wooloomooloo® steakhouse

Tsim Sha Tsui East

Executive Set Lunch 行政套餐

APPETISER 頭盤

(Select One 選擇一項)

ROASTED CHERRY TOMATO & MOZZARELLA SALAD
arugula I roasted pine nuts I balsamic glaze
焗櫻桃茄水牛芝士沙律 火箭菜, 松子仁, 黑醋醬

CENTRE CUT ICEBERG LETTUCE
creamy herb dressing I gorgonzola I pepperoni crumbs I 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

POTATO LEEK SOUP
rosemary croutons
大蒜薯蓉湯 迷迭香脆包粒

STEAK TARTARE
australian tenderloin I truffle aioli I 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 I 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 I chives I bang bang sauce
烤雞肉串卡真香辣薯條、 細香蔥、棒棒醬

LINGUINE BOLOGNESE $148
wooloomooloo beef & pork minced sauce
Wooloomooloo 肉醬扁意粉

CARBONARA LINGUINE $198
pancetta I black pepper I parmesan cheese
卡邦尼扁意粉 意式煙肉 , 巴馬臣芝士

PAN SEARED SALMON FILLET $228
sautéed brussel sprouts I sundried tomatoes I gremolata
香煎三文魚扒 小椰菜 , 油浸蕃茄乾 , 香草麵包糠

PAN SEARED CHICKEN SUPREME $258
broccolini I herb roasted potatoes I honey-garlic demi glaze
香煎法式雞胸 長柄西蘭花 , 香草薯蓉 , 木香蒜蜜糖燒汁

170g GRILLED NEW ZEALAND BEEF TENDERLOIN $278
asparagus I baby carrot I potato purée I chimichurri butter
烤紐西蘭牛柳 (170 克) 蘆筍 , 小甘荀 , 薯蓉 , 香草牛油

260g GRILLED AUSTRALIAN SIRLOIN $398
100-day grain fed I 2-3wks wet aged I mashed potato I 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)

TIRAMISU mascarpone cheese I rum liqueur
提拉米蘇 馬加邦尼芝士、蘭姆酒

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*

Prices are in HK dollars and subject to 10% service charge. Please inform our staff of any food allergies.
所有價格以港幣計算及另收加一服務費。如對任何食物過敏，請提前通知我們的服務人員。