

woolloomooloo[®]

P R I M E

Ala-Carte Menu

Woolloomooloo Prime

Level 21 The ONE 100 Nathan Road Tsim Sha Tsui Hong Kong
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Starters & Soups

<i>Sautéed Moreton Bay Bugs in Garlic</i>	210
sofritto, garlic chips, lobster bisque, gewürztraminer, crispy pancetta & micro cress	
<i>Burrata</i>	175
Iberico chorizo, Mediterranean vegetables, purple shiso, mustard cress & chervil	
 <i>Woolloomooloo Crab Cake</i>	220
quail egg, frisee, chives, tartar sauce & coleslaw	
<i>Pan Seared Hokkaido Sea Scallops</i>	240
black pudding, cauliflower purée & salmon roe	
<i>Oyster Kilpatrick, Half Dozen</i>	270
onions, bacon, thyme & Worcestershire sauce	
<i>Pan Seared Foie Gras & Quail Breast</i>	240
French duck liver, fig chutney, herb salad mix, balsamic reduction & candied hazelnut crumble	
<i>Prawn Cocktail</i>	220
wasabi cream, avocado mousse, cocktail sauce & micro cress	
<i>Colossal Crab Lump Cocktail</i>	240
wasabi cream, avocado mousse, rouille sauce & Thai pomelo	
<i>Spanish Charcuterie Tasting Platter</i>	350
36-month Iberico Recebo ham, 24-month Serrano ham, Iberico Bellota Chorizo, Cecina de Leon (air dried cured beef) & Iberico Fuet salami, Spanish pickles, olives & toasted bread	
<i>Cream of Forest Mushroom Soup</i>	145
Parmesan cheese & truffle duxelle	
<i>French Onion Soup</i>	145
Cheddar, Parmesan & Gruyère cheese	
<i>Lobster Bisque</i>	165
saffron rouille sauce & cognac	



Woolloomooloo Prime's signature dishes


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

All prices are subject to 10% service charge

Raw

Australian Wagyu Beef Tenderloin Carpaccio 190
M4-5 Australian Wagyu tenderloin, rocket, Parmesan cheese, focaccia, truffle mayonnaise, capers & horseradish

Freshly Shucked Oyster (Half Dozen / One Dozen) 260 / 520
Mignonette sauce, Sriracha sauce & lemon

 **Seafood Plateau (Per Person / For 2 People)** 850 / 1,600
lobster, oysters, lump crabmeat, Moreton Bay bugs, jumbo prawns, whelk, scallops, clams, blue mussels, smoked salmon, salmon & tuna sashimi

Tartar Selection

Duo of Salmon Tartar 210
smoked & raw salmon, shallot, capers, jalapeño, tobico, cucumber, avocado purée & horseradish cream


Prime Steak Tartar (120g / 200g) 215 / 350
avruga caviar, pine nut emulsion, smoky tomato sauce & toasts

 **Tuna & Spanner Crab Tartar** 220
avocado, orange, shallot, espelette pepper, sour cream & salmon roe

Salads

Garden Salad 140
radish, red onion, Chioggia beets, fennel, yellow & red cherry tomatoes, cucumber, witlof, mesclun mix & quinoa puff

Salad of Smoked Trout 210
kipfler potato, snow peas, fennel, pearl onions, avocado, beetroot purée, micro cress, avruga caviar

 **Woolloomooloo Salad** 220
Parma ham chips, chicken breast, ham, beef tenderloin, egg, romaine, red onion, cherry tomatoes, cheddar cheese, avocado, Manuka honey mustard dressing

Caesar Selection

Classic 150
Parma ham chips, quail egg, white anchovy, yellow capsicum puree, Parmesan cheese, baguette toasts

Chicken Caesar 190
chicken breast, pesto

Mixed Seafood Caesar 200
scallop, prawns, crab lump, smoked salmon & dried gremolata

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From The Butcher's Block

Each steak is handpicked, expertly seared on our 1800F broiler & served with the following sauces:

chimichurri sauce peppercorn sauce béarnaise red wine Madeira

Dry Aged Beef

Our dry aged beef selection comes from the multi-award winning Rhug Estate in Wales. Using a unique process with a pink Himalayan salt wall, these two unique cuts have been dry aged for 45 days for maximum flavor and tender texture - a world exclusive to Woolloomooloo Prime!

