STARTERS

Beef Tenderloin Carpaccio $168
Truffle Mayonnaise | Grated Grana Padano | Horseradish

Salmon & Tuna Tartare $195
Beetroot Purée | Tobico I Crème Fraiche | Focaccia Crisp

Prawn Cocktail $205
Chilled Prawns | Cocktail Sauce

Steak Tartare $215
Hand Cut Tenderloin | Anchovy Cream | Toasts

Sautéed Garlic Prawns $208
Lobster Bisque | Garlic Flakes | Sofrito

Crab Cake $208
Coleslaw | Fennel Salad | Tartar Sauce

Pan Seared Foie Gras $228
With Red Wine Pear | Sea Salt | Brioche Crisp

Pan Fried Hokkaido Scallops $240
Apple | Mango Chutney | Salmon Roe | Parmesan Cheese Crisp

Ham Tasting Platter $288
Parma Ham | Coppa | Speck | Focaccia Crackers | Pickles

Wooloomooloo Signature Dish

Please inform your server prior to ordering should you have any dietary restrictions.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
We will always endeavor to cater to your needs but cannot be held responsible for traces of allergens.
All prices are in Hong Kong Dollars and subject to 10% service charge

SOUPS & SALADS

Lobster Bisque Soup $160
Dash of Cognac | Lobster Meat

Classic Onion Soup $118
Gruyère Cheese | Cheddar Cheese | Parmesan Cheese | Crouton

Cream of Forest Mushroom Soup $148
Parmesan Cheese | Truffle Duxelle

CAESAR SALAD SELECTION

Crisp Romaine | Grated Grana Padano | Parma Ham Chips
Baguette Toasts | Wooloomooloo Caesar Dressing

Classic	$145
With Grilled Chicken Breast	$195
With Grilled Prawn	$195
With Smoked Salmon	$195

Garden Salad $128
Radish | Red Onion | Chioggia Beets | Fennel | Cucumber
Mesclun Mix | Quinoa Puff

Tomato Mozzarella Salad $148
Rocket Leaf | Fresh Basil | Pesto | Balsamic Dressing

Cobb Salad $198
Grilled Chicken Breast | Ham | Egg | Romaine | Cherry Tomatoes
Cheddar Cheese | Avocado

CHOICE OF DRESSING : Classic French Vinaigrette | Truffle Mayonnaise
Green Goddess Dressing

Wooloomooloo Signature Dish

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FROM THE BUTCHER'S BLOCK

Each steak has been handpicked and cut in house before being expertly seared on our 1800 Fahrenheit broiler.

All steaks are served with one of the following sauces

Horseradish Cream	Classic Béarnaise	Five Peppercorn Sauce
Mixed Mushrooms	Red Wine Sauce	Additional sauce $35 each

BEEF SELECTIONS

	180g	280g
Beef Tenderloin Centre Cut I Grass Fed 2-3 weeks Wet Aged	$455	$500

Sirloin - 340g $495
100-day Grain Fed I 2-3 weeks Wet Aged

Wooloomooloo Cajun Spiced Rib Eye - 340g $575
200-day Grain Fed I 3-4 weeks Wet Aged

Premium Black Angus Rib Eye - 340g $570
200-day Grain Fed I 2-3 weeks Wet Aged

Beef Wellington - 280g $600
Filet Mignon I Grass Fed
Mushroom & Truffle Duxelle I Parma Ham I Foie Gras
Out layered with Puff Pastry I Served with Red Wine Sauce

Wagyu Sirloin Kiwami by Stockyard MB9+ - 340g $980
350-day Grain Fed I 2-3 weeks Wet Aged

USDA Prime Sirloin - 340g $700
300-day Grain Fed I 2-3 weeks Wet Aged II Cedar River Farms

Short Bone-In Rib Eye - Around 1kg $1,420
100-day Grain Fed I 2-3 weeks Wet Aged
Suitable for 2 People to Share

Wagyu Tomahawk - Around 2kg $2,480
350-day Grain Fed I Marble Score 4-5
Suitable for 2 People to Share

Extra Indulgence to add with your steak

Hokkaido Scallops $128 II Tiger Prawns $128 II Pan Seared Foie Gras $160

Wooloomooloo Signature Dish

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SEAFOOD & OTHER SPECIALTIES

Prawn and Hokkaido Scallops Linguine $248
Cherry Tomato | Pink Shrimp Sauce | Garlic | Parsley

Pasta with Foie Gras and Mixed Mushrooms $268
Foie Gras Cubes | Mushroom | Black Truffle Paste

Chicken Kiev $358
Garlic Herb Butter | Rocket Leaf Salad

Grilled New Zealand Coastal Lamb Chops $358
Mustard Herb Crust | Ratatouille Vegetable | Rosemary Infused Jus

Pan Seared Salmon $375
Leek Confit | Saffron Dill Coulis

Pan Seared Cod $380
Garlic Cauliflower Purée | Tomato Salsa | Lobster Cream Sauce

