



## Ala-Carte Menu

### **Woolloomooloo Steakhouse (Wan Chai)**

31/F & Rooftop The Hennessy 256 Hennessy Road Wan Chai Hong Kong  
t. +852 2893 6960

## Starters

 <b>Wild Mushroom Vol Au Vent</b>	135
Featuring, Chanterelle, morels, portobello, porcini and Parmesan cheese	
<b>Smoked Duck Breast with Foie Gras</b>	145
Served with cabbage and celeriac remoulade, smoked salt and chives	
<b>Australian Wagyu Beef Tenderloin Carpaccio</b>	155
MB 4-6 Australian Wagyu tenderloin, rocket leaves, shaved Parmesan cheese and truffle emulsion	
<b>Sautéed Garlic Prawns</b>	170
Tiger prawns finished with Gewürztraminer, sofrito and garlic flakes enhanced by a dash of lobster bisque	
<b>Yellowfin Tuna Tartare</b>	175
Shaved cucumber, finely diced shallots, chive, wasabi mayonnaise, Avruga caviar and focaccia crisp	
<b>Smoked Salmon</b>	175
Served with rocket, capers, horseradish, shallots, lemon and toast points	
<b>Woolloomooloo Prawn Cocktail</b>	185
Chilled jumbo prawns served with homemade cocktail sauce	
<b>Woolloomooloo Crab Cake</b>	190
Served with mustard mayonnaise and coleslaw topped with mesclun salad	
<b>Steak Tartare</b>	195
Handcut steak tartare served with full condiments, Avruga caviar with smoked paprika crispy baguette	
<b>Broiled Sea Scallops</b>	220
Wrapped in apple wood smoked bacon, served with mango chutney, salmon roe and Parmesan chip salad	
<b>Spanish Iberico Ham</b>	288
Served with skinless marinated capsicum in olive oil, pickled garlicks, olives and focaccia toast <i>100% Iberico Recebo, aged for 36 months</i>	

### Our Oyster Selection

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

**Natural on the Half Shell** 230  
Served with mignonette sauce, Tabasco and lemon

**Kilpatrick** 240  
Classic: onions, bacon, thyme and Worcestershire sauce

## Soups & Salads

 <b>Classic French Onion Soup</b>	<b>98</b>
Served with French baguette crouton and Gruyère cheese	
 <b>Cream of Wild Mushroom Soup</b>	<b>118</b>
Creamy and smooth served with garlic croutons, Parmesan cheese and truffle oil	
<b>Lobster Bisque</b>	<b>128</b>
Our classic at Woolloomooloo, finished with a dash of cognac and lobster meat	
<b>Our Caesar Selection</b>	
Crisp romaine with Grana Padano shaves, garlic croutons, bacon bits and Woolloomooloo Caesar dressing	
<b>Classic Caesar Salad</b>	<b>130</b>
<b>Grilled Chicken Breast Caesar Salad</b>	<b>155</b>
<b>Mixed Seafood Caesar Salad</b>	<b>170</b>
Scallops, prawns, shrimps, lump crab meat and smoked salmon	
 <b>Garden Salad</b>	<b>120</b>
Mix of greens, cucumber, Kalamata olives, cherry tomatoes and paper thin red onion, all tossed with mustard vinaigrette dressing	
<b>Center Cut Iceberg Lettuce</b>	<b>130</b>
Crispy bacon, premium olive oil, diced tomato, spring onion and blue cheese dressing	
<b>Cobb Salad</b>	<b>175</b>
Chicken, crisp romaine, tomato, avocado, hard boiled eggs, bacon bits and Grana Padano cheese, all tossed with blue cheese dressing	
<b>Woolloomooloo Salad</b>	<b>175</b>
Char-grilled filet mignon, romaine, baby spinach, button mushrooms, cherry tomato, heart of palm tossed with mustard vinaigrette and truffle oil	
<b>Woolloomooloo Disassembled Tuna Niçoise</b>	<b>185</b>
Seared tuna, new potato, olive tapenade, French beans and hardboiled quail eggs	

