



Summer 2026

EXECUTIVE SET LUNCH

APPETISER

(Select One)

Chicken Caesar Salad

cajun chicken, romaine lettuce, pickled quail egg,
crispy pancetta, croutons, parmesan

Cream of Wild Mushroom Soup (V) parmesan, croutons

Crab Cake (+\$68) tartar sauce, coleslaw

MAIN COURSE

(Select One)

Grilled Prawn Linguine

sofrito, lobster cream sauce

Pan Seared Barramundi

mashed potato, broccolini, tomato salsa

Grilled Beef Tenderloin 180g (+\$68)

potato purée, asparagus, confit cherry tomato, beef jus

Grilled Australian 100-day Grain Fed Sirloin 340g (+\$120)

potato purée, asparagus, confit cherry tomato, beef jus

DESSERT

Chocolate Fudge Cake

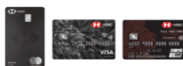
cinnamon cream, raspberry coulis

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Freshly Brewed Coffee or Tea (+\$20)

Upgrade to Cappuccino / Latte / Mocha (+\$30)

HK\$198 per guest + 10% service charge



滙豐信用卡持卡人專享 Exclusively for HSBC Credit Cardholders
借定唔借？還得到先好借！To borrow or not to borrow? Borrow only if you can repay!



Summer 2026

三道菜午餐

頭盤

(選一)

雞肉凱撒沙律

肯瓊雞肉, 羅馬生菜, 醃鵝鶉蛋, 脆意式煙肉, 脆麵包粒, 巴馬臣芝士

意大利野菌濃湯 (素) 香脆包粒, 巴馬臣芝士

蟹肉餅 (另加 \$68) 椰菜沙律, 他他醬

主菜

(選一)

香烤大蝦扁意粉

慢熬蔬菜醬, 龍蝦忌廉汁

香煎盲鰮

薯蓉, 西蘭花苗, 蕃茄莎莎醬

香烤牛柳 180 克 (另加 \$68)

薯泥, 蘆筍, 油封車厘茄, 牛肉汁

香烤澳洲 100 日穀飼西冷牛扒 340 克 (另加 \$120)

薯泥, 蘆筍, 油封車厘茄, 牛肉汁

甜品

朱古力軟心蛋糕

肉桂忌廉, 紅桑子醬

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+\$20 即磨咖啡或茶

+30 升級至 卡布奇諾 / 拿鐵 / 摩卡咖啡

每位港幣\$198 另收加一



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WOOLOOMOOLOO® steakhouse

Tsim Sha Tsui East



Summer 2026

3-COURSE SET DINNER

APPETISER

(Select One)

King Salmon Salad

beet cured king salmon, chopped shallot, tomato,
ponzu vinaigrette, togarashi dressing

Cream of Forest Mushroom Soup (M) parmesan cheese

Crab Cake (+\$68) tartar sauce, coleslaw

MAIN COURSE

(Select One)

Roasted Pepper Linguine (M)

parmesan cheese, lemon herbs crumbs, burrata cheese sauce

Pan Seared Barramundi

mashed potato, sautéed spinach, lemon butter sauce

Filet Oscar (+\$80)

potato purée, crab meat, watercress, bearnaise sauce

Grilled Australian 100-day Grain Fed Sirloin 340g (+\$120)

potato purée, asparagus, confit cherry tomato, beef jus

DESSERT

Chocolate Fudge Cake

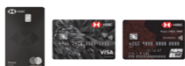
cinnamon cream, raspberry coulis

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Freshly Brewed Coffee or Tea (+\$20)

Upgrade to Cappuccino / Latte / Mocha (+\$30)

HK\$398 per guest + 10% service charge



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WOOLOOMOOLOO® steakhouse

Tsim Sha Tsui East



Summer 2026

道菜晚餐

頭盤

(選一)

帝王三文魚沙律

紅菜頭醃帝王三文魚, 乾蔥碎, 蕃茄, 柚子油醋汁, 七味粉醬汁

忌廉森林野菌湯 (素) 巴馬臣芝士

蟹肉餅 (另加 \$68) 椰菜沙律, 他他醬

主菜

(選一)

烤甜椒扁意粉 (素)

巴馬臣芝士, 檸檬香草麵包糠, 水牛布拉塔芝士汁

香煎盲鱸

薯蓉, 炒菠菜, 檸檬牛油汁

奧斯卡牛柳 (另加 \$80)

薯蓉, 蟹肉, 西洋菜, 賓利士汁

香烤澳洲 100 日穀飼西冷牛扒 340 克 (另加 \$120)

薯泥, 蘆筍, 油封車厘茄, 牛肉汁

甜品

朱古力軟心蛋糕

肉桂忌廉, 紅桑子醬

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+\$20 即磨咖啡或茶

+30 升級至 卡布奇諾 / 拿鐵 / 摩卡咖啡

每位港幣\$398 另收加一



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