wooloomooloo® steakhouse

Tsim Sha Tsui East

Holiday Brunch 週末早午餐

HK$318 per person 每位

Available until 3:00pm 至下午三時

APPETISER 頭盤

(Select One 選擇一項)

CRAB CAKE

coleslaw I tartar sauce 蟹餅 配他他醬 沙律菜

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

SOUP 湯

POTATO LEEK

rosemary croutons 大蒜薯蓉湯 迷迭香脆包粒

MAIN COURSE 主菜

(Select One 選擇一項)

SMOKED SALMON EGGS BENEDICT

poached egg I smoked salmon I avocado I mixed grilled vegetables I hollandaise sauce

煙三文魚班尼迪蛋 水煮蛋、牛油果、扒什菜 荷蘭汁

CARBONARA LINGUINE

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

sautéed brussels 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

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

GRILLED NEW ZEALAND BEEF TENDERLOIN 170g

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

GRILLED AUSTRALIAN SIRLOIN 260g *(另加Add Supplement $120)*

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

(另加Add Supplement $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。