

*Wishing you a
Wooly-Mooly Christmas*



Wooloomooloo Steakhouse, Level 3, Swissotel the Stamford, S178882. For parking please enter via Raffles City Shopping Mall or drop off at Swissotel Lobby

FOR RESERVATIONS CLICK BELOW

<https://www.sevenrooms.com/reservations/wooloomoolosteakhousesg>



*Wooloomooloo's Christmas
Menus*

WOOLOOMOOLOO[®]

STEAKHOUSE

Christmas Weekday Set Lunch

available 1st December onwards on weekdays except for eve & public holidays

FIRST COURSE

select one

ROASTED BABY BEET SALAD

pecans | goats cheese | maple balsamic vinaigrette

JAMON & POTATO SOUP

candied hazelnut | leek | crème fraîche

STEAK TARTARE

truffle aioli | avruga caviar | chives **ADDITIONAL \$5++**

MAIN COURSE

select one

GOORALIE PORK RAGU RIGATONI

iberico chorizo | sugar peas | chicharron

KING SALMON

beurre blanc | dill oil | roasted cauliflower

CHICKEN CORDON BLEU

cheddar & gruyère | mustard sauce | salad

CAJUN SPICED LAMB

bacon & horseradish mash | peppercorn sauce

USDA PRIME RIB EYE

creole butter corn ribs | bacon & horseradish mash | red wine jus **ADDITIONAL \$20++**

DESSERT

select one

LEMON GATEAUX

evoo chantilly | lemon jelly | sesame tuille

ICE CREAM WITH TOPPINGS

berries | chocolate | toasted almond

ZERO ALCOHOL BEVERAGE

PERONI - ZERO ALCOHOL BEER **10++**

KOMBUCHA, SUNRAYSIA JUICE, SODAS **8++**

WINE & BEER

CA' VESCOVO, PROSECCO, ITALY **15++**

WHITE & RED WINE OF THE DAY, ASK US! **15++**

HEINEKEN & CORONA **12++**

48++ Per Person

WOOLOOMOOLOO[®]

STEAKHOUSE

December Weekend Brunches

FIRST COURSE

select one

PRAWN RAVIOLI

yuzu butter emulsion | dill

YELLOW FIN TUNA TARTARE

spiced mayo | avocado | wasabi caviar

SECOND COURSE

BRIOCHE FRENCH TOAST

bacon | berry compote | french butter | caviar

STEAK TARTARE

truffle aioli | avruga caviar | chives

ADDITIONAL \$5++

THIRD COURSE

select one

PAN SEARED BARRAMUNDI

white wine parsley pil pil | fried capers

CRISPY PORK KNUCKLE

green salad | blueberry gastrique

ADDITIONAL \$25++

150 DAY BARLEY FED AUSTRALIAN RIB EYE

mash | bacon brussels sprouts | pepper sauce

250 DAY USDA PRIME RIB EYE

mash | bacon brussels sprouts | red wine jus

FOURTH COURSE

select one

AFTER EIGHT

chocolate cake | mint ganache | cocoa soil

BURNT CHEESECAKE

citrus confit | honey ganache

CHAMPAGNE | WINES

LOUIS ROEDERER COLLECTION 246 CHAMPAGNE, FRANCE
RIMAPERRE, SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND 2024
BERNARD DEFAIX, PETIT CHABLIS, FRANCE 2023
FIRST DROP, MOTHER'S MILK, BAROSSA SHIRAZ, AUSTRALIA 2023
E. GUIGAL, COTE DU RHONE, FRANCE 2022
LA SPINETTA, CA DI PIAN, BARBERA D'ASTI, TUSCANY, ITALY 2021
CHATEAU SIMMARD, ST EMILION, BORDEAUX, FRANCE * 2015

BEERS | COCKTAILS

ASAHI DRAUGHT, CORONA, HEINEKEN
APEROL SPRITZ, ESPRESSO MARTINI, LYCHEE MARTINI, CUBA LIBRE, COSMOPOLITAN

FOOD

58++

FOOD, WINE, COCKTAILS

118++

FOOD, WINE * COCKTAILS & CHAMPAGNE

158++

WOOLOOMOOLOO[®]

