士, wooloomooloo凱撒沙律醬

意式薄切生牛肉

松露蛋黃醬, 巴馬臣芝士,
辣根, 意式香草麵包

忌廉野菌湯 (素)

巴馬臣芝士, 松露油

香煎蟹餅

他他醬、椰菜沙律
(另加\$58)

Main Course 主菜 (選一)

羅西尼牛柳 (180克)

鵝肝, 蘑菇蓉, 薯蓉, 蘆筍, 紅酒汁

法式烤雞肉

薯蓉, 西蘭花苗, 紅酒汁

香煎三文魚扒

油封大蒜, 藏紅花刁草醬, 捲葉菊苣沙律

海鮮扁意粉

帶子, 虎蝦, 龍蝦汁

澳洲 M9 和牛西冷扒 (340克)

配薯條、自選醬汁一款
(另加\$288)

Dessert 甜品 (選一)

法式焦糖燉蛋 配莓果醬
芝士蛋糕 雜莓、紅莓醬、熱情果醬

咖啡或茶

+\$20 升級至 卡布奇諾 / 拿鐵 / 摩卡咖啡 或 +\$78 升級至 當月特調雞尾酒

\$498 / 每位

Happy Birthday
Veronica

7th January, 2026

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Classic Caesar Salad

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parmesan cheese with
wooloomooloo caesar dressing

Beef Carpaccio

truffle mayonnaise,
grated grana Padano,
horseradish, focaccia

Cream of Forest Mushroom (V)

parmesan cheese, truffle oil

Crab Cake

coleslaw and tartar sauce
(Add on+\$58)

Main Course *Select One*

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mashed potato, asparagus
with red wine sauce

Roasted Chicken Supreme

mashed potato,
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巴馬臣芝士, wooloomooloo凱撒沙律醬

意式薄切生牛肉

松露蛋黃醬, 巴馬臣芝士,
辣根, 意式香草麵包

忌廉野菌湯

巴馬臣芝士, 松露油

香煎蟹餅

他他醬、椰菜沙律
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法式烤雞肉

薯蓉, 西蘭花苗, 紅酒汁

香煎三文魚扒

油封大蒜, 藏紅花刁草醬, 捲葉菊苣沙律

海鮮扁意粉

帶子, 虎蝦, 龍蝦汁

澳洲 M9 和牛西冷扒 (340克)

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