

Woolloomooloo Group was established in 2004 to “raise the steaks” in Asia’s flourishing dining scene with ambitious culinary standards and the kind of easy sophistication that inspires a memorable restaurant experience. Since launching our first restaurant in 2004, our portfolio has expanded to include Woolloomooloo Prime, Woolloomooloo Steakhouse, Omaroo & Mooo! with locations in Hong Kong and Singapore.

WOOLLOOMOOLOO PRIME

Tsim Sha Tsui, Hong Kong



WOOLLOOMOOLOO STEAKHOUSE



Swissotel The Stamford, Singapore

Wan Chai & TST East, Hong Kong



MOOO!

Tsim Sha Tsui, Hong Kong

OMAROO Grill

Queen’s Central, Hong Kong

Private Dining Room / Functions

Our private dining spaces are perfectly suited for hosting an intimate gathering for family and friends for up to 20 pax. Space for larger parties are also available as sections of the restaurant or the entire restaurant can be closed off for private events. For more information please contact cristina@wooloo-mooloo.com with your enquiries.

Dietary Requirements

Please inform your server prior to ordering should you have any dietary restrictions. We will always endeavour to cater to your needs but cannot be held responsible for traces of allergens.

Saturday & Sunday Brunch

Introducing Louis Roederer, Collection 246 Champagne, we invite you to join us for a thirst quenching free flow weekend champagne brunch which includes Champagne, Wines, Cocktails and more from 12pm to 3pm with a 4 course set brunch at \$48++ or with free flow Louis Roederer, Collection 246 Champagne at \$148++. Menu changes frequently, kindly visit our website @ www.wooloo-mooloo.com to view the menu.

CHECK IN

www.wooloo-mooloo.com



GIFT CERTIFICATES

Available in denominations of \$50 and \$100 dollars

CORKAGE POLICY

\$50 per bottle or a 1 for 1 waiver charge applies

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Woolloomooloo Set Dinner

Not available on Fridays, Saturdays, Eve & Public Holidays

Set Dinner @ \$138 per person, select one in each category

APPETISERS

Soup of the Day | ask us

Jumbo Crab Lump Salad | iceberg lettuce | louis dressing | diced tomato

Australian Wagyu Carpaccio | tonnato sauce | pickled onion | fried capers

The Mediterranean | burrata | parma ham | roasted tomato | bell peppers **Two to Share**

Lobster Bisque | splash of cognac | lobster meat **Additional \$10**

MAIN COURSE

Daintree Salt Water Barramundi | burnt butter | dashi capers

Dingley Dell Pork Chop | miso glaze | toasted sesame

Boston Lobster Linguine | lemon dashi butter | king prawn oil | chives

220gm 100% Grass Fed Australian Tenderloin | watercress | peppercorn sauce

220gm 400 Day Grain Fed F1 Wagyu Striploin | watercress | red wine jus **Additional \$30**

SIDE DISH

Mashed Potatoes | **Garden Salad** | **Momotaro Tomato Salad** | **Creamy Spinach**

DESSERT

Bread & Butter Pudding

Yuzu Citrus

Double Scoop Häagen-Dazs Belgian Chocolate with Almonds

WINE PAIRING

NV Montelliana, Glera, Prosecco **ITALY**

2020 Rainer Wess Estate, Riesling, Kremstal DAC **AUSTRIA**

2024 Gagliasso, Chardonnay, Langhe, Piemonte **ITALY**

2022 Domaine Mia, Les Caudroys, Mercurey **FRANCE**

2020 Achaval Ferrer, Quimera Malbec Blend **ARGENTINA**

2019 Luis Cañas Reserva, Tempranillo blend **SPAIN**

2003 Château D'Arche, Deuxièmes Grand Cru Classé, Sauternes **FRANCE**

3 Glasses 1 White / Sparkling & 2 Reds add \$78

4 Glasses 1 White / Sparkling, 2 Reds with Dessert Wine add \$90

Our Oyster Selection

served fresh, stored at 4 degrees celsius, limited stocks available

Natural on the Half Shell | mignonette sauce | tabasco | lemon **44**
consuming raw seafood or shellfish may increase your risk of foodborne illness