STEAKHOUSE

Christmas Lunch

Available on 24th 25th December 2025

FIRST COURSE

select one

KALE & CRANBERRY SALAD

feta cheese | pickled onion | tiger prawns

AUSSIE BEEF PIE

bacon | caramelised onion | button mushrooms

SECOND COURSE

SMOKED HADDOCK MOUSSE TART

caviar | lemon balm | avocado cream

MAIN COURSE

select one

HONEY COMB TRIPE & CHORIZO STEW

paprika | toasted ciabatta

KING SALMON

beurre blanc | dill oil | roasted cauliflower

CRISPY MORTADELLA LINGUINE

pistachio pesto | whipped burrata | arugula

NEW ZEALAND GRASS FED TENDERLOIN

herbed mash | brocolli | peppercorn sauce

ADDITIONAL \$20++

USDA PRIME RIB EYE

herbed mash | charred brocolli | red wine jus

DESSERT

select one

VANILLA RICE PUDDING

citrus confit | yoghurt foam | almond crumble

STICKY TOFFEE PUDDING

PX toffee | sour cream chantilly

ZERO ALCOHOL BEVERAGE

PERONI - ZERO ALCOHOL BEER **10++**

KOMBUCHA, SUNRAYSIA JUICE, SODAS **8++**

WINE & BEER

CA' VESCOVO, PROSECCO, ITALY **15++**

WHITE WINE OF THE DAY, ASK US! **15++**

RED WINE OF THE DAY, ASK US! **15++**

HEINEKEN & CORONA **12++**

68++ Per Person

WOOLOOMOOLOO[®]

STEAKHOUSE

Christmas Dinner

Available on 24th 25th December 2025

FIRST COURSE

select one

YELLOW FIN TUNA CRUDO

passionfruit & chilli | cucumber

CRUSTACEAN BISQUE

tiger prawns | king prawn oil

SECOND COURSE

select one

PAN SEARED FOIE GRAS

brioche | blueberry gastrique | chives

MINI LOBSTER ROLL

tomato aioli | caviar | shiopan

MAIN COURSE

select one

PRAWN & CUTTLEFISH ORZO

aioli | chives | sofrito

SUCKLING PIG BELLY

piquillo | caramelised onion puree | red wine jus

USDA PRIME RIB EYE

truffle mash | capsicum | peppercorn sauce

F1 WAGYU STRIPLOIN

black truffle mash | baby capsicum | red wine jus

ADDITIONAL \$25++

DESSERT

select one

CARAMEL ORANGE BAR

chocolate chantilly | caramel sponge | tuille

RASPBERRY CHAMOMILE PAVLOVA

raspberry confit | chamomile chantilly

158++ Per Person

Christmas at Home



Christmas Takeaway Menu

AVAILABLE FROM THE 15th NOVEMBER – 31ST DECEMBER

Email: christmassg@wooloo-mooloo.com to place orders at least 3 days in advance

Christmas Roasts

WOOLOOMOOLOO BEEF WELLINGTON

new zealand tenderloin | foie gras | parma ham | mushroom duxelle

\$178 / kg

300 DAY GRAIN FED USDA PRIME RIB EYE ROAST

wholegrain mustard | shio konbu | rosemary | thyme

\$198 / kg

400 DAY GRAIN FED WAGYU TOMAHAWK

| wooloomooloo seasoning |

\$198 / kg

NEW ZEALAND GRASS FED TENDERLOIN ROAST

wholegrain mustard | shio konbu | rosemary | thyme

\$128 / kg

PORCHETTA

dijon mustard | sage | thyme | rosemary

\$95 / kg

MAPLE GLAZED HAM

star anise | cloves | canadian maple syrup

\$68 / kg

Appetisers, Sides, & Desserts

Creamy Spinach	\$16 / 300g	Hot Chocolate Cake	\$19 / 120g
Creamy Corn	\$16 / 300g	Basque Burnt Cheesecake	\$65 / 1kg
Potato Purée	\$16 / 300g		
Truffle Potato Purée	\$18 / 300g	Red Wine Jus	\$12 / 240ml
Maple Bacon Brussel Sprouts	\$17 / 300g	Beef Au Jus	\$10 / 240ml
Classic Caesar	\$19 / 250g	Rosemary	\$3 / 30g
Wooloomooloo Salad	\$33 / 400g	Thyme	\$3 / 30g
Center Cut Iceberg Wedge With	\$31 / 250g		
Jumbo Lump Crab & Louis Dressing			

A bartender in a dark suit is pouring beer from a dark bottle into a tall, elegant glass. The glass is partially filled with a light-colored, frothy beer. A red ribbon with white polka dots is tied around the stem of the glass, secured with a small wooden clothespin. The glass is placed on a dark, reflective surface, which creates a clear reflection of the glass and its contents. The background is blurred, showing other people in a social setting.

