

Woolloomooloo Group was established in 2004 to “raise the steaks” in Asia’s flourishing dining scene with ambitious culinary standards and the kind of easy sophistication that inspires a memorable restaurant experience. Since launching our first restaurant in 2004, our portfolio has expanded to include Woolloomooloo Prime, Woolloomooloo Steakhouse, Omaroo & Moo! with locations in Hong Kong and Singapore.

Woolloomooloo Group 成立於 2004 年，旨在通過簡單精緻的烹飪激發難忘的餐廳體驗，在亞洲蓬勃發展的餐飲場景中“提升牛排”。自 2004 年開設第一家餐廳以來，我們的產品組合已擴展到包括 Woolloomooloo Prime、Woolloomooloo Steakhouse, Omaroo Grill 和 Moo! 並在香港和新加坡設有分店。



WOOLOOMOOLOO STEAKHOUSE

Wan Chai and Tsim Sha Tsui East, Hong Kong 香港灣仔及尖沙咀東

Swissotel The Stamford, Singapore

新加坡史丹佛瑞士酒店



OMAROO Grill

Central, Hong Kong 中環 香港

Private Dining Room / Functions 私人包廂 / 活動

Our private dining spaces are perfectly suited for hosting any intimate gathering with family or friends. Space for larger parties is also available as sections of our restaurants or the entire restaurant can be closed off for private events.

For more information, please contact events@wooloo-mooloo.com with your enquiries.

我們的私人用餐空間非常適合與家人或朋友舉辦任何聚會。我們餐廳部分區域也可舉辦大型聚會，可以包場以進行私人活動。如需更多信息，請聯繫 events@wooloo-mooloo.com。

Dietary Requirements 飲食需求

Please inform your server prior to ordering should you have any dietary restrictions. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. We will always endeavour to cater to your needs but cannot be held responsible for traces of allergens.

如果您有任何飲食限制，請在訂購前通知您的服務員

食用生的或未煮熟的肉類、家禽、海鮮、貝類或雞蛋可能會增加你對食源性疾病的風險。我們將努力滿足您的需求，但不對過敏原的敏感負責。

Saturday & Sunday Brunch 週六和周日午餐

We invite you to join us for a thirst-quenching free flow weekend brunch from 12pm to 3pm featuring a 3-course set from HK\$318 per person.

Kindly check with us to find out more details.

我們邀請您加入我們，從中午 12 點到下午 3 點享用任飲週末早午餐，其中包括 3 道菜，每人港元318。請與我們聯繫以了解更多信息。

CHECK IN 繼續瀏覽

www.wooloo-mooloo.com



GIFT CERTIFICATE 禮品卡

Available in denominations of
HK\$ 500 and HK\$1,000

隨你選擇想要的禮品卡面額港元
500及港元1000

CORKAGE POLICY 開瓶政策

Wine 葡萄酒	\$300 per bottle 每瓶港元\$300
Champagne 香檳	\$350 per bottle 每瓶港元\$350

Wooloomooloo Set Dinner

晚市套餐

Not available on Public Holidays & Festive blackout days. Limited Availability

Set Dinner priced at HK\$ 628 per person + 10% service charge.

APPETISER 頭盤

(Select One 選擇一項)

King Salmon Caesar Salad | beet cured king salmon | parma ham chips | baguette toasted | parmesan wooloomooloo caesar dressing
帝王三文魚凱撒沙律紅菜頭醃三文魚, 巴馬火腿脆片, 法包多士, 巴馬臣芝士, 經典凱撒醬

Cream of Forest Mushroom Soup | truffle oil and parmesan
忌廉蘑菇濃湯 黑松露菌油, 巴馬臣芝士碎

Crab Cake | green herb salad | mustard | tartar sauce Add supplement \$60
蟹餅 香草沙律, 芥末, 他他醬 另加港幣 \$60

Sautéed Garlic Prawn | lobster bisque | garlic | sofrito Add supplement \$80
蒜蓉虎蝦 燴洋蔥蕃茄, 蒜片, 龍蝦汁 另加港幣 \$80

MAIN COURSE 主菜

(Select One 選擇一項)

Filet Oscar | beef tenderloin 180g | jumbo crab meat | bearnaise sauce
草飼牛柳180g 草飼牛柳, 蟹肉, 西洋菜, 賓尼士汁

Crispy Pressed Chicken duck mousse | capers | red chilli flakes | crispy onion string
酥脆香煎雞 鵝肝慕絲、酸豆、紅辣椒碎、脆洋蔥絲

Pan Seared Salmon | crispy skin | watercress | grilled lemon
香煎三文魚 脆皮、西洋菜、燒檸檬

Australian 200 days Grain Fed Rib Eye 340g | watercress | beef jus Add supplement \$100
澳洲200日穀飼肉眼340g 西洋菜, 紅酒汁 另加港幣 \$100

Australian 350 days Grain Fed Wagyu Sirloin 340g | watercress | peppercorn sauce Add supplement \$180
澳洲和牛西冷扒 (340g) 西洋菜, 黑椒汁 另加港幣 \$180

SIDE DISH 配菜

(Select One 選擇一項)

