

Starters and Soups

	HK\$
<i>Oysters on the half shell - ½ Dozen</i> Champagne Mignonette Sriracha Sauce	290
<i>Oysters Barbecued Baked - ½ Dozen</i> Barbecued Baked Bacon Powder	295
<i>Sautéed Prawns Thermidor</i> Shallots Wine Tarragon Mustard Béchamel	245
 <i>Crab Cake</i> Mustard Slaw Tartare Sauce Pickled Onions	240
<i>Pan Seared Hokkaido Scallops</i> Sweet Pea Purée Piperade Red Pepper Sauce Yellow Pepper Relish	288
<i>Carpaccio</i> Filet Mignon Porcini Powder Crispy Shallots Rocket Parmesan Shavings	210
<i>Wooloomooloo Prawn Cocktail</i> Rock Shrimp Cucumber Lettuce Brandy Orange Dressing	298
 <i>Steak Tartare 120g / 200g</i> Hand Cut Filet Mignon Horseradish Cream Deviled Egg Mousse Smoky Tomato Sauce Baguette Toasts	228 / 368
<i>Salmon Tartare</i> Avocado Purée Horseradish Cream Tobico	228
 <i>Foie Gras</i> Pan Seared Toasted Brioche Pickled Pear Chutney Apple Roll Port Glaze	278
<i>Smoked Salmon</i> Boiled Egg Red Onions Capers Lemon Vinaigrette Baguette Toast	260
<i>Onion Soup</i> Three Cheese Crouton	160
 <i>Lobster Bisque</i> Cognac & Cream Lobster Meat Chives	180
<i>Cream of Forest Mushroom</i> Parmesan Truffle Duxelle	160



Wooloomooloo Prime 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.

Prices are in HK\$ dollars and subject to 10% service charge.

Salads

HK\$

***Garden Salad with Lemon Vinaigrette
& Balsamic Caviar*** 160

Mesclun Mix | Chioggia Beets | Radish | Witlof | Fennel
Red Onion | Cucumber | Quinoa Puff

 ***Woolloomooloo Salad*** 245

Grilled Chicken | Grilled Beef | Ham | Egg | Cheddar | Avocado
Cherry Tomatoes | Green Goddess Dressing

 ***Burrata*** 195

Chorizo | Mediterranean Vegetables | Basil Oil
Pepperoni Crumbs

Classic Caesar Salad 160

Parma Ham Chips | Romaine | Parmesan Cheese | Toasted
Baguette

Chicken Pesto Caesar Salad 240

Chicken Breast | Pesto | Parma Ham Chips | Parmesan Cheese
Toasted Baguette

Beef Caesar Salad 255

Beef | Crispy Onion Strings | Parma Ham Chips
Parmesan Cheese | Toasted Baguette

Mixed Seafood Caesar Salad 250

Scallops | Prawns | Crab Lumps | Smoked Salmon
Dried Gremolata

 ***Seafood Platter***

Shareable Iced Seafood Platter \$1600

Lobster, Crab Lumps, Oysters, Sea Whelk
Prawns, Scallops, Clams, Mussels,
Smoked Salmon, Salmon & Tuna Sashimi



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From the Butcher's Block

Each steak is handpicked, expertly seared on our 1800°F broiler
and served with one of the following sauces:

Béarnaise | Five Peppercorn | Red Wine & Thyme
Horseradish Cream | Mushroom Mustard | Additional Sauce \$35 each

HK\$

Australian Beef Selection

-  **Beef Wellington 280g** 625
Mushroom & Truffle Duxelles | Parma Ham | Foie Gras
- Filet Mignon 180g / 280g** 500 / 580
Grass Fed | 3-4 weeks Wet Aged | Queensland
- Sirloin 340g** 588
200-day Grain Fed | 2-3 weeks Wet Aged | Western
Australia
-  **Woolloomooloo Cajun Spiced Rib Eye 340g** 670
200-day Grain Fed | 3-4 weeks Wet Aged | Queensland
- Rib Eye 340g** 650
200-day Grain Fed | 2-3 weeks Wet Aged | Queensland
- Wagyu Sirloin Kiwami by Stockyard MB9+ 340g** 880
350-day Grain Fed | 2-3 weeks Wet Aged | Queensland

Sharing Cuts

- Short Bone-In Rib Eye around 1kg** 1528
100-day Grain Fed | 4 weeks Wet Aged | Queensland
- Wagyu Tomahawk around 2kg** 2420
350-day Grain Fed | Marble Score 4-5

Extra Indulgence

Sautéed Hokkaido Scallops 128 | Grilled Tiger Prawns 128
Seared Rougie Foie Gras 160 | Baked Fresh Water Lobster Tail 380



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More Than Steak

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<i>Seafood Linguine</i> Tiger Prawns Mussels Clam Tomato Sauce	370
<i>New Zealand Coastal Lamb Rack</i> Vegetable Ratatouille Rosemary Infused Red Wine Sauce	495
 <i>Teriyaki Glazed Chicken Supreme</i> Baby Carrots Spring Onions Shallot Purée	420
<i>Iberico Duroc Pork Chop</i> Sour Cherry Sauce Sautéed Spinach Balsamic Vinegar	455
<i>Pan Seared Salmon</i> Crab Lump Tomato Raisin Salsa	420
<i>Pan Seared Cod</i> Dashi Broth Mussels Broad Beans Baby Carrots	420

Sides for Sharing

<i>Sautéed Wild Mushrooms</i> Garlic Herb Butter Porcini Sprinkles Crispy Shallots	110
 <i>Creamed Spinach</i> Chopped Spinach Garlic Nutmeg Cream	110
<i>Curried Peas and Corn</i> Béchamel Curry Base Sauce	100
<i>Broccoli</i> Green Olive Gremolata Shaved Parmesan	100
<i>Asparagus</i> Steamed or Grilled Sauce Gribiche Lemon	120
 <i>Macaroni and Cheese</i> Brie Cheddar Gruyere Parmesan Mustard Cream Sauce	110

Potato Selections

Creamy Mashed	110	 Lyonnaise with Sautéed Onions	110	French Fries	90
Crispy Wedges	110			 Truffle Fries	120



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