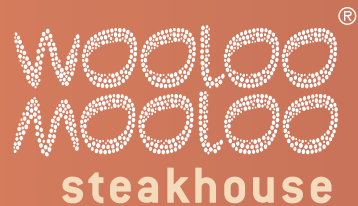


A stylized illustration of a winter landscape. In the foreground, a winding path or road is decorated with a string of small, glowing lights. Several Christmas trees of various sizes are scattered across the scene, some with colorful ornaments and star toppers. In the background, there are snow-capped mountains under a warm, orange-toned sky filled with falling snowflakes.

FESTIVE EVENTS BROCHURE

WOOLOOMOOLOO[®]
steakhouse

WANCHAI



WANCHAI

STUNNING VIEWS OF VICTORIA HARBOUR AND HAPPY VALLEY RACECOURSE

Woolloomooloo Steakhouse Wan Chai, encapsulates the essence of our group's dedication to great food, fine wines, and an exceptional dining experience.

With stunning views of Victoria Harbour, Happy Valley Racecourse, and Wan Chai's renowned entertainment and shopping districts below, our venue is perfect for enjoying top-grade signature cuts. Our spacious dining room offers a comfortable yet vibrant atmosphere, making every meal memorable.





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

*

located at the heart of
Wanchai, 5 minutes
away from the MTR

*

with a maximum capacity of:

- standing 85 pax
- seating 70 pax

*

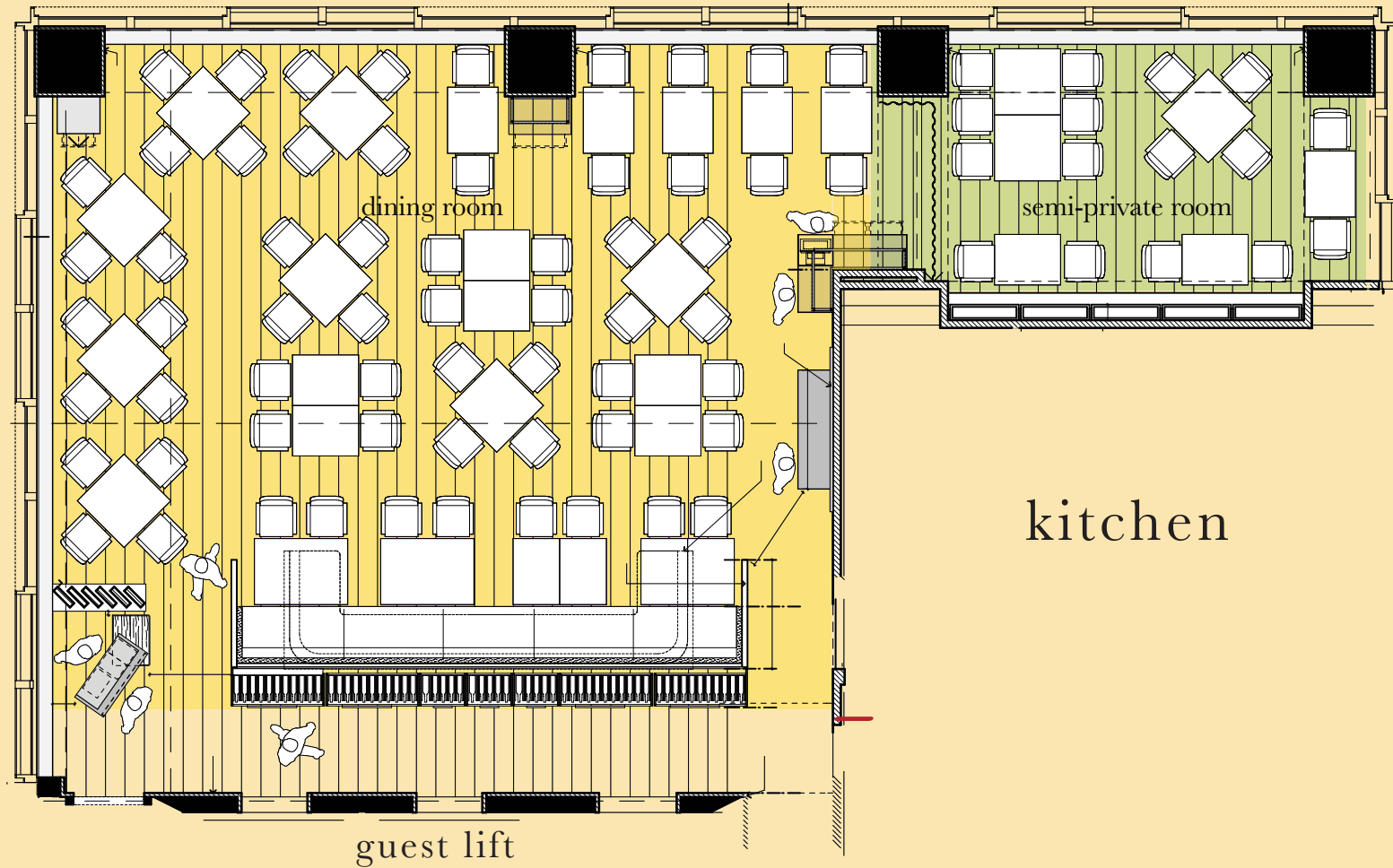
panoramic view of the
Victoria Harbour and
Happy Valley Racecourse

