

Executive Set Lunch 行政套餐

APPETISER 頭盤

(Select One 選擇一項)

CRISPY PARMA HAM MELON

rocket | aged balsamic sauce
脆脆巴馬火腿配蜜瓜 火箭菜, 黑醋汁

CREAM OF MUSHROOM SOUP

parmesan cheese | croutons
意大利野菌濃湯 巴馬臣芝士, 香脆包粒

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

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

HOKKAIDO SCALLOP PASTA \$198

aglio olio pepperoncini | chili
香辣大蒜橄欖油意粉 北海道帶子

ROASTED PORK LOIN \$258

roasted potatoes | apple compote | mustard jus
香烤西班牙豬脊肉 香草燒薯, 蘋果茸, 芥末籽汁

LINGUINE BOLOGNESE \$148

woolloomooloo beef & pork minced sauce
Woolloomooloo 肉醬扁意粉

PAN SEARED HALIBUT FILLET \$228

mixed vegetables | tomato lemon salsa | yellow capsicum purée
香煎比目魚扒 檸檬蕃茄沙沙, 烤蔬菜, 黃波椒汁

170g GRILLED NEW ZEALAND BEEF TENDERLOIN \$278

pan seared foie gras | potato purée | mushroom duxelle
烤紐西蘭牛柳 (170 克) 鵝肝, 薯蓉, 野菌醬, 紅酒汁

260g GRILLED AUSTRALIAN SIRLOIN \$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)

STRAWBERRY MOUSSE DAMES with jelly 士多啤梨慕絲

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