

WOOLOOMOOLOO®

P R I M E

NEW YEAR'S EVE DINNER MENU 2023

APPETISER

(Select One)

Steak Tartare

Hand-cut Filet Mignon, Horseradish Cream, Devilled Egg Mousse
Smoky Tomato Sauce, Baguette

Foie Gras Terrine

Pickled Radish, Pear Chutney, Toasted Brioche

Crab Cake

Mustard Slaw, Tartare Sauce, Pickled Onions



SOUP

Lobster Bisque

Lobster Meat, Brandy, Cream



MAIN COURSE

(Select one)

Wagyu Rib Eye Kiwami by Stockyard MB9

Lyonnais Potatoes, Courgette, Red Wine Jus

Pan Fried Orange Flavoured Duck Breast

Crispy Onions, Orange Saffron, Brandy Sauce, Broccolini

Pan Seared Australian Barramundi Fillet

Green Beans, Lemon Mint Butter Sauce



DESSERT

Strawberry Tart with Pistachio Cream

Almond Tart, Pistachio Cream with Fresh Strawberry
Strawberry Compote

Freshly Brewed Coffee or Tea

First seating: 6.00 - 8.30pm - HKD1,388 +10% service charge per person
Second seating: 8.45pm til late - HKD1,688 +10% service charge per person

**Deposit is required of \$500 per person to confirm your reservation*

Menu available at Woolloomooloo Prime on 31st of December 2023

WOOLOOMOOLOO®

P R I M E

除夕晚餐 2023

頭盤 (選擇一項)

生牛肉他他

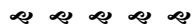
手切生牛肉他他 辣根忌廉 魔鬼蛋蓉 煙熏蕃茄醬 法式麵包多士

法式鵝肝醬

啤梨甜酸醬 牛油麵包多士

蟹餅

芥末椰菜沙律 他他醬 醃洋蔥



湯

龍蝦湯

龍蝦肉 白蘭地奶油



主菜 (選擇一項)

M9 和牛肉眼

洋蔥炒薯仔 翠肉瓜 紅酒汁

香煎鴨胸

脆炸洋蔥 香橙蕃紅花白蘭地醬 西蘭花苗

香煎澳洲盲曹

法邊豆 檸檬薄荷牛油汁



甜品

士多啤梨撻配開心果忌廉

杏仁撻 開心果忌廉 配 士多啤梨及 士多啤梨蜜餞

即磨咖啡或茶

6pm to 8.30pm (第一輪入座時間) 每位港幣 \$1,388 加 10%服務費

8.45pm til late (第二輪入座時間) 每位港幣 \$1,688 加 10%服務費

* 每人需繳付按金港幣 500 元以確認預訂。

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