

A festive winter landscape illustration featuring several green Christmas trees of varying sizes, some decorated with lights and ornaments. The trees are set against a backdrop of stylized, layered mountains in shades of orange and red. The foreground is a light beige path or field with small red and white decorative dots. The sky is white with falling snow represented by small grey and white dots.

FESTIVE EVENTS BROCHURE

WOOLOOMOOLOO[®]
steakhouse

TSIM SHA TSUI



TSIM
SHA
TSUI

ALONG THE WATERFRONT PROMENADE OVERLOOKING THE GLITTERING HARBOUR

One of the undisputed hotspots along Tsim Sha Tsui's bustling waterfront promenade, Woolloomooloo Steakhouse Tsim Sha Tsui East, is a wine and dine destination with a lively sense of flair.

Enjoy time-honoured favourites such as our signature lobster bisque, oven-fresh pizzas, and classic steakhouse staples.

The heart of our restaurant lies in our steaks, featuring succulent tenderloins, sizzling rib-eyes, and wet-aged Australian wagyu. Savor these expertly seared cuts al fresco or in our upper-level dining room overlooking the glittering harbour.



HOST A MEMORABLE FESTIVE EVENT IN ONE OF HONG KONG'S PREMIER CULINARY DESTINATIONS

*

located at the heart of
TST East, 3 minutes
away from the MTR

*

with a maximum capacity of:

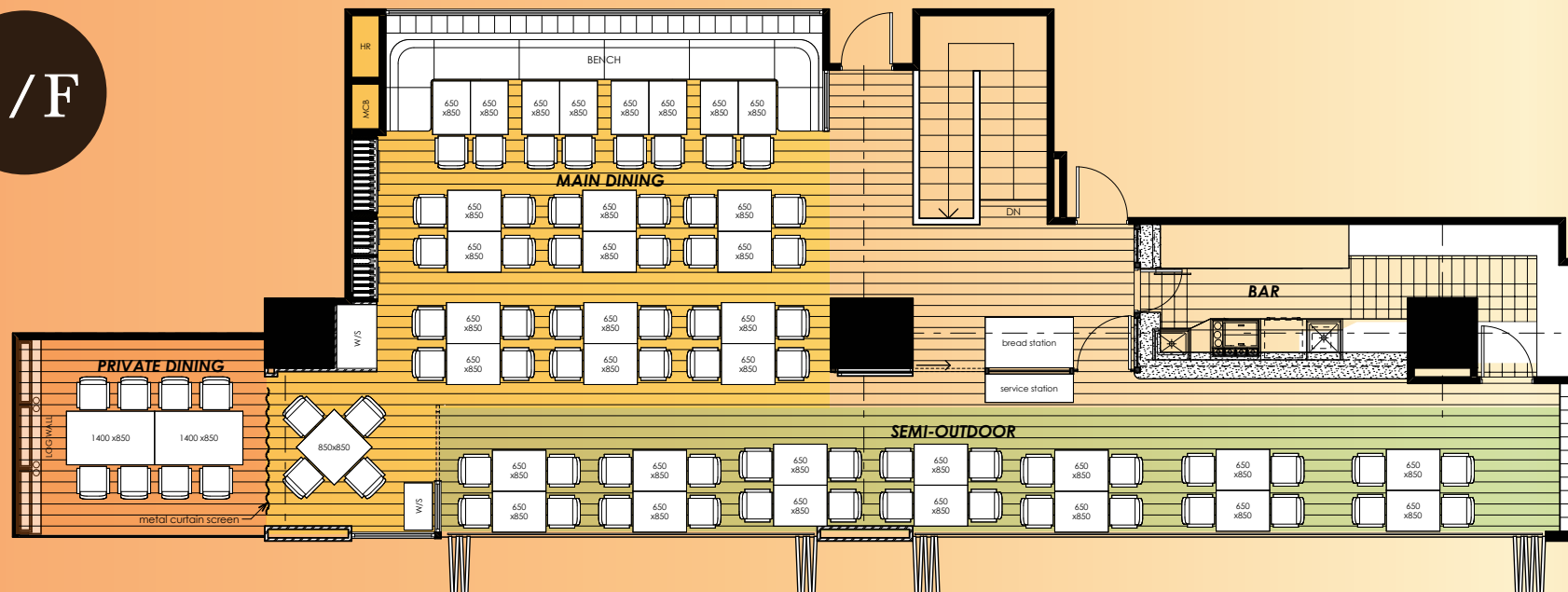
- 1/F: 76 pax
- G/F: 60 pax
- Outdoor: 20 pax

