Wooloomooloo 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 Wooloomooloo Prime, Wooloomooloo Steakhouse, Omaroo & Mooo! with locations in Hong Kong and Singapore.

Wooloomooloo 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 Wooloomooloo Prime、Wooloomooloo Steakhouse, Omaroo Grill 和 Mooo! 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 dominations 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)

Smoked Salmon Caesar Salad | parma ham chips | croutons | parmesan
wooloomooloo caesar dressing
煙三文魚凱撒沙律 巴馬火腿脆片、脆包粒、 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 另加 $60
蟹餅 香草沙律、 芥末、 他他醬

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

MAIN COURSE 主菜

(Select One 選擇一項)

Filet Oscar | beef tenderloin 180g | jumbo crab meat | bearnaise sauce
草飼牛柳180克 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

200 days Grain Fed Rib Eye 340g | watercress | beef jus Add supplement另加 $180
200日穀飼肉眼340克 西洋菜、 紅酒汁

USDA Prime Sirloin 340g | watercress | peppercorn sauce Add supplement另加 $200
美國極佳等級西冷 340 克 西洋菜、黑椒汁

SIDE DISH 配菜

(Select One 選擇一項)

Lyonnaise 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 黑啤啡糖漿

Dessert of the Day 是日甜品

Freshly Brewed Coffee or Tea 咖啡或茶 *(另加 +$20)*

Upgrade to Cappuccino / Latte / Mocha (另加 +$30) 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 188
烤雞薄餅、意大利黑醋洋蔥、 烤紅椒、三式芝士

Margarita (V) | cherry tomato | basil buffalo mozzarella 168
蕃茄羅勒水牛芝士薄餅

Kilpatrick smoked bacon jam | onions | mozzarella | parmesan cheese 185
煙肉、洋蔥、巴馬臣芝士、水牛芝士蕃茄醬薄餅

Starters

頭盤

Salmon & Tuna Tartare | spiced shrimp aioli | tempura crumbs | avocado 195
三文魚及吞拿魚他他、香辣蝦蛋黃醬、 天婦羅脆脆、 牛油果

Mussels White Wine Cream 198
shallots | fine herbs | white wine cream | toasted sourdough
白酒忌廉汁青口、 乾蔥、 香草、 酸種多士

Wagyu Carpaccio | fried capers | pickled onions | tonnato sauce 175
義式薄切生牛肉、 炸酸豆、 醃洋蔥、 鮪魚醬

Prawn Cocktail 205
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

Jumbo Lump Crab Cake | green herb salad | mustard | tartar sauce 208
珍寶蟹餅、香草沙律、 芥末、 他他醬

Steak Tartare | tenderloin | truffle aioli | ciabatta 215
生牛肉他他、牛柳、 松露蛋黃醬、 意大利麵包

Burrata (V) | caramelised onion | crispy chilli dressing 168
布袋芝士沙律 (V) 、 焦糖洋蔥、 脆辣椒沙律汁

Iberico Ham Selection | foccacia crackers | artichokes | pepparas 288
伊比利亞火腿精選、 洋薊、 醋浸西班牙甜青椒

Seared Hokkaido Scallops 298
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

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Soups

熱湯

Soup of the Day I Ask us 120
是日餐湯 請向店員查詢是日款式

Cream of Forest Mushroom (V) I garlic croutons I parmesan I truffle oil 148
忌廉野菌湯 (V) 香蒜包粒、 巴馬臣芝士、 松露油

Lobster Bisque I splash of cognac I lobster meat 160
龍蝦濃湯 白蘭地、 龍蝦肉

Ceasar Salad Selections

凱撒沙律系列

Caesar Salad
romaine, pickled quail eggs, parma ham chips, croutons, parmesan
凱撒沙律 羅馬生菜、 漬鵪鶉蛋、 巴馬火腿脆片、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 I mixed greens I chioggia I beets I radish I fennel I cucumber 128
red onions I quinoa puff I 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

Centre Cut Iceberg Lettuce 145
creamy herb dressing I gorgozola I pepperoni crumbs I herbs
厚切西生菜沙律 忌廉香草醬汁、 藍芝士、辣肉腸粒、 香草

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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

Beef Tenderloin grass fed I 2-3 weeks wet aged 草飼牛柳 草飼 I 經過三至4四星期濕式熟成	180g 280g	455 500
Sirloin 100-day grain fed I 2-3 weeks wet aged 西冷 100日穀飼 I 經過兩至三星期濕式熟成	340g	495
Wooloomooloo Cajun Spiced Rib Eye 200-day grain fed I 2-3 weeks wet aged Wooloomooloo 辣香肉眼牛扒 200日穀飼 I 經過三至四星期濕式熟成	340g	575
Premium Black Angus Rib Eye 200-day grain fed I 2-3 weeks wet aged 優質黑安格斯肉眼 200日穀飼 I 經過兩至三星期濕式熟成	340g	570
Beef Wellington filet mignon I mushroom & truffle duxelle I parma ham I foie gras 威靈頓牛柳 牛柳 I 黑松露蘑菇醬 I 巴馬火腿片 I 鵝肝	280g	600
Wagyu Sirloin 350 day grain fed I marble score 6-7 I 2-3 weeks wet aged 和牛西冷 350日穀飼 I 日穀飼油脂分布成份6-7級 經過兩至三星期濕式熟成	340g	790
USDA Prime Sirloin 300 day grain fed I 2-3 weeks wet aged II 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 II 科羅拉多州	340g	700
USDA Prime Rib Eye 300 day grain fed I 2-3 weeks wet aged II 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 II 科羅拉多州	340g	760

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

Hokkaido Scallops 北海道帶子 $128 II Tiger Prawns 虎蝦 $128

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

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Sharing Cuts
分享牛扒

Short Bone-In Rib Eye — around 1kg 約1公斤 — 1,420
100 day grain fed II suitable for 2 people
帶骨肉眼牛扒 100日穀飼 II 適合2人享用

Wagyu Tomahawk — around 2kg 約2公斤 — 2,480
350 day grain fed II marble score 4-5
和牛斧頭扒 350日穀飼 II 油脂分布成份 4-5 級

Other Main Specialties 特色菜餚

Linguine Pasta I sautéed beef strips I mushrooms I red wine cream jus — 238
牛肉、蘑菇、紅酒汁煮意大利扁意粉

Linguine Lobster I tomato I capers I chopped herbs — 298
龍蝦意粉 蕃茄、酸豆、香草碎

USDA Short Ribs Rigatoni I truss tomatoes I red wine jus I baby spinach — 260
美國 USDA 牛肋骨意大利水管麵 蕃茄、紅酒汁、嫩菠菜

Chilean Seabass I watercress & fennel salad I tobiko I leek & carrot fondue — 375
智利海鱸魚 西洋菜茴香沙律、飛魚卵、煙熏大蒜薯仔汁

Salmon I pan seared I caviar citrus butter sauce — 380
香煎三文魚 魚籽醬橘子牛油汁

Crispy Pressed Chicken — 365
duck mousse I capers I red chilli flakes I 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 I dijon mustard I 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 — 398
mustard herb crust I ratatouille vegetables I red wine sauce
新西蘭羊架 芥末香草脆皮、法式燴蔬菜、紅酒汁

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	Lyonnaise 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

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