Lyonnais Potato | Creamy Mashed Potato | Grilled Asparagus | Sautéed Wild Mushrooms
洋蔥炒薯仔 | 薯蓉 | 香烤蘆筍 | 炒野菌

DESSERT 甜品


(Select One 選擇一項)

Baked Cheesecake with Guinness syrup 芝士餅 黑啤咖啡糖漿

Dessert of the Day 是日甜品

Freshly Brewed Coffee or Tea 咖啡或茶

Upgrade to Cappuccino / Latte / Mocha (+\$20) 升級至 卡布奇諾 / 拿鐵 / 摩卡咖啡

 **Wooloomooloo Signature Dish (V) 素食菜式** 如果您有任何飲食限制, 請在訂購前通知您的服務員。我們將努力滿足您的需求, 但不對過敏原的敏感負責。價格以港幣計算, 並需加收10%服務費

Our Grilled Flat Bread Selections

石窯烤薄餅

Barbeque Chicken balsamic onion roasted red bell pepper pecorino mozzarella monterey jack cheese 烤雞薄餅、意大利黑醋洋蔥、烤紅椒、三式芝士	188
Margarita (V) cherry tomato basil buffalo mozzarella 蕃茄羅勒水牛芝士薄餅	168
Kilpatrick smoked bacon jam onions mozzarella parmesan cheese 煙肉、洋蔥、巴馬臣芝士、水牛芝士蕃茄醬薄餅	185


Starters

頭盤

 Salmon & Tuna Tartare spiced shrimp aioli tempura crumbs avocado 三文魚及吞拿魚他他, 香辣蝦蛋黃醬, 天婦羅脆脆, 牛油果	195
Mussels White Wine Cream shallots fine herbs seaweed butter toasted sourdough 白酒忌廉汁青口, 乾蔥, 香草, 海藻風味牛油, 酸種多士	198
Wagyu Carpaccio fried capers pickled onions tonnato sauce 義式薄切生牛肉, 炸酸豆, 醃洋蔥, 鮭魚醬	175
Prawn Cocktail rock shrimp cucumber lettuce brandy orange dressing 雞尾酒醬鮮蝦 白蝦, 青瓜, 西生菜, 香橙干邑醬	205
 Jumbo Lump Crab Cake green herb salad mustard tartar sauce 珍寶蟹餅, 香草沙律, 芥末, 他他醬	208
Steak Tartare australian tenderloin truffle aioli ciabatta 生牛肉他他, 澳洲牛柳, 松露蛋黃醬, 意大利麵包	215
Burrata (V) caramelised onion crispy chilli dressing 布袋芝士沙律 (V), 焦糖洋蔥, 脆辣椒沙律汁	168
Iberico Ham Selection foccacia crackers artichokes pepparas 伊比利亞火腿精選, 洋薊, 醋浸西班牙甜青椒	288
Seared Hokkaido Scallops wrapped in bacon wasabi pea purée salmon roe crispy bacon 煙肉卷北海道帶子 芥末青豆蓉、三文魚籽、香脆煙肉	220

Soups

熱湯

- Soup of the Day | Ask us 120
是日餐湯 請向店員查詢是日款式
- Cream of Forest Mushroom (V) | garlic croutons | parmesan | truffle oil 148
忌廉野菌湯 (V) 香蒜包粒, 巴馬臣芝士, 松露油
-  Lobster Bisque | splash of cognac | lobster meat 160
龍蝦濃湯 白蘭地, 龍蝦肉

Cesar Salad Selections

凱撒沙律系列

- Caesar Salad
romaine, pickled quail eggs, crispy pancetta, croutons, parmesan
凱撒沙律 羅馬生菜, 漬鶴鶉蛋, 脆意式火腿, 脆包粒, 巴馬臣芝士
- Classic / Grilled Chicken Breast / Cajun Rock Shrimp 145 / 195 / 195
經典 / 烤雞胸 / 卡津白蝦

Other Salad Selections

其他沙律系列

- Garden Salad | mixed greens | chioggia | beets | radish | fennel | cucumber 128
red onions | quinoa puff | classic french vinaigrette
田園沙律 雜錦沙律菜, 甜草根, 蘿白, 茴香, 青瓜, 紅洋蔥, 藜麥脆粒, 經典法式油醋汁
- Chrysanthemum Greens 128
toasted sesame seeds | crispy garlic bread crumbs | parmigiano regiano cheese
茼蒿沙律 烤芝麻, 香蒜包粒, 巴馬臣芝士
- Tomato Cucumber Salad 145
chopped shallots | ponzu vinaigrette | togarashi dressing
蕃茄青瓜沙律 紅蔥頭, 柚子醋油醋汁, 唐辛子醬汁
- Centre Cut Iceberg Lettuce 145
creamy herb dressing | gorgozola | pepperoni crumbs | herbs
厚切西生菜沙律 忌廉香草醬汁, 藍芝士, 辣肉腸粒, 香草

Individual Cuts

牛扒

All loins are handpicked, cut in-house and seared on our 1800°F broiler
每塊牛扒都是精心挑選和切割的 然後用1800°F溫度烤制