*

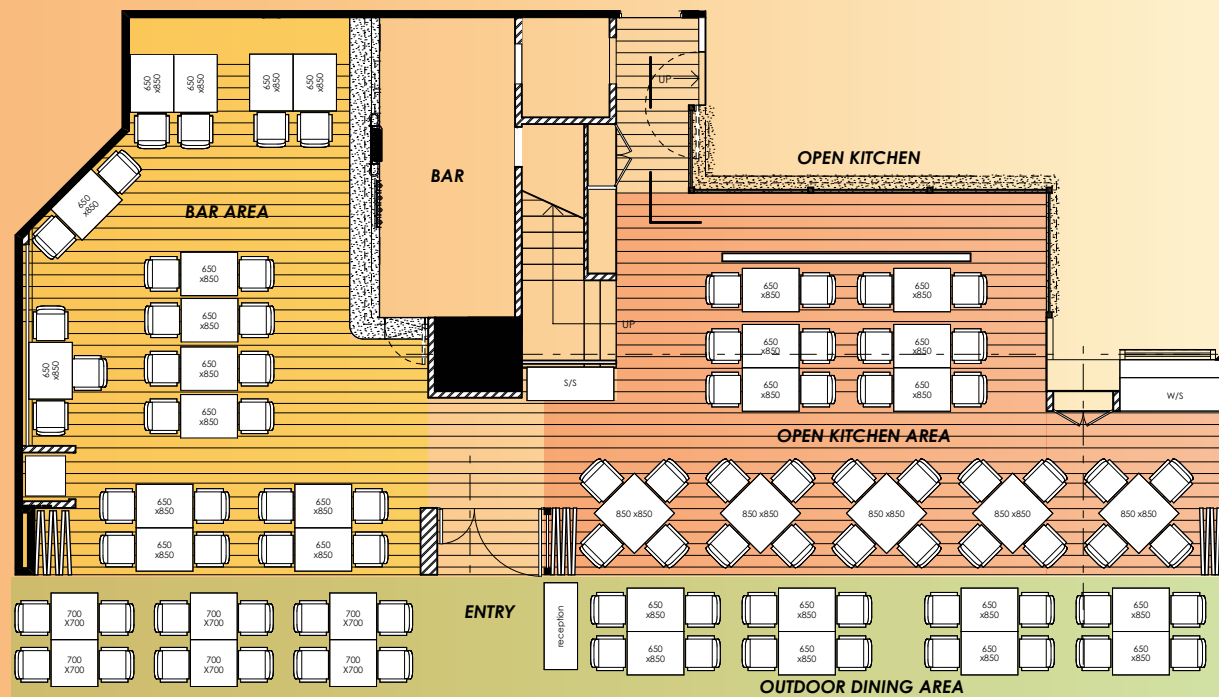
panoramic view of the
Victoria Harbour and
Tsim Sha Tsui promenade

ENTIRE VENUE LAYOUT SAMPLE

1/F



G/F



BAR AREA



1/F MAIN DINING



AL FRESCO DINING



G/F OPEN KITCHEN







TSIM SHA TSUI EAST

3- Course Christmas Luncheon Menu

(SET LUNCH A)

Complimentary bread to start

APPETISER 頭盤

select one

CLASSIC CAESAR SALAD

parma ham chip, parmesan baguette toasted, caesar dressing

CREAM OF FOREST MUSHROOM

parmesan cheese, truffle duxelle

CRAB CAKE

coleslaw, tartar sauce



MAIN COURSE 主菜

select one

PAN SEARED SEABASS

mashed potato, preserved lemon gremolata

FILET MIGNON 180g

creamy mashed potato, grilled asparagus with red wine sauce



DESSERT 甜品

CHRISTMAS LOG CAKE

raspberry sauce

Subject to 10 % service charge



TSIM SHA TSUI EAST

4- Course Christmas Luncheon Menu

(SET LUNCH B)

