

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 from 10 family and 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 noel@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 Ruinart Blanc de Blanc & Laurent Perrier La Cuvée Brut, we invite you to join us for a thirst quenching free flow weekend champagne brunch from 12pm to 3pm featuring a 4 course set at \$128++ (Laurent Perrier La Cuvée) per person or \$188++ per person (Ruinart Blanc De Blanc). Menu changes frequently, kindly check in with us to find out more or visit our website @www.wooloo-mooloo.com

CHECK IN

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

5 Courses @ \$138 per person
With Wine Pairing @ \$208 per person (125ml per glass)

1st Course

Akaroa King Salmon Tartare

yuzu dressing | avocado | furikake crisp

Cape Mentelle, Sauvignon Blanc-S Margaret River, Australia 2021

Wine Enthusiast 91 points

2nd Course

Prosciutto and Jamon Croquette

aioli | smoked paprika

Prunotto, Moscato d'Asti, Italy 2020

Vivino 4.1

3rd Course

Little Neck Clams Linguine

dashi | lemon | chives

Vina Muriel, Tinto Gran Reserva Garnacha, Rioja, Spain 2011

Wine Enthusiast 91 Points

4th Course

Pan Seared Barramundi

creamy mash | romesco | asparagus

Nautilus, Chardonnay, Marlborough, New Zealand 2020

James Suckling 94 Points

or

Braised Gooralie Pork Belly

ratte potatoes | truffle red wine jus | broccoli

Tenuta Frescobaldi, Castiglioni, Tuscany, Italy 2018

James Suckling 91 Points

or

150-day Grain Fed Australian Rib Eye

broccoli | ratte potatoes | peppercorn sauce

Mollydooker, The Boxer, Shiraz, South Australia 2019

Vivino 4.1

Upgrade to USDA Prime Rib Eye @ \$25++

5th Course

White Chocolate Lavender

dark chocolate cake | belgian chocolate ice cream | feullitine

Fernet Branca Ginger Cocktail (45 ml)

or

Farmhouse Cheese Board

quince paste | dried grapes | honey

Graham's, 10 year Old Tawny Port (45 ml)

Our Oyster Selection

Half dozen fresh oysters from the coldest water around the world

Natural on the Half Shell mignonette sauce | tabasco | lemon 42

Kilpatrick onion | bacon | thyme 48

Starters

The Mediterranean burrata | parma ham | roasted tomato | bell peppers 32

Tasmanian Ocean Trout pickled onions | dill crème fraiche | ikura 34

Australian Wagyu Carpaccio rocket | shaved parmesan | olive oil 28

Pan Seared Foie Gras homemade brioche | apple compote | assorted salts 31

Sautéed Slipper Lobsters lobster bisque | garlic flakes | crispy pancetta 35

Jumbo Prawn Cocktail wasabi cream | avocado mousse | cocktail sauce 37

Colossal Crab Lumps iceberg lettuce | louis dressing | mustard mayonnaise 37

Steak Tartare australian tenderloin | truffle aioli | ciabatta 34

Jumbo Lump Crab Cake maryland style | coleslaw | tartare sauce 39

Pan Seared Hokkaido Scallops applewood smoked bacon | mango chutney 34

Iberico Ham Selection focaccia crackers | artichokes | piquillo peppers 38
24 months jamón ibérico de recebo & 36 months jamón ibérico de bellota

Soups

Cream of Forest Mushroom garlic croutons | parmesan | truffle oil 19

Cauliflower Veloute curry oil | garlic croutons | chives 19

Lobster Bisque splash of cognac | lobster meat 25

Caesar Salad Selection

crispy pancetta, hen egg, croutons, parmesan

Classic / Grilled Chicken Breast / Mixed Seafood 19 / 25 / 27

Salads

Garden Salad baby spinach | romaine | heart of palm | mustard vinaigrette 18

Centre Cut Iceberg Lettuce blue cheese | crispy bacon | spring onion 24

Colossal Crab Lump Salad iceberg lettuce | louis dressing | diced tomato 31

Woolloomooloo Salad filet mignon | spinach | mushrooms | truffle aioli 31

Individual Cuts

We only work with responsible farmers; all our meats are antibiotic free with no added hormones.
Loins are handpicked & cut in-house before being seared on our 950 degree Celsius broiler

All steaks are served with following sauces

Au Jus	Peppercorn	Chimichurri	Red Wine Madeira
100% Grass Fed Organic Australian Filet Mignon 3-4 weeks wet aged victoria			220g 77
Beef Wellington mushroom duxelle parma ham foie gras victoria 100% organic tenderloin			220g 89
Australian Grain Fed Rib Eye 150-day grain fed 3-4 weeks wet aged queensland			340g 79 450g 105
Japanese Wagyu Striploin 700-day grain fed A4 kagoshima prefecture			200g 120
USDA Prime Rib Eye 250-day grain fed 4 weeks wet aged indiana			340g 99 450g 128
USDA Prime Cajun Spiced Rib Eye 250-day grain fed 48 to 60 hour marination 4 weeks wet aged indiana			340g 99

Australian Sharing Cuts

Porterhouse 200-day grain fed 4 weeks wet aged stanbroke queensland	1kg 179
Wagyu Tomahawk 400-day grain fed marble score 5 sanchoku northwest queensland	per kg 199

Other Specialties

Wild Mushroom Rigatoni wild mushroom cream sauce black truffle	39
Roasted Spatchcock Chicken morel chanterelle sauce	48
Yellowtail King Fish crustacean sauce micro cress salad chive oil	52
New Zealand King Salmon crab meat spring onion tomato raisin salsa	57
Snake River Farms Kurobuta Pork Chop miso glaze scallions toasted sesame	68
Kinross Station Lamb Cutlets crusted persillade red wine sauce	72
Roasted Boston Lobster cocktail sauce drawn butter lemon	market price / ask us

Vegetables

Side Caesar / Green Salad	13	Creamy Spinach	15
Wild Mushrooms	15	Sautéed Spinach	15
Sautéed Onions	14	Steamed Broccoli	14
Creamy Corn	15	Grilled / Steamed Asparagus	18

Potatoes & Starch

Hash Brown	17	Black Truffle Potato Purée	19
French Fries	15	Classic Potato Purée	15
Baked Idaho Potato	17	Truffle Mac & Cheese	20
Lyonnais Potatoes	16		