

Executive Set Lunch 行政套餐

APPETISER 頭盤

(Select One 選擇一項)

TUNA TATAKI

daikon | sesame crust | ginger balsamic
caesar dressing 輕煎吞拿魚 配白蘿蔔, 芝麻, 薑汁黑醋

CENTRE CUT ICEBERG LETTUCE

creamy herb dressing | gorgonzola | pepperoni crumbs | herbs
精選西生菜沙律 配忌廉香草醬 貢根索拉芝士意式辣肉腸碎及香草

BUTTERNUT SQUASH SOUP

roasted hazelnut | chives
胡桃南瓜忌廉湯 榛子, 法蔥

STEAK TARTARE

australian tenderloin | truffle aioli | ciabatta
生牛肉他他 配松露蒜蓉蛋黃醬拖鞋麵包

CRAB CAKE *Add supplement 另加 +\$58*

coleslaw | tartar sauce 蟹餅 配他他醬 沙律菜

MAIN COURSE 主菜

(Select One 選擇一項)

WOOLOOMOOLOO CHICKEN SKEWER \$148

cajun spice french fries | chives | bang bang sauce
烤雞肉串卡真香辣薯條、細香蔥、棒棒醬

LINGUINE BOLOGNESE \$148

woolloomooloo beef & pork minced sauce
Woolloomooloo 肉醬扁意粉

FOIE GRAS & MIXED MUSHROOM PASTA \$198

foie gras cubes | black truffle paste
鵝肝野菌扁意粉 黑松露醬

PAN SEARED BARRAMUNDI FILLET \$228

ratatouille | tomato anchovy sauce
香煎海曹魚 法式燉菜, 銀魚柳蕃茄汁

SLOW COOKED ROASTED CHICKEN SUPREME \$258

curry carrot purée | roasted potato | rosemary jus
慢煮法式雞胸 咖哩甘荀醬, 烤新薯, 迷迭香汁

GRILLED NEW ZEALAND GRAIN FED RIBEYE 220g \$278

truffle mash potato | baby carrots | red wine sauce
烤紐西蘭肉眼扒 (220 克) 黑松露薯蓉, 小甘荀、紅酒汁

GRILLED AUSTRALIAN SIRLOIN 260g \$398

100-day grain fed | 2-3wks wet aged | mashed potato | red wine sauce
香烤澳洲西冷牛扒 (260 克) 配薯蓉及紅酒汁

DESSERT 甜品

(Add Supplement 另加 +\$60)

CRÈME BRÛLÉE 法式焦糖燉蛋

BEVERAGE ADD ONS 精選飲品加配

Freshly Brewed Coffee / Tea / Juices / Soft drinks 即磨咖啡 / 特選茗茶 / 果汁 / 汽水 +\$20

Cappuccino / Latte / Mocha / Signature Mocktail 泡沫咖啡 / 鮮奶咖啡 / 朱古力咖啡 / 特調無酒精雞尾酒 +\$38

House Wine & Beer 精選紅白餐酒 / 啤酒 +\$48