Organic free range, 45 days dry aged, UK

 **Bone-In Sirloin (400g)** **650**

Organic free range, 45 days dry aged, UK

Bone-In Rib Eye – approximately 1,100g, suitable for 2 to 3 **1,388**

Australian Beef Selection

Grass fed, Queensland

 **Filet Mignon, Centercut (280g)** **450**

Beef Wellington **480**

225g Australia filet mignon, mushroom truffle duxelle, foie gras & Parma ham wrapped in puff pastry

200-day grain fed, 2-3 weeks wet aged, Queensland

Sirloin (340g / 450g) **530 / 695**

Rib Eye (340g / 450g) **550 / 740**

 **Woolloomooloo Steak (340g / 450g)** **570 / 765**

rib eye steak marinated with Cajun spice

Wagyu beef

350-day grain fed, 2-3 weeks wet aged, Queensland

MB 9+ Kizami Grade Sirloin (340g) **850**

MB 4-5 Wagyu Tomahawk – approximately 2,100g, suitable for 2 to 3 **2,200**
limited availability

Extra Indulgence

Scallops	120	Tiger Prawns	120	Moreton Bay Bugs	120
Crab Lump	90	Seared Foie Gras	160	Olive Butter	30
Café de Paris Butter	30	Lobster Butter	30	Smoky Bourbon Butter	30

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Other Than Steak

Wild Mushroom & Thyme Ravioli celeriac truffle velouté, purple sweet potato chips, ratatouille & herb oil	280
Teriyaki Glazed Organic Corn-fed Chicken Supreme baby carrots, shallot purée & pencil leeks	350
UK Organic Lamb Barnsley Chop olive butter	450
Grilled Rhug Estate Organic Pork Chop sour cherry sauce	420
Pan Seared New Zealand King Salmon crab meat, spring onion & tomato raisin salsa	385
Pan Seared Monkfish in Dashi Broth cabbage, carrots, pearl onions, mussels, broad beans & garlic chives	395
Whole Grilled Boston Lobster (2 pounds) garlic herb butter & lemon (limited availability)	690

Sides

Creamy Corn	80	Bourbon Pumpkin Purée	80
Creamy Spinach	80	French Fries	80
Green Bean Salad soy mustard dressing	80	Hash Brown sour cream, spring onions & bacon	80
Steamed Broccoli sauce vierge	80	Baked Potato sour cream, spring onions & bacon	80
Sautéed Wild Mushrooms garlic butter	80	Asparagus steamed or grilled	80
Side Salad Caesar or garden	80		

Potato Purée Selection

classic **80** black truffle **85** jalapeño **85** lobster **95**



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Desserts

 Pavlova	90
seasonal fruits & passion fruit coulis	
Baked Cheesecake	95
honey comb, raspberry & orange peel	
Crème Brulee	90
mixed berries compote & brandy snap	
 Woolloomooloo Hot Chocolate Cake	125
warm liquid center & classic vanilla gelato	
Seasonal Fruit Platter	80
Selection of Ice-Cream & Sorbet	90
please ask our staff	
Chocolate Mille Crêpe Cake	120
hazelnut ice-cream, caramel sauce & praline	
Tiramisu	105
mascarpone, espresso, amaretto liqueur, ladyfingers & chocolate	
Soufflé	125
passion fruit or bloody orange lemon	
Farmhouse Cheese Platter	195
selection of four cheeses, sliced green apple, cherry jam, dried fig & toasted walnut bread	



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