## 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  
Mixed Mushrooms

Classic Béarnaise  
Hollandaise Sauce

Five Peppercorn Sauce  
Red Wine Sauce

### Australian Beef Selection

Grass fed, Queensland

Filet Mignon, Centercut

10oz 14oz  
395 550

120-day grain fed, 2-3 weeks wet aged, Western Australia

Sirloin

12oz 16oz  
400 535

Rib Eye

410 548

Woolloomooloo Steak

420 560

Rib eye steak marinated with Cajun spices

Short Bone-In Rib Eye, 45oz to 55oz

1,200

Premium grade Black Angus beef

200-day grain fed, 2-3 weeks wet aged, Queensland

Rib Eye

12oz 16oz  
480 640

MB 9+ Kiwami Grade Wagyu beef

350-day grain fed, 2-3 weeks wet aged, Queensland

Sirloin

12oz  
850

### USDA Prime Beef Selection

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

Striploin

12oz 16oz  
520 690

Rib Eye

600 800

### Sides

#### Vegetables

Breaded Onion Rings

60

Side Salad Garden salad or Caesar salad

65

Steamed Broccoli with toasted almonds  
and sauce vierge

70

Creamy Corn

70

Vichy Carrots with crushed pine nuts

70

Creamy Spinach

75

Sautéed Wild Mushrooms in garlic butter

75

Steamed Asparagus with Hollandaise sauce

80

Grilled Asparagus with Hollandaise sauce

80

#### Potatoes

Hash Brown

65

Baked Potato with sour cream, spring onions  
and bacon

65

Mashed Potato

70

French Fries

75

Classic Potato Gratin

75

## Seafood & Specialties

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<b>Pan Seared Atlantic Cod</b>	<b>330</b>
Served with mussels, herb gnocchi, onion confit and smokey tomato sauce	
<b>Grilled King Salmon Fillet</b>	<b>345</b>
Served with braised baby fennel, zucchini linguine and champagne caviar sauce	
<b>Whole Rotisserie Chicken</b>	<b>325</b>
Served with garlic and lemon, thyme and rosemary bouquet	
<b>① Spinach &amp; Ricotta Ravioli</b>	<b>195</b>
Served with roasted hazelnuts, crispy carrot chips, chervil and butternut pumpkin cream sauce	
<b>Dukkah Crusted Australian Lamb Cutlets</b>	<b>330</b>
Served with artichoke ratatouille, aubergine caviar and piquillo purée and red wine sauce	
<b>Filet Diane</b>	<b>380</b>
8-ounce beef tenderloin served on a crouton and topped with demi glace mushroom sauce	
<b>Filet Oscar</b>	<b>420</b>
8-ounce beef tenderloin with crab meat, crouton and Béarnaise sauce	
<b>Beef Wellington</b>	<b>430</b>
8-ounce beef tenderloin with mushroom duxelle, wrapped in Parma ham, topped with Foie Gras and out layered with puff pastry. Served with red wine sauce	

## Desserts

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<b>Wooloomooloo Cheesecake</b>	<b>80</b>
Traditional uncooked cheesecake served with strawberry compote and yoghurt sorbet	
<b>Bread &amp; Butter Pudding</b>	<b>85</b>
Freshly baked vanilla bread pudding, pastry cream, homemade praline and classic vanilla gelato	
<b>Selection of Gelato &amp; Sorbet</b>	<b>85</b>
Please ask your server	
<b>Pavlova</b>	<b>85</b>
Served with fresh fruits and passion fruit coulis	
<b>Apple Crumble</b>	<b>85</b>
Served with vanilla gelato and custard sauce	
<b>Rum Baba</b>	<b>90</b>
Served with Chantilly mascarpone and pineapple sorbet	
<b>Wooloomooloo Lemon &amp; Lime Pie</b>	<b>90</b>
Topped with Italian meringue and served with orange chips and vanilla tuile	
<b>Crème Brûlée</b>	<b>90</b>
Served with fresh mint, strawberries and blueberries	
<b>Wooloomooloo Hot Chocolate Cake</b>	<b>105</b>
With a warm liquid center and classic vanilla gelato	
<b>Soufflé</b>	<b>110</b>
Flavors to choose from: chocolate, raspberry, passion fruit and Grand Marnier	
<b>Farmhouse Cheese Selection</b>	<b>190</b>
Selection of four cheeses with sliced green apple, cherry jam, dried fig and toasted walnut bread	