



ALA CARTE MENU

WOOLLOOMOOLOO STEAKHOUSE (WAN CHAI)

31/F & ROOFTOP THE HENNESSY 256 HENNESSY ROAD WAN CHAI HONG KONG

WOO-STEAKHOUSE.COM

STARTERS

CHICKEN LIVER PARFAIT <i>Sour red cherry jelly, vegetable pickles, toasted walnut bread</i>	145
AUSTRALIAN WAGYU BEEF CARPACCIO <i>MB 4-5 Australian wagyu tenderloin, rocket leaves, grated Grana Padano, grated horseradish, truffle mayonnaise</i>	155
SAUTÉED GARLIC PRAWNS <i>Tiger prawns, Gewürztraminer, sofrito, garlic flakes, lobster bisque</i>	170
SALMON & TUNA TARTARE <i>Beetroot purée, tobico, crème fraîche, focaccia crisp</i>	175
NORWEGIAN SMOKED SALMON <i>Jumbo crab lump, rocket leaves, capers, chives, shallot, horseradish cream, lemon vinaigrette, toast points</i>	175
PRAWN COCKTAIL <i>Chilled jumbo prawns, homemade cocktail sauce</i>	185
CRAB CAKE <i>Tartare sauce, coleslaw, fennel salad</i>	190
STEAK TARTARE <i>Hand cut Australian beef tenderloin, free-range egg yolk, anchovy cream toast</i>	195
PAN FRIED HOKKAIDO SCALLOPS <i>Celeriac purée, chorizo and capsicum salsa, crispy lotus root</i>	260
HAM TASTING PLATTER <i>Prosciutto di Parma, coppa, speck, vegetable pickles, focaccia toasts</i>	288

OYSTER SELECTION

Half dozen of jet fresh oysters on the shell from the coldest water around the world

NATURAL ON THE HALF SHELL	230
<i>Mignonette sauce, Tabasco, lemon</i>	
KILPATRICK	240
<i>Onions, bacon, thyme, Worcestershire sauce</i>	
FLORENTINE	240
<i>Creamy spinach, cheddar, Parmesan, Gruyère cheese</i>	

SOUPS & SALADS

CLASSIC FRENCH ONION SOUP	98
<i>Gruyère cheese, cheddar and Parmesan cheese toast</i>	
CREAM OF WILD MUSHROOM SOUP	118
<i>Garlic croutons, Parmesan cheese, truffle oil</i>	
LOBSTER BISQUE	128
<i>Our classic at Woolloomooloo, finished with a dash of cognac and lobster meat</i>	
CAESAR SALAD SELECTION	
<i>Crisp romaine, grated Grana Padano, quail eggs, baguette toasts, Parma ham chips, white anchovy, yellow capsicum purée, Woolloomooloo Caesar dressing</i>	
CLASSIC	130
WITH GRILLED CHICKEN BREAST	155
WITH GRILLED PRAWN	170
GARDEN SALAD	120
<i>Radish, red onion, Chioggia beets, fennel, yellow and red cherry tomatoes, cucumber, witlof, mesclun mix, quinoa puff</i>	
COBB SALAD	175
<i>Parma ham chips, grilled chicken breast, ham, egg, romaine, red onion, cherry tomatoes, cheddar cheese, avocado, honey mustard dressing</i>	
GRILLED BEEF SALAD	175
<i>Grilled Cajun-spiced Australian beef tenderloin, broccolini, salad mix, avocado, grated Grana Padano, smoked olive oil</i>	

FROM THE BUTCHER'S BLOCK

Each steak has been handpicked and cut in house before being expertly seared on our 1800°F broiler

SELECTION OF STEAK SAUCES

Horseradish Cream

Classic Béarnaise

Five Peppercorn Sauce

Mixed Mushrooms

Chimichurri

Red Wine Sauce

AUSTRALIAN BEEF SELECTION

Grass fed // QUEENSLAND

FILET MIGNON

Centre cut

280g 400g
395 550

BEEF WELLINGTON

225g filet mignon, mushroom duxelle, wrapped in Parma ham, topped with foie gras and out layered with puff pastry. Served with red wine sauce