Spanish Duroc Pork Rack Sous Vide $380
Grilled Green Apple | Red Wine Jus

SIDE DISHES

Side Caesar / Green Salad $80

Asparagus Grilled / Steamed $90
Hollandaise Sauce

Creamy Spinach $90

Broccolini $90
Honey Mustard Dressing | Gran Padano

Creamy Corn $90

Onion Rings $85

Mac and Cheese $95
Macaroni Pasta | Cream | 3 Cheese

Mashed Potato $85

French Fries $90

Sweet Potato Fries $105

Wooloomooloo Signature Dish

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頭盤

意式薄切生牛肉 $168
松露蛋黃醬 | 巴馬臣芝士 | 辣根

三文魚及吞拿魚他他 $195
紅菜頭蓉 | 飛魚子 | 法式酸忌廉 | 麵包脆片

雞尾酒醬鮮蝦 $205
鮮蝦 | 雞尾酒醬

生牛肉他他 $215
手切生牛肉他他 | 鯷魚忌廉醬多士

蒜蓉虎蝦 $208
龍蝦濃湯 | 蒜片 | 燴洋蔥蕃茄

蟹餅 $208
捲心菜 | 茴香 | 他他醬

香煎鵝肝多士 $228
紅酒梨 | 鮮牛油麵包脆

香煎北海道帶子 $240
蘋果 | 芒果醬 | 三文魚籽 | 巴馬臣芝士

西班牙火腿拼盤 $288
巴馬火腿 | 谷巴火腿 | 煙燻火腿 | 香草麵包脆片 | 醃菜

Wooloomooloo 招牌菜

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食用生的或未煮熟的肉類、家禽、海鮮、貝類或雞蛋可能會增加你對食源性疾病的風險。
我們將努力滿足您的需求，但不對過敏原的敏感負責。

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湯及沙律

龍蝦濃湯 $160
白蘭地 | 龍蝦肉

洋蔥湯 $118
格魯耶爾芝士 | 車打芝士 | 巴馬臣芝士 | 多士

忌廉野菌湯 $148
巴馬臣芝士 | 黑松露

凱撒沙律

羅馬生菜 | 格拉娜·帕達諾芝士 | 法包多士 | 巴馬火腿脆片 |
Wooloomooloo 經典凱撒醬

經典	$145
烤雞胸	$195
烤大蝦	$ 195
煙三文魚	$ 195

田園沙律 $128
蘿白 | 紅洋蔥 | 甜草根 | 茴香 | 青瓜 | 雜錦沙律菜 | 藜麥脆粒

蕃茄水牛芝士沙律 $148
火箭菜 | 羅勒葉 | 青醬 | 香醋

精選沙律 $198
烤雞胸 | 火腿 | 雞蛋 | 羅馬生菜 | 車厘蕃茄 | 車打芝士 | 牛油果

請選擇以下一款醬料
秘製醬汁 法式油醋汁 | 松露蛋黃醬 | 香草沙律醬

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FROM THE BUTCHER'S BLOCK

每塊牛排都是精心挑選和切割的，然後用1800°F溫度烤制。

所有牛排均搭配以下醬料之一

辣根奶油　　牛油蛋黃醬　　胡椒汁
蘑菇汁　　紅酒汁　　醬料額外醬料另加港幣**$35**

牛扒選擇

	180克	280克
草飼牛柳 草飼	$455	$500
西冷 – 340 克 100日穀飼 I 經過兩至三星期濕式熟成		$495
Wooloomooloo 辣香肉眼牛扒 – 340克 200日穀飼 I 經過三至四星期濕式熟成		$575
優質黑安格斯肉眼 – 340克 200日穀飼 I 經過兩至三星期濕式熟成		$570
威靈頓牛柳 - 280 克 牛柳 I 黑松露蘑菇醬 I 巴馬火腿片 I 鵝肝 I 酥皮外層 紅酒汁I 草飼		$600
MB9+ 和牛西冷 – 340克 350日穀飼 I 經過兩至三星期濕式熟成		$980
美國極佳等級西冷 300 日穀飼及經過兩至三星期濕式熟成 II 科羅拉多州		$700
帶骨肉眼牛扒 – 約1公斤 100日穀飼 I 經過兩至三星期濕式熟成II 適合2人享用		$1,420
和牛斧頭扒 - 約2公斤 350日穀飼 II 油脂分布成份 4-5 級		$2,480

額外牛扒配菜

北海道帶子 $128 I 虎蝦 $128 I 香煎鵝肝 $160

Wooloomooloo 招牌菜

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海鮮 及特色菜餚

大蝦帶子扁意粉 $248
車厘蕃茄 | 紅蝦汁 | 蒜 | 芫荽

鵝肝野菌意大利扁意粉 $268
鵝肝粒 | 蘑菇 | 黑松露醬

基輔炸雞 $358
蒜蓉香草牛油 | 火箭菜沙律

烤紐西蘭海岸羊架 $358
芥末香草碎 | 普羅旺斯燉菜 | 迷迭香羊肉汁

香煎三文魚 $375
牛油大蒜 | 藏紅花刁草忌廉汁

烤鱈魚 $380
香蒜椰菜花茸 | 香草蕃茄莎莎 | 忌廉龍蝦汁

慢煮西班牙黑毛豬鞍 $380
烤青蘋果 | 蜜糖紅酒汁

配菜

田園沙律 / 凱撒沙律 $80

香烤/蒸蘆筍 $80
荷蘭醬

西蘭花 $90
配蜜糖芥末沙律醬 | 巴馬臣芝士

忌廉菠菜 $90

忌廉粟米 $90

薯蓉 $90

薯條 $90

甜番薯條 $105

洋蔥圈 $85

芝士通粉 $95
通心粉意大利面 | 忌廉 | 3種芝士

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