



EVENT BROCHURE 2026

WOOLLOO[®]
MOOLOO
steakhouse

TSIM
SHA
TSUI



ALONG THE WATERFRONT PROMENADE OVERLOOKING THE GLITTERING HARBOUR

One of the undisputed hotspots along Tsim Sha Tsui's bustling waterfront promenade, Wooloo-mooloo Steakhouse Tsim Sha Tsui East, is a wine and dine destination with a lively sense of flair.

Enjoy time-honoured favourites such as our signature lobster bisque, oven-fresh pizzas, and classic steakhouse staples.

The heart of our restaurant lies in our steaks, featuring succulent tenderloins, sizzling rib-eyes, and wet-aged Australian wagyu. Savor these expertly seared cuts al fresco or in our upper-level dining room overlooking the glittering harbour.



HOST A MEMORABLE EVENT IN ONE OF HONG KONG'S PREMIER CULINARY DESTINATIONS

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located at the heart of
TST East, 3 minutes
away from the MTR

*

with a maximum capacity of:

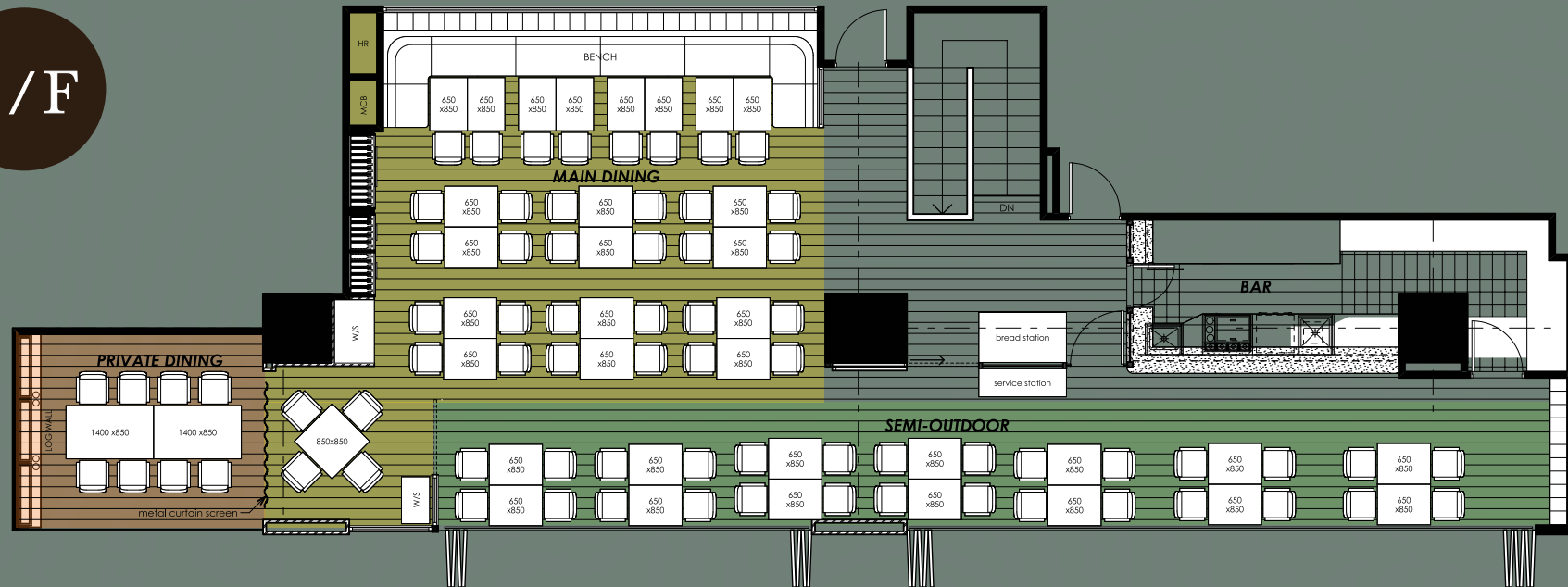
- 1/F: 76 pax
- G/F: 60 pax
- Outdoor: 20 pax

