

Executive Set Lunch 行政套餐

2 - course from HK\$148 per person | 3 - course from HK\$208 per person

兩道菜每位 HK\$148 起 | 三道菜每位 HK\$208 起

APPETISER 頭盤

(Select One 選擇一項)

SLOW COOKED CAJUN CHICKEN SALAD

romaine lettuce | cucumber | pickled beetroot | cherry tomato
caesar dressing 慢煮香辣雞沙律 羅馬生菜 紅菜頭 凱撒沙律醬

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

BEEF GOULASH SOUP

parmesan cheese | rosemary croutons | mild spicy
匈牙利蕃茄牛肉湯 巴馬臣芝士 香脆包粒 微辣

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

GARLIC PRAWN PASTA \$198

cherry tomato | tomato sauce | chives
香蒜大蝦意粉 櫻桃茄, 羅勒蕃茄汁

PAN SEARED BARRAMUNDI FILLET \$228

broccolini | mashed potato | roasted cherry tomatoes
mango salsa 香煎海曹魚 長柄西蘭花, 薯蓉, 芒果沙沙

CAJUN PORK LOIN \$258

roasted herb potatoes | grilled apple slice | arugula salad | red wine
sauce 慢煮香辣豬脊肉 香草燒薯, 燒蘋果, 火箭菜沙律, 紅酒汁

GRILLED BEEF TENDERLOIN 170g \$278

mashed potato | asparagus | crab lump | choron sauce
香烤牛柳 (170 克) 蟹肉、蘆筍、薯蓉、香草蕃茄蛋黃汁

GRILLED AUSTRALIAN SIRLOIN 260g HK\$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 CATALANA 加泰羅尼亞焦糖布丁

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