

**Woolloomooloo Group** was established in 2004 to “raise the steaks” in Asia’s flourishing dining scene with ambitious culinary standards and the kind of easy sophistication that inspires a memorable restaurant experience. Since launching our first restaurant in 2004, our portfolio has expanded to include Woolloomooloo Prime, Woolloomooloo Steakhouse and The Chop House with locations in Hong Kong and Singapore.

### **WOOLOOMOOLOO PRIME**

Tsim Sha Tsui, Hong Kong



### **WOOLOOMOOLOO STEAKHOUSE**



Swissotel The Stamford, Singapore

Wan Chai & TST East, Hong Kong



### **THE CHOP HOUSE**

Tsim Sha Tsui, Hong Kong

#### **Private Dining Room / Functions**

Our private dining spaces are perfectly suited for hosting an intimate gathering for up to 20 friends. Space for larger parties are also available as sections of the restaurant or the entire restaurant can be closed off for private events. For more information please contact [rebecca@wooloo-mooloo.com](mailto:rebecca@wooloo-mooloo.com) with your enquiries.

#### **Dietary Requirements**

Please inform your server prior to ordering should you have any dietary restrictions. We will always endeavour to cater to your needs but cannot be held responsible for traces of allergens.

#### **Saturday & Sunday Brunch**

Introducing Billecart Salmon Brut Reserve, we invite you to join us for a thirst quenching free flow weekend champagne brunch from 12pm to 3pm featuring a 4 course set lunch. Menu changes weekly.

#### **CHECK IN**

[www.wooloo-mooloo.com](http://www.wooloo-mooloo.com)



#### **GIFT CERTIFICATES**

Available in denominations of \$50 and \$100 dollars

#### **CORKAGE POLICY**

\$50 per bottle or a 1 for 1 waiver charge applies

# Woolloomooloo Set Dinner Menu

Choose one dish from each category to create a four course menu

**4 Courses @ \$108 per person**

**With Wine Pairing @ \$168 per person (125ml per glass)**

## 1<sup>st</sup> Course

**Tuna & Spanner Crab Tartare** avocado | orange | shallot | coriander

*Gustav Lorentz, Riesling Reserve Alsace, France 2016*

*Beverage Tasting Institute Gold Medal*

**Cream of Forest Mushroom** parmesan cheese | truffle oil | garlic croutons

*IS Argiolas, vermentino di Sardegna, Italy 2018*

*James Suckling 95 points*

## 2<sup>nd</sup> Course

**Jumbo Lump Crab Cake** coleslaw | mustard mayonnaise | tartar sauce

*Domaine Francis Blanchet, Pouilly-Fumé, Cuvée Silice, France 2018*

*Robert Parker 91 points*

**Truffle Rigatoni** rich wild mushrooms | cream sauce | black truffle paste

*Jean Louis Chave 'Mon Coeur', Cote Du Rhone Rouge, France 2017*

*Wine Spectator 90 points*

## 3<sup>rd</sup> Course

**Roasted Spatchcock Chicken** morel | chanterelle sauce

*Handpicked, Pinot Noir, Mornington Peninsula, NZ 2017*

*James Halliday 94 points*

**Handcut Steak Tartare** traditional condiments | avruga caviar | rye bread

*Carpinetto, Farnito, Cabernet Sauvignon, Toscana, Italy 2013*

*James Suckling 90 points*

**Australian 150 Day Grain Fed Rib Eye** six ounce | potato purée | au jus

*Borgo Del Mandorlo, Primitivo di Manduria, Puglia, Italy 2018*

## Dessert

**Crème Brulee** mixed summer berries | mint leaf

*Piccini, Prosecco, Italy*

**Cheese Board** rye toast | nuts | raisins | quince paste

*Jean Louis Chave 'Mon Coeur', Cote Du Rhone, France 2017*

## Our Oyster Selection

Half dozen fresh oysters from the coldest water around the world

<b>Natural on the Half Shell</b> mignonette sauce   tabasco   lemon	42
<b>Kilpatrick</b> onion   bacon   thyme	48

## Starters

<b>The Mediterranean</b> burrata   parma ham   roasted tomato   bell peppers	27
<b>Smoked Norwegian Salmon</b> traditional condiments   toast points	24
<b>Tuna &amp; Spanner Crab Tartare</b> avocado   orange   shallot   coriander	26
<b>Australian Wagyu Tenderloin Carpaccio</b> rocket   shaved parmesan	26
<b>Pan Seared Foie Gras</b> homemade brioche   apple compote   assorted salts	31
<b>Sautéed Slipper Lobsters</b> lobster bisque   garlic flakes   crispy pancetta	33
<b>Jumbo Prawn Cocktail</b> wasabi cream   avocado mousse   cocktail sauce	37
<b>Colossal Crab Lumps</b> iceberg lettuce   louis dressing   mustard mayonnaise	37
<b>Steak Tartare</b> australian tenderloin   truffle aioli   rye bread	30
<b>Jumbo Lump Crab Cake</b> coleslaw   mustard mayonnaise   tartare sauce	38
<b>Broiled Hokkaido Scallops</b> applewood smoked bacon   mango chutney	30
<b>Iberico Ham Selection</b> focaccia crackers   artichokes   piquillo peppers	38
24 months jamón ibérico de recebo & 36 months jamón ibérico de bellota	