**HAS
ANYONE
SEEN MY
DRINKS?**

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DRINKS?**

Whisky & Bourbon Bottles

Glendronach 12 yrs	\$110
Lagavulin 16 yrs	\$150
Bowmore 12 yrs	\$89+
Glenlivet 18 yrs	\$169+
Highland Park 18 yrs	\$209+
Maker's Mark Bourbon	\$70+
Woodford Reserve Bourbon	\$89+
Woodford Reserve Rye	\$98+
Old Forrester Statesman Bourbon	\$135+
Old Forrester Prohibition Bourbon	\$145+

Vodka & Gin Bottles

Ketel One Vodka	\$63+	Finlandia Vodka	\$48+
Grey Goose Vodka	\$69+	Monkey 47 Gin	\$79+
Belvedere Vodka	\$77+	Tanqueray 10 Gin	\$85+

Classy Xmas Champagnes

Louis Roederer, Collection 246	\$79+
Pol Roger, Reserve	\$79+
Pierre Peters, Cuvée De Reserve	\$82+
Bollinger, Special Cuvée	\$85+
Duval Leroy, Grand Cru, Blanc De Blanc	\$99+
Billecart- Salmon, Rosé	\$115+
Vilmart & Cie, Grand Cellier 2018	\$120+
Taittinger, Millésimé 2015	\$125+
La Grande Dame, Veuve Clicquot 2012	\$240+
Les Bénéis, Jacques Picard, Grand Cru	\$155+
Krug, Grand Cuvée, 172 edition	\$299+

Party Wines

1. Louis Roederer, Collection 246, Brut Champagne, France \$79+
2. Rimapere, Sauvignon Blanc, Marlborough, New Zealand 2023 \$48+
3. Michele Chiarlo, Gavi Di Gavi, Rovereto, Piedmont, Italy 2022 \$55+
4. Antinori, Cervaro Della Sala, Umbria, Italy 2020 \$105+
5. La Spinetta, Ca Di Pian, Barbera D'Asti, Italy 2022 \$55+
6. Vaona, Pegrandi, Amarone Della Valpolicella, Italy 2019 \$70+
7. Marchesi Gondi, Ser Amerigo, Super Tuscan, Italy 2013 \$75+
8. Maison Henri Gouges, Cuvée Louies, Nuits St.Georges, France 2020 \$79+
9. Domaine Du Pourpre, Mouline a Vent, Beaujolais, France 2020 \$55+

Going over to a Wine Snob's home

1. Louis Roederer, Cristal, Champagne, France 2008 \$625+
2. Sir Winston Churchill, Pol Roger, Champagne, France 2015 \$345+
3. Krug, Vintage Brut, Champagne, France 2004 \$588+
4. Domaine Leflaive, Chardonnay, Bourgogne, France 2015 \$245+
5. Y by Château d'Yquem, Sauvignon Blanc, France 2022 \$250+
6. Sassicaia, Tenuta San Guido, Bolgheri, Italy 2013 \$399+
7. Catena Zapata, Malbec, Argentino, Mendoza, Argentina 2021 \$125+
8. Vega Sicilia, Tempranillo Blend, Unico, Ribera Del Duero, Spain 2012 \$525+
9. Orin Swift, Cabernet Sauvignon, Mercury Head, Napa, USA 2021 \$235+
10. Bodega Contrador, Benjamin Romeo No.2, Spain 2012 \$225+

Our Sommelier's favorite wines of 2025 under \$200

1. Pol Roger, Blanc de Blanc, Champagne, France 2015 \$155+
2. Domaine Fabien Coche, Les Chevalières, Meursault, France 2022 \$145+
3. Tyrrell's, Vat 1, Sémillon, Sauvignon Blanc, Hunter Valley, Australia 2017 \$95+
4. Domaine A, Cabernet Sauvignon, Coal River Valley, Australia 2013 \$115+
5. First Drop, The Cream, Shiraz, Barossa, Australia 2016 \$165+
6. Waits-Mast, Pinot Noir, Mariah Vineyard, Mendocino Ridge, USA 2019 \$85+
7. Ridge, Zinfandel, Lytton Springs, Sonoma, USA 2021 \$88+
8. Jayson, Pahlmeyer, Cabernet Sauvignon, Napa Valley, USA 2020 \$150+
9. Renato Corino, Arborina, Barolo, Italy 2018 \$90+
10. Larrivet Haut-Brion, Pessac-Léognan, France 2009 \$165+
11. Château Beychevelle, Saint-Julien, Bordeaux, France 2009 \$199+
12. Château Beau-Sejour Becot, Saint Emilion, France 2003 \$209+