Complimentary bread to start

APPETISER 頭盤

select one

STEAK TARTARE

australian tenderloin, truffle aioli, ciabatta

CRAB CAKE

coleslaw, tartar sauce



SOUP 湯

CREAM OF FOREST MUSHROOM

parmesan cheese, truffle duxelle



MAIN COURSE 主菜

select one

PAN SEARED CHICKEN SUPREME

broccolini, herb roasted potatoes, honey- garlic demi glaze

PAN SEARED SALMON

green peas purée, cauliflowers, red bell pepper sauce

GRAIN FED RIBEYE 220g

mashed potato, grilled asparagus & red wine sauce



DESSERT 甜品

BRÛLÉE BAKED CHEESECAKE

mixed berries

Subject to 10 % service charge



TSIM SHA TSUI EAST

3- Course Christmas Dinner Menu

(SET DINNER A)

Complimentary bread to start

APPETISER 頭盤

select one

BEEF CARPACCIO

truffle mayonnaise, grated grana padano, horseradish

LOBSTER BISQUE

lobster meat

CRAB CAKE

coleslaw, tartar sauce



MAIN COURSE 主菜

select one

CRISPY PRESSED CHICKEN

lemon marinated, braised Brussel sprout, chestnut stuffing, cranberry jelly, chili capers sauce

PAN SEARED SALMON

crushed potato, provençal sauce, peppered tomato mousse

FILET OSCAR 280g

Beef tenderloin, brioche toasted, crab meat, bearnaise sauce



DESSERT 甜品

CHRISTMAS LOG CAKE

raspberry sauce

Subject to 10 % service charge



TSIM SHA TSUI EAST

4- Course Christmas Dinner Menu

(SET DINNER B)

Complimentary bread to start

APPETISER 頭盤

select one

SALMON & TUNA TARTARE

avocado purée, tobico, potato pave

LOBSTER BISQUE

lobster meat



SOUP 湯

LOBSTER BISQUE

dash of cognac, lobster meat



MAIN COURSE 主菜

select one

CRISPY PRESSED CHICKEN

lemon marinated, braised Brussel sprout, chestnut stuffing, cranberry jelly, chili capers sauce

PAN SEARED SEABASS

crushed potato, king prawn, tomato salsa, sriracha lobster sauce

200 DAYS GRAIN FED RIB EYE 340G

Mashed potato, asparagus, red wine sauce



DESSERT 甜品

DARK CHOCOLATE MOUSSE CAKE

caramel walnut sauce, raspberry cream

Subject to 10 % service charge



TSIM SHA TSUI EAST

Canapés & Beverage Package

CANAPÉS

Served Hot

Twice Baked Potato, Gruyere, Spring Onion, Bacon Crumb
Sour Cream & Truffle Paste on Spoon

Bacon Wrapped Scallop Skewer with Preserved Lemon Gremolata

Mini Crab Cakes Coleslaw & Tartar sauce

Served Chilled

Mini Pincho Caprese (V)
Parma Ham with Cantaloupe Melon

Sweet Bites

Lemon Meringue Tart

BEVERAGE PACKAGE

2-Hour Alcoholic Beverage Package

Including unlimited serving of

House Red and White Wine

House Spirit with Mixer

House Beer

Soft Drinks

Juices

Freshly Brewed Hot Coffee & Hot Tea

Plus 10% service charge

Inclusive of 6 pieces of canapés per person



TSIM SHA TSUI EAST

Red Wine

Kalamanda Shiraz

White Wine

Kalamanda Sauvignon Blanc

House Spirits with Mixes

Stoli Vodka / Greenall's Gin / Flor de Cana Rum

El Jimador Blanco Tequila

Teacher's Whiskey / Jack Daniels Bourbon

Beer

Stella Artois Draught

Non-Alcoholic

Coca Cola / Coke Zero / Sprite / Ginger Ale / Soda Water /

Tonic Water / Mixed Juices

Supplement

Filtered water will be served with our compliments.
Bottled sparkling and Still water can be added to any of the above beverage package at an additional HK\$30 per guest.



TSIM
SHA
TSUI



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WOO-TST @ WOOLLOO-MOOLLOO.COM

WWW.WOOLLOO-MOOLLOO.COM/GROUP-DINING-EVENTS

All menu items and prices in this brochure are for reference only and are subject to change.
Woolloomooloo Group reserves the right to make changes without prior notice and holds final authority.



ENQUIRE NOW



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