## Soups

<b>Cream of Forest Mushroom</b> garlic croutons   parmesan   truffle oil	19
<b>French Onion Soup</b> french baguette crouton   gruyère cheese	19
<b>Lobster Bisque</b> splash of cognac   lobster meat	24

## Caesar Salad Selection

parma ham, quail egg, white anchovy, yellow capsicum purée, parmesan

<b>Classic</b>	19
<b>With Grilled Chicken Breast</b>	25
<b>With Mixed Seafood</b>	27

## Salads

<b>Garden Salad</b> baby spinach   romaine   heart of palm   mustard vinaigrette	18
<b>Centre Cut Iceberg Lettuce</b> blue cheese   crispy bacon   spring onion	24
<b>Centre Cut Iceberg Lettuce</b> jumbo lump crab   louis dressing   diced tomato	31
<b>Woolloomooloo Salad</b> filet mignon   spinach   mushrooms   truffle aioli	31

## Individual Cuts

Handpicked & cut in house before being expertly seared on our 1800°F broiler

All steaks are served with following sauces

Au Jus	Peppercorn	Mushroom	Red Wine Madeira		
<b>Australian Grass Fed Filet Mignon</b> 3-4 weeks wet aged homestead   victoria				<b>220g</b>	<b>74</b>
<b>Australian Grass Fed Sirloin</b> 3-4 weeks wet aged great southern pinnacle   victoria				<b>340g</b> <b>450g</b>	<b>75</b> <b>100</b>
<b>Australian 150 Day Grain Fed Rib Eye</b> 4 weeks wet aged stanbroke   queensland				<b>340g</b> <b>450g</b>	<b>79</b> <b>105</b>
<b>Australian Wagyu Sirloin</b> 350 day grain fed   4 weeks wet aged westholme   queensland				<b>340g</b>	<b>115</b>
<b>USDA Prime Rib Eye</b> 300-day grain fed   4 weeks wet aged morgans ranch   nebraska				<b>340g</b> <b>450g</b>	<b>88</b> <b>118</b>

## Australian Sharing Cuts

<b>Porterhouse</b> 200-day grain fed   4 weeks wet aged stanbroke   queensland	<b>1kg</b>	<b>154</b>
<b>Wagyu Tomahawk</b> 400 day grain fed   2-3 weeks wet aged wx wagyu   new south wales	<b>per kg</b>	<b>181</b>

## Other Specialties

<b>Wild Mushroom Rigatoni</b> wild mushroom cream sauce   black truffle	<b>39</b>
<b>Roasted Spatchcock Chicken</b> morel   chanterelle sauce	<b>48</b>
<b>Pan Seared Barramundi Fillet</b> lyonnaise   tomato & caper sauce   lime	<b>45</b>
<b>New Zealand King Salmon</b> crab meat   spring onion   tomato raisin salsa	<b>57</b>
<b>Mountain Estate Lamb Cutlets</b> crusted persillade   red wine sauce	<b>68</b>
<b>Beef Wellington</b> mushroom duxelle   parma ham   foie gras homestead   victoria	<b>220g</b> <b>83</b>

## Vegetables

<b>Side Caesar / Green Salad</b>	<b>11</b>	<b>Creamy Spinach</b>	<b>14</b>
<b>Garlic Mushrooms</b>	<b>14</b>	<b>Sautéed Spinach</b>	<b>14</b>
<b>Sautéed Onions</b>	<b>13</b>	<b>Steamed Broccoli</b>	<b>12</b>
<b>Creamy Corn</b>	<b>14</b>	<b>Grilled / Steamed Asparagus</b>	<b>17</b>

## Potatoes & Starch

<b>Hash Brown</b>	<b>14</b>	<b>Black Truffle Potato Purée</b>	<b>18</b>
<b>French Fries</b>	<b>14</b>	<b>Classic Potato Purée</b>	<b>14</b>
<b>Baked Idaho Potato</b>	<b>16</b>	<b>Lobster Potato Purée</b>	<b>21</b>
<b>Lyonnaise Potatoes</b>	<b>13</b>	<b>Truffle Mac &amp; Cheese</b>	<b>18</b>