*

panoramic view of the
Victoria Harbour and
Tsim Sha Tsui promenade

ENTIRE VENUE LAYOUT SAMPLE

1/F



G/F



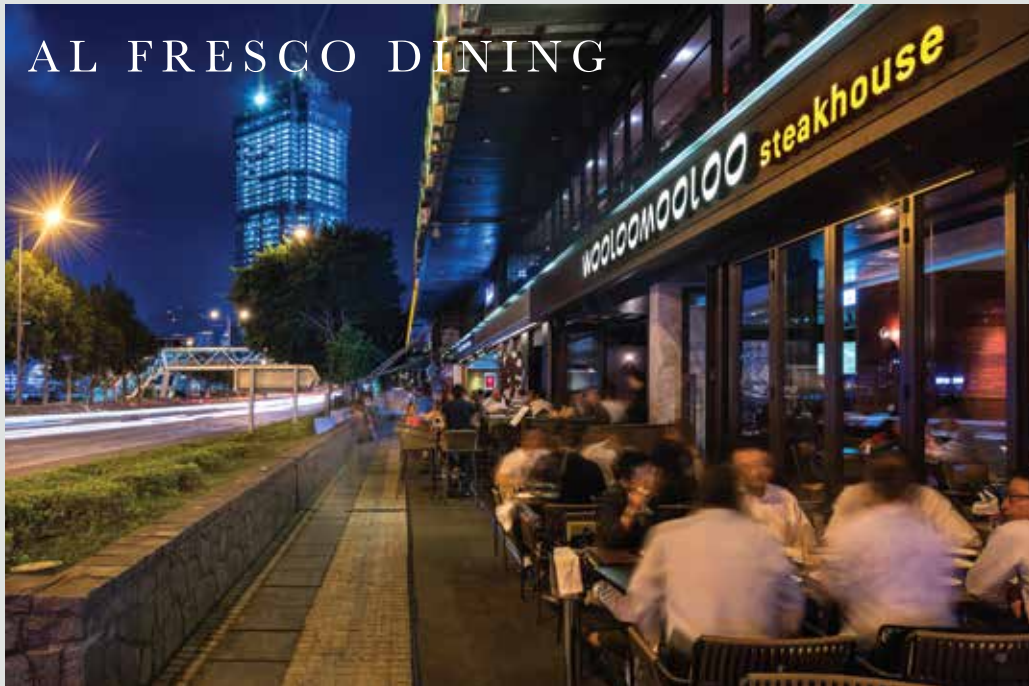
BAR AREA



1/F MAIN DINING



AL FRESCO DINING



G/F OPEN KITCHEN







TSIM SHA TSUI EAST

Steakhouse Luncheon Menu

Complimentary bread to start

APPETISER (select one)

CRAB CAKE
coleslaw, tartar sauce

CLASSIC CAESAR SALAD
parma ham chips, baguette toasts, parmesan, woolloomooloo caesar dressing

CREAM OF FOREST MUSHROOM SOUP (V)
parmesan cheese, truffle duxelle



MAIN COURSE (select one)

FILET MIGNON 180g
grass fed, 3-4 weeks wet aged, creamy mashed potato, grilled asparagus

PAN SEARED SALMON
crushed potato, leek confit, saffron dill coulis

SEAFOOD LINGUINE
with marinara sauce



SWEETS

BAILEYS CHEESECAKE
with guinness brown sugar syrup



FRESHLY BREWED COFFEE OR TEA

Subject to 10 % service charge

* Please note that the event menu prices are applicable to non-peak season only.
Prices are subject to change during peak seasons.