All steaks are served with one of the following sauces 所有牛扒均搭配以下醬料之一

Red Wine 紅酒汁

Peppercorn 胡椒汁

Mixed Mushrooms 蘑菇汁

Classic Béarnaise 香草蛋黃醬

Additional sauce +\$35 額外醬料另加港

Australian Tenderloin	180g	435
grass fed 3-4 weeks wet aged queensland 草飼牛柳 草飼 經過三至四星期濕式熟成 昆士蘭	280g	485
Sirloin	340g	465
100-day grain fed 2-3 weeks wet aged western australia 西冷 100日穀飼 經過兩至三星期濕式熟成 澳洲		
 Woolloomooloo Cajun Spiced Rib Eye	340g	525
200-day grain fed 3-4 weeks wet aged queensland Woolloomooloo 辣香肉眼牛扒 200日穀飼 經過三至四星期濕式熟成 昆士蘭		
Premium Black Angus Rib Eye	340g	520
200-day grain fed 2-3 weeks wet aged queensland 優質黑安格斯肉眼 200日穀飼 經過兩至三星期濕式熟成 昆士蘭		
 Beef Wellington	280g	550
filet mignon mushroom & truffle duxelle parma ham foie gras 威靈頓牛柳 牛柳 黑松露蘑菇醬 巴馬火腿片 鵝肝		
 Wagyu Sirloin	340g	655
350 day grain fed marble score 6-7 2-3 weeks wet aged queensland 和牛西冷 350日穀飼 日穀飼油脂分布成份6-7級 經過兩至三星期濕式熟成 昆士蘭		
USDA Prime Sirloin	340g	680
300 day grain fed 2-3 weeks wet aged Cedar River Farms 美國極佳等級西冷 300 日穀飼及經過兩至三星期濕式熟成 科羅拉多州		
USDA Prime Rib Eye	340g	720
300 day grain fed 2-3 weeks wet aged Cedar River Farms 美國極佳等級肉眼300 日穀飼及經過兩至三星期濕式熟成 科羅拉多州		

EXTRA INDULGENCE TO ADD WITH YOUR STEAK 額外牛扒配菜

Hokkaido Scallops 北海道帶子 \$128 || Tiger Prawns 虎蝦 \$128

Jumbo Lump Crabmeat 珍寶蟹肉\$145 || Pan Seared Foie Gras 香煎鵝肝 \$160

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Australian Sharing Cuts

分享牛扒


- Short Bone-In Rib Eye** around 1kg 約1公斤 1,320
100 day grain fed || queensland | suitable for 2 people
帶骨肉眼牛扒 100日穀飼 || 昆士蘭 | 適合2人享用
- Wagyu Tomahawk** around 2kg 約2公斤 2,280
350 day grain fed || marble score 4-5 | queensland
和牛斧頭扒 350日穀飼 || 油脂分布成份 4-5 級 | 昆士蘭

Other Main Specialties 特色菜餚

- Linguine Pasta** | crab meat | cream of sea urchin | king oyster mushroom chips 238
意大利扁意粉 蟹肉、海膽忌廉汁、杏鮑菇脆片
-  **Spaghetti Lobster** | tomato | capers | chopped herbs 248
龍蝦意粉 蕃茄、酸豆、香草碎
- USDA Short Ribs Rigatoni** | truss tomatoes | red wine jus | baby spinach 220
美國 USDA 牛肋骨意大利水管麵 蕃茄、紅酒汁、嫩菠菜
- Chilean Seabass** | watercress & fennel salad | tobiko | leek & carrot fondue 375
智利海鱸魚 西洋菜苗香沙律、飛魚卵、煙熏大蒜薯仔汁
- Salmon** | pan seared | caviar citrus butter sauce 380
香煎三文魚 魚籽醬橘子牛油汁
- Crispy Pressed Chicken** 365
duck mousse | capers | red chilli flakes | crispy onion string
酥脆香煎雞 鵝肝慕絲、酸豆、紅辣椒碎、脆洋蔥絲
- Bone In Iberico Pork Chop** 390
bacon crusted | dijon mustard | cornichon tarragon sauce
香烤西班牙伊比利亞豬扒 煙肉、第戎芥末、酸瓜龍蒿醬
-  **New Zealand Coastal Lamb Rack** 370
mustard herb crust | ratatouille vegetables | mint hollandaise
新西蘭羊架 芥末香草脆皮、法式燴蔬菜、薄荷荷蘭汁

Side Dishes 配菜

Side Caesar / Garden Salad 凱撒沙律 / 田園沙律	80	Classic Potato Purée 忌廉薯蓉	85
Broccolini 西蘭花	90	Lyonnais Potatoes 洋蔥炒薯仔	85
Creamy Spinach / Sautéed Spinach 忌廉菠菜 / 炒菠菜	90	Mac and Cheese 芝士通粉	95
Sautéed Wild Mushrooms 炒野菌	95	French Fries / Truffle Fries 薯條 / 黑松露薯條	90 / 98
Grilled / Steamed Asparagus 香烤 / 蒸蘆筍	90	Sweet Potato Fries 甜蕃薯條	105
		Crushed Potato Stack 香脆新薯	95

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