

WOOLOOMOOLOO[®]

P R I M E

Barvellous Brunch

HK\$398 per guest

Including a Welcome Drink of Mimosa

APPETISER

Select One

**Mediterranean Greek
Salad with
Feta Cheese & Olives**

Crab Cake
*Tartare Sauce, Coleslaw & Lemon
(Add Supplement HK\$68)*

Duo of Salmon Tartar
*Shallot, Capers, Jalapeño,
Tobico, Cucumber, Avocado Puree
& Horseradish Cream*

Prawn Cocktail
*Chilled Prawns with
Cocktail Sauce
(Add Supplement HK\$38)*

SOUP

Classic Leek and Potato Soup

MAIN COURSE

Select One

Chorizo Spaghetti
*Chili, Tomato &
Bocconcini Cheese*

Pan Seared Salmon
*Honey & Soy Glaze
with Chef's Rice*

Chicken Parmesan
*Crispy Herb Parmesan Breading
With Melted Cheese & Lemon*

Filet Diane
*A Creamy Mushroom, Mustard
Sauce with Sautéed Potatoes*

Eggs Benedict
*Poached Eggs, Smoked Salmon,
Avruga Caviar, Sautéed Spinach
& Hollandaise Sauce*

Prime Breakfast
*Fried Eggs, Veal Sausages,
Bacon, Baked Potato, Sautéed
Wild Mushroom & Black Pudding*

Prime Steak Tartare

*Hand-Cut with Full Condiments, Smoky Tomato Sauce,
Pine Nut Emulsion & Toasts*

DESSERT

Select One

Carrot Cake Mille Feuille
*Cream Cheese Frosting &
Pear Compote*

Cheese Platter
Seasonal Jam, Dried Fruits

FRESHLY BREWED COFFEE OR TEA

All prices are subject to 10% service charge

WOOLOOMOOLOO®

P R I M E

週末午餐

每位 HK\$398

包括一杯迎賓飲品 - 橙味氣泡酒

頭盤 選擇一項

地中海希臘沙律 配
羊奶芝士和橄欖

蟹餅

配他他醬, 沙律菜和檸檬
(額外加 HK\$ 68)

三文魚他他二重奏

干蔥、水瓜柳、墨西哥辣椒、飛魚
子、青瓜、牛油果茸和辣根忌廉

雞尾酒蝦

凍大蝦配雞尾酒醬
(額外加 HK\$ 38)

湯

經典大蒜薯仔湯

主菜 選擇一項

西班牙香腸意大利麵

辣椒、蕃茄和馬蘇里拉芝士

香煎三文魚

蜜糖醬油汁配廚師飯

意式香草炸雞胸

配巴馬臣芝士和檸檬

烤牛柳

忌廉蘑菇芥末汁配炒薯仔

班尼迪蛋

水煮蛋、煙熏三文魚、仿魚子醬、
炒菠菜和荷蘭醬

Prime 早餐

煎蛋、小牛肉香腸、煙肉、
焗薯、炒野菌和黑血腸

上等牛排他他

手工切制的調味品、煙熏番茄醬、松子醬和多士

甜品 選擇一項

酥皮甘筍蛋糕

芝士忌廉配雪梨果茸

芝士拼盤

時令果醬及果乾

咖啡或茶

另加 10% 服務費