

WOOLOOMOOLOO®

P R I M E

Barvellous Brunch

Including a welcome drink of Mimosa

APPETISER

Select One

Bang Bang Chicken Salad

*Spring onions, beansprouts, carrots
& peanut sauce*

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 \$38)*

SOUP

Cauliflower Soup

Chives & Curry Oil

MAIN COURSE

Select One

Fettuccine Bolognese

*Beef & Pork Ragù, Parmesan
Cheese & Italian Parsley*

Pan Seared Salmon Fillet

*Bombay Potatoes, Coriander, Red
Onion Relish and Minted Yogurt*

Chicken Breast

*Sweetcorn Puree, Buttered
Mushrooms and Tomato Aioli*

Grilled Tenderloin

*Creamy Mashed Potato, Braised
Asparagus, Peas, Green Beans &
Peppercorn Sauce*

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 Tartar

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

DESSERT

Select One

Crème Brûlée

Seasonal Mixed Berries

Cheese Platter

Seasonal Jam & Dried Fruits

FRESHLY BREWED COFFEE OR TEA

HK\$398 per guest

Plus 10% service charge

WOOLOOMOOLOO®

P R I M E

週末午餐

包括一杯迎賓飲品 - 橙味氣泡酒

頭盤

選擇一項

棒棒雞肉沙律

青蔥、大豆芽、甘筍和花生醬

蟹餅

配他他醬, 沙律菜和檸檬
(額外加港幣 68 元)

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、辣根忌廉

雞尾酒醬鮮蝦

凍大蝦配雞尾酒醬
(額外加港幣 38 元)

湯

椰菜花湯

法蔥和咖哩油

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

香煎三文魚柳

孟買薯粒、茺茜、紅洋蔥醬
和薄荷酸奶

雞胸

甜玉米蓉、奶油蘑菇和蕃茄蛋黃醬

烤牛柳

奶油薯蓉、紅燒蘆筍、
豌豆、青豆和胡椒醬

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

法式焦糖嫩蛋

雜莓

芝士拼盤

時令果醬、果乾

咖啡或茶

每位 HK\$398
10% 服務費