

wooloomooloo®

P R I M E

Ala-Carte Menu

Wooloomooloo 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>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>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	



Wooloomooloo 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

Seafood Plateau (Per Person / 2 People) 850 / 1,600

lobster, lump crabmeat, Moreton Bay bugs, whelk, jumbo prawns, 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

avrugá 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

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 purée, 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 flavour 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, limited availability 2,200

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

Sides

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

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	
 Wooloomooloo Hot Chocolate Cake	125
warm liquid center & vanilla gelato	
Seasonal Fruit Platter	80
Selection of Ice-Cream & Sorbet	90
please ask our staff	
Bread & Butter Pudding	95
vanilla bread pudding, pastry cream, praline & vanilla gelato	
Apple Crumble	95
vanilla gelato & custard sauce	
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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