430

100-day grain fed, 2-3 weeks wet aged // WESTERN AUSTRALIA

SIRLOIN

340g 450g
400 535

RIB EYE

410 548

WOOLOOMOOLOO STEAK

Rib eye steak marinated with Cajun spices

420 560

SHORT BONE-IN RIB EYE

Suitable for 2 to share

1200 - 1500g
1,200

Premium grade Black Angus beef

200-day grain fed, 2-3 weeks wet aged // QUEENSLAND

RIB EYE

340g 450g
480 640

MB 6-7 Wagyu beef

350-day grain fed, 2-3 weeks wet aged // QUEENSLAND

SIRLOIN

340g 450g
595 785

USDA PRIME BEEF SELECTION

150-day grain fed, 2-3 weeks wet aged // NEBRASKA, USA

STRIPLOIN

340g 450g
520 690

RIB EYE

600 800

All prices are subject to 10% service charge

SEAFOOD & SPECIALTIES

SPINACH & RICOTTA RAVIOLI <i>Roasted hazelnuts, crispy carrot chips, chervil, butternut pumpkin cream sauce</i>	195
GRILLED UK PORK T-BONE STEAK <i>Braised savoy cabbage, pancetta, charcutière sauce</i>	320
ROASTED SPRING CHICKEN BREAST & CONFIT LEG <i>Grilled baby leeks, potato fondant, chicken jus</i>	325
PAN SEARED ARCTIC CHAR <i>Parsley cream, braised fennel, caramelised onions compote</i>	330
PAN SEARED NORWEGIAN COD <i>Mussels, dashi poached radish, broccolinis, herb butter sauce</i>	330
ROASTED NEW ZEALAND RACK OF LAMB & BRAISED SHOULDER <i>Pearl barley, preserved lemon, black olive jus</i>	330

SIDES

BREADED ONION RINGS	60	SAUTÉED WILD MUSHROOMS	75
		<i>Garlic butter</i>	
HASH BROWN	65	MAC & CHEESE	75
		<i>Macaroni pasta, cream, pancetta, cheddar, Gruyère cheese, Parmesan cheese</i>	
SIDE GARDEN SALAD	65	STEAMED ASPARAGUS	80
		<i>Hollandaise sauce</i>	
BAKED POTATO	65	GRILLED ASPARAGUS	80
<i>Sour cream, spring onions, bacon</i>		<i>Hollandaise sauce</i>	
CREAMY CORN	70	GRILLED BROCCOLINIS	80
		<i>Honey mustard dressing, grated Grana Padano</i>	
MASHED POTATO	70		
CREAMY SPINACH	75		
FRENCH FRIES	75		

DESSERTS

BREAD & BUTTER PUDDING	85
<i>Freshly baked vanilla bread pudding, pastry cream, homemade praline, classic vanilla gelato</i>	
SELECTION OF GELATO & SORBET	85
<i>Please ask your server</i>	
PAVLOVA	85
<i>Crispy meringue, passion fruit curd and coulis, fresh fruits</i>	
APPLE CRUMBLE	85
<i>Vanilla gelato, custard sauce</i>	
BAKED CHEESECAKE	90
<i>Mixed berries compote, crispy raspberry meringue, yoghurt ice cream</i>	
LEMON TART	90
<i>Raspberry sorbet</i>	
CRÈME BRÛLÉE	90
<i>Fresh mint, strawberries, blueberries</i>	
WOOLOOMOOLOO HOT CHOCOLATE CAKE	105
<i>With a warm liquid centre, classic vanilla gelato</i>	
SOUFFLÉ	110
<i>Flavours to choose from: chocolate, passion fruit, Grand Marnier</i>	
CHEESE SELECTION	190
<i>Selection of four cheeses with sliced green apple, cherry jam, dried fig, toasted walnut bread</i>	