



Summer 2026

EXECUTIVE SET LUNCH

APPETISER

(Select One)

Tuna & Salmon Carpaccio

arugula, fennel, beetroot purée, capers

Tomato & Basil Gazpacho *(Cold Soup)*

sour cream, chopped chives

Crab Cake (+\$30) tartar sauce, coleslaw, frisee

MAIN COURSE

(Select One)

Bacon Pesto Linguine

pinenut, sun-dried tomatoes, mozzarella cheese

Pan Seared Salmon Fillet

steam asparagus, hollandaise sauce, mix green, tomato salsa

Grilled Duck Breast

pumpkin purée, sauteed mushroom, plum glaze sauce

Grilled New Zealand Ribeye 200g (+\$68)

bacon jam, grilled baby asparagus, mashed potato, red wine sauce

Grilled New Zealand Beef Tenderloin 170g (+\$68)

grilled scallop, creamy cabbage, haricot beans, cowboy butter

DESSERT

Earl Grey Cheesecake

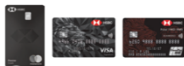
pistachio mousse, hazelnut praline, pistachio crumbs



Freshly Brewed Coffee or Tea (+\$20)

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

HK\$198 per guest + 10% service charge



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Summer 2026

WOOLOOMOOLOO[®]
steakhouse

Wan Chai

三道菜午餐

頭盤

(選一)

吞拿魚及三文魚薄片

火箭菜, 茴香, 紅菜頭蓉, 水瓜柳

意式蕃茄羅勒凍湯

酸忌廉, 法蔥碎

蟹肉餅 (另加 \$30) 椰菜沙律, 他他醬

主菜

(選一)

煙肉香草醬扁意粉

松子仁, 油浸風乾蕃茄, 水牛芝士

香煎三文魚柳

蘆筍, 荷蘭汁, 田園沙律菜, 蕃茄莎莎

香烤鴨胸

南瓜蓉, 炒野菌, 酸梅汁

香烤新西蘭肉眼扒 200 克 (另加 \$68)

煙肉醬, 烤泰蘆筍, 薯蓉, 紅酒汁

香烤新西蘭牛柳 170 克 (另加 \$68)

烤帶子, 忌廉椰菜, 白扁豆, 牛仔香草牛油

甜品

伯爵茶芝士蛋糕

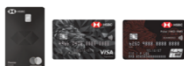
開心果慕絲, 榛子醬, 開心果碎



+\$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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3-COURSE SET DINNER

APPETISER

(Select One)

Duck Confit with Mesclun Salad

spanish onion, cucumber, diced chorizo, cherry tomatoes, french dressing

Lobster Bisque tiger prawn, chopped chives

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

MAIN COURSE

(Select One)

Garlic Prawn with Scallop Pasta

cherry tomatoes, garlic flakes, tomato sauce, chives

Pan Seared Cod Fish Fillet

ratatouille of vegetables, tomato sauce, crispy straw potatoes

Sous Vide Cajun Pork Rack

patatas con chorizo, red wine sauce

Grilled Beef Oscar 180g (+\$68)

jumbo crab lump, mashed potato, broccolini,
asparagus with bearnaise sauce

DESSERT

(Select One)

Earl Grey Cheesecake

pistachio mousse, hazelnut praline, pistachio crumbs

Crème Brûlée mix berries, hazelnut praline



Freshly Brewed Coffee or Tea (+\$20)

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

HK\$398 per guest + 10% service charge



Summer 2026

三道菜晚餐

頭盤

(選一)

油封鴨脾配雜錦沙律菜

紫洋蔥, 青瓜, 西班牙辣肉腸, 法式沙律醬

法式龍蝦濃 老虎蝦, 法蔥碎

蟹肉餅 (另加 \$68) 椰菜沙律, 他他醬

主菜

(選一)

蒜香大蝦帶子意粉

車厘茄, 蒜片, 蕃茄汁, 法蔥

香煎鱈魚柳

法式燉雜菜, 蕃茄汁, 脆炸薯絲

慢煮香竦豬鞍架

西班牙辣肉腸炒薯仔, 紅酒汁

香烤奧斯卡牛肉 180 克 (另加 \$68)

珍寶蟹肉, 薯蓉, 西蘭花苗, 蘆筍, 蛋黃醬

甜品

(選一)

伯爵茶芝士蛋糕 開心果慕絲, 榛子醬, 開心果碎

法式焦糖燉蛋 雜莓果粒, 榛子果仁糖



+\$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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