ENTIRE VENUE TABLE LAYOUT

270°
PANORAMIC
VIEW

HAPPY VALLEY RACECOURSE

VICTORIA HARBOUR



HARBOUR VIEW



RACECOURSE VIEW



DINING ROOM



SEMI-PRIVATE ROOM







WAN CHAI

3- Course Christmas Luncheon Menu

(SET LUNCH A)

Complimentary bread to start

APPETISER 頭盤

select one

CRAB CAKE

coleslaw, tartar sauce

GRILLED BEEF SALAD

mixed green, watercress, sliced onion, cucumber, honey mustard dressing

CREAM OF FOREST MUSHROOM (V)

parmesan cheese, truffle duxelle



MAIN COURSE 主菜

select one

FILET MIGNON 180g

cream spinach, mushroom duxelles

PAN SEARED SALMON

ratatouille of vegetables, tomato sauce



DESSERT 甜品

CRÈME BRÛLÉE

mixed berries and pistachio crust

Subject to 10 % service charge



WAN CHAI

4- Course Christmas Luncheon Menu

(SET LUNCH B)

Complimentary bread to start

APPETISER 頭盤

select one

CRAB CAKE

coleslaw, tartar sauce

CAESAR SALAD WITH SMOKED SALMON

parma ham chips, baguette toasts, parmesan, woolloomooloo caesar dressing



SOUP 湯

ONION SOUP

3 cheese toast



MAIN COURSE 主菜

select one

200-DAY GRAIN FED SIRLOIN 180G

cream spinach, mushroom duxelles & red wine

PAN SEARED SALMON

ratatouille, red bell pepper sauce & mixed green

ROASTED SPRING CHICKEN

broccolini with truffle wine sauce



DESSERT 甜品

RED VELVET CAKE

hazelnut buttercream, hazelnut, pistachio crumbs with mixed berries

Subject to 10 % service charge



WAN CHAI

3- Course Christmas Dinner Menu

(SET DINNER A)

Complimentary Bread

APPETISER 頭盤

select one

CRAB CAKE
crab lump, coleslaw, tartar sauce

CREAM OF FOREST MUSHROOM
parmesan cheese, truffle oil

CLASSIC CAESAR SALAD

parma ham chips, baguette toasts, parmesan, woolloomooloo caesar dressing

MAIN COURSE 主菜

select one

PAN SEARED HALIBUT
sauteed vegetable, normandy sauce mixed green

FILET OSCAR 280g
beef tenderloin, jumbo crab, bearnaise sauce, asparagus, mashed potato

FOIE GRAS LINGUINE
mixed mushrooms, black truffle paste, cherry tomatoes

DESSERT 甜品

CHEESECAKE
vanilla tulie, raspberry cream, passion fruit gel

Subject to 10 % service charge



WAN CHAI

4- Course Christmas Dinner Menu

(SET DINNER B)

Complimentary Bread

APPETISER 頭盤

select one

BEEF CARPACCIO
truffle mayonnaise, grated grana, padano horseradish

CRAB CAKE
crab lump, coleslaw, tartar sauce

SOUP 湯

LOBSTER BISQUE
dash of cognac, lobster meat

MAIN COURSE 主菜

select one

PAN SEARED BARRAMUNDI FILLET
sauteed vegetables, normandy sauce

WOOLLOOMOOLOO CAJUN SPICED RIBEYE 340g
200-day grain fed, 3-4 weeks wet aged
asparagus, mashed potato & mixed mushroom sauce

ROASTED SPRING CHICKEN
broccolini, sautéed wild mushroom with truffle wine sauce

DESSERT 甜品

RED VELVET CAKE
lychee cream, lime cream, cranberry and meringue

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.



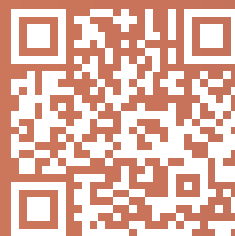
WANCHAI

+852 92586522

WOO-WANCHAI @ WOOLOO-MOOLOO.COM

WWW.WOOLOO-MOOLOO.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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