Rockefeller Oysters | creamy spinach | pernod | hollandaise **48**

Starters

The Mediterranean | burrata | parma ham | roasted tomato | bell peppers **39**

Australian Wagyu Carpaccio | tonnato sauce | pickled onion | fried capers **31**

Pan Seared Foie Gras | homemade brioche | blueberry gastrique **43**

Jumbo Prawn Cocktail | wasabi cream | avocado mousse | cocktail sauce **42**

Wild Colossal Crab Cocktail | lettuce | louis dressing | mustard mayo **39**

30g Antonius Oscietra Caviar | blinis | herbed crème fraîche | hen's egg **81**

Yellowfin Tuna Tartare | tempura crumbs | avocado | spiced shrimp aioli **35**

Steak Tartare | australian tenderloin | truffle aioli | ciabatta **41**

consuming undercooked meats or eggs may increase your risk of foodborne illness

Jumbo Lump Crab Cake | green herb salad | mustard | tartare sauce **41**

Seared Hokkaido Scallops | bacon | chorizo XO sauce | beurre blanc **40**

Iberico Ham Selection | focaccia crackers | artichokes | pipparas **46**

24 months jamón ibérico de recebo & 36 months jamón ibérico de bellota

Soups

Soup of the Day | ask us **22**

Cream of Forest Mushroom | garlic croutons | parmesan | truffle oil **22**

Lobster Bisque | splash of cognac | lobster meat **30**

Caesar Salad Selection

crispy pancetta, hen egg, croutons, parmesan

Classic / Grilled Chicken Breast / Mixed Seafood **22 / 28 / 30**

Salads

Momotaro Tomato | ponzu vinaigrette | chopped shallots | togarashi **18**

Momotaro Tomato | blue cheese dressing | crispy pancetta **18**

Garden Salad | mixed greens | cucumber | tomato | kombu vinaigrette **23**

Centre Cut Iceberg Lettuce | blue cheese | crispy bacon | chervil **27**

Jumbo Crab Lump Salad | iceberg lettuce | louis dressing | diced tomato **33**

Woolloomooloo Salad | filet mignon | spinach | mushrooms | truffle aioli **35**

consuming raw/undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

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Individual Cuts

All loins are handpicked, cut in-house and seared on our 1800 degree fahrenheit broiler

All steaks are served with following sauces

Au Jus	Peppercorn	Spiced Tourn	Red Wine Madeira
100% Grass Fed Australian Tenderloin			220g 88
3-4 weeks wet aged victoria			
Beef Wellington			220g 99
mushroom duxelle parma ham foie gras victoria			
Australian Grain Fed Rib Eye			340g 86
200-days grain fed 3-4 weeks wet aged new south wales			
			450g 111
Japanese Full Blood Wagyu Striploin			200g 129
700-days grain fed A4 kagoshima prefecture			
Mayura Station Chocolate Fed Full Blood Wagyu Rib Eye			340g 160
550-days chocolate & grain fed marble score 9 south australia			
F1 Wagyu Striploin			340g 109
400-days grain fed 4 weeks wet aged new south wales			
USDA Prime Rib Eye			340g 99
300-days grain fed 4 weeks wet aged illinois			
			450g 129
USDA Prime Cajun Spiced Rib Eye			340g 99
300-days grain fed 48 hours marination 4 weeks wet aged illinois			
Dry Aged Wagyu T-Bone			400g 98
400-days grain fed 28 days dry aged queensland			
Spanish Angus Rib Eye			340g 94
100% natural fed 4 weeks wet aged almaraz			

Australian Sharing Cuts

Porterhouse	1kg 199
200-days grain fed 4 weeks wet aged queensland	
Wagyu Tomahawk	per kg 219
400-days grain fed marble score 5 queensland	

Other Specialties

Wild Mushroom Rigatoni wild mushroom cream sauce black truffle	42
Boston Lobster Linguine lemon dashi butter king prawn oil chives	68
Pan Roasted Corn Fed Chicken foie gras wild mushroom chicken jus	58
Daintree Salt Water Barramundi burnt butter dashi capers	55
Akaroa New Zealand King Salmon crab meat tomato raisin salsa	59
Dingley Dell Pork Chop miso glaze scallions toasted sesame	71
Kinross Station Lamb Cutlets crusted persillade red wine sauce	80
Roasted Boston Lobster cocktail sauce butter lemon	market price/189 per kg
*pre-order at least 2 days in advance	

Vegetables & Salad

Side Caesar / Garden Salad	15	Creamy Spinach / Sautéed Spinach	17
Momotaro Tomato Salad	18	Wild Mushrooms	17
Sautéed Onions	16	Steamed Broccoli	16
Creamy Corn	17	Grilled / Steamed Asparagus	20

Potatoes & Starch

Classic Potato Puree	17	Hash Brown	20
Black Truffle Potato Puree	20	Lyonnais Potatoes	18
French Fries	17	Truffle Mac & Cheese	21
Truffle Fries	19	Baked Potato	19

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