

WOOLOOMOOLOO®

P R I M E

Executive Set Lunch

APPETISER

Select One

Bang Bang Chicken Salad

Spring Onions, Beansprouts, Carrots & Peanut Sauce

Cauliflower Soup

Chives & Curry Oil

Crab Cake

Coleslaw, Lemon, Tartare Sauce

Add Supplement HK\$68



MAIN COURSE

Select One

Fettuccine Bolognese

Beef and Pork Ragu, Parmesan Cheese & Italian Parsley

HK\$198

Pan Seared Salmon Filet

Bombay Potatoes, Coriander, Red Onion Relish and Minted Yogurt

HK\$238

Chicken Breast

Sweetcorn Purée, Buttered Mushrooms and Tomato Aioli

HK\$248

Prime Steak Tartare

Hand-Cut with Full Condiments, Smoky Tomato Sauce,

Pine Nut Emulsion & Toasts

HK\$268

Grilled Tenderloin

Creamy Mashed Potato, Braised Asparagus, Peas,

Green Beans & Peppercorn Sauce

HK\$278



DESSERT SELECTION

Select One

Crème Brûlée

Seasonal Mixed Berries

Cheese Platter

Seasonal Jam & Dried Fruit

FRESHLY BREWED COFFEE OR TEA

All prices are subject to 10% service charge

行政午市套餐

頭盤

(選擇一項)

棒棒雞肉沙律

青蔥、大豆芽、甘荀和花生醬

椰菜花湯

法蔥和咖哩油

蟹餅

配他他醬, 沙律菜和檸檬

(額外加港幣 68 元)



主菜

(選擇一項)

肉醬扁意粉

牛肉和豬肉、帕特瑪芝士和意大利歐芹

HK\$198

香煎三文魚柳

孟買薯粒、茼蒿、紅洋蔥醬和薄荷酸奶

HK\$238

雞胸

甜玉米蓉、奶油蘑菇和蕃茄蛋黃醬

HK\$248

上等牛肉他他

手工切制的調味品, 煙熏番茄醬, 松子醬和多士

HK\$268

烤牛柳

奶油薯蓉、紅燒蘆筍、豌豆、青豆和胡椒醬

HK\$278



甜品

(選擇一項)

法式焦糖燉蛋

雜莓

芝士拼盤

時令果醬及果乾

咖啡或茶

所有價格均需加收 10% 服務費