TSIM SHA TSUI EAST

Chef's Luncheon Menu

Complimentary Bread

APPETISER (select one)

CRAB CAKE
coleslaw, tartar sauce

CREAM OF FOREST MUSHROOM SOUP (V)
parmesan cheese, truffle duxelle

PRAWN COCKTAIL
chilled prawns, cocktail sauce

CHICKEN CAESAR SALAD
parma ham chips, baguette toasts, parmesan
woolloomooloo caesar dressing



MAIN COURSE (select one)

FILET MIGNON 180g
grass fed, 3-4 weeks wet aged, creamy mashed potato, grilled asparagus, red wine sauce

SIRLOIN 180g
100-day, grain fed, thick cut, creamy mashed potato, grilled asparagus, red wine sauce

PAN SEARED SALMON
crushed potato, leek confit, saffron dill coulis

SEAFOOD LINGUINE
marinara sauce



SWEETS (select one)

CRÈME BRÛLÉE

MANGO MOUSSE CAKE



FRESHLY BREWED COFFEE OR TEA

Subject to 10 % service charge

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TSIM SHA TSUI EAST

Steakhouse Dinner Menu

Complimentary Bread

APPETISER (select one)

CRAB CAKE
coleslaw, tartar sauce

PARMA HAM SALAD
arugula, cherry tomato, mini mozzarella, balsamic reduction

CREAM OF FOREST MUSHROOM SOUP
parmesan cheese, truffle duxelle



MAIN COURSE (select one)

FILET MIGNON 180g
grass fed, 3-4 weeks wet aged, creamy mashed potato, grilled asparagus, red wine sauce

PAN SEARED SALMON
crushed potato, leek confit, saffron dill coulis

SEAFOOD LINGUINE
marinara sauce



SWEETS MANGO MOUSSE CAKE

Subject to 10 % service charge

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TSIM SHA TSUI EAST

Signature Dinner Menu

Complimentary Bread

APPETISER (select one)

CRAB CAKE
coleslaw, tartar sauce

CHICKEN CAESAR SALAD
parma ham chips, baguette toasts, parmesan, woolloomooloo caesar dressing

CREAM OF FOREST MUSHROOM SOUP
parmesan cheese, truffle duxelle



MAIN COURSE (select one)

FILET MIGNON 180g
grass fed, 3-4 weeks wet aged, creamy mashed potato, grilled asparagus, red wine sauce,

FRENCH SPRING CHICKEN
mushroom fricassee, truffle oil

PAN SEARED SALMON
crushed potato, leek confit, saffron dill coulis



SWEETS (select one)

CRÈME BRÛLÉE
with mixed berries compote

MANGO MOUSSE CAKE

Subject to 10 % service charge

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TSIM SHA TSUI EAST

Chef's Choice Dinner Menu

Complimentary Bread

APPETISER (select one)

CRAB CAKE
coleslaw, tartar sauce

STEAK TARTARE
hand cut tenderloin, herb butter
ciabatta toast

COBB SALAD
grilled chicken, ham, egg, cheddar, avocado
cherry tomatoes, green goddess dressing

LOBSTER BISQUE
dash of cognac, lobster meat



MAIN COURSE (select one)

FILET OSCAR 280g
brioche toasted, grilled asparagus, jumbo crab, bearnaise sauce

FRENCH SPRING CHICKEN
mushroom fricassee, truffle oil

PAN SEARED COD
couscous, bell pepper, preserved lemon gremolata

RIB EYE 340g
200-day grain fed, 3-4 weeks wet aged
creamy mashed potato, grilled asparagus, five peppercorn sauce



SWEETS (select one)

CRÈME BRÛLÉE

CHOCOLATE FUDGE CAKE

BAILEY'S CHEESECAKE

Subject to 10 % service charge

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TSIM SHA TSUI EAST

Semi-Buffer Menu

BRUSCHETTA, SMALL BITES SELECTIONS

Salmon Tartare, Crème Fraiche, Ciabatta Toast

Wild Mushrooms, Ricotta Cheese, Parsley Bruschetta (V)

Steak Tartare Toast, Onions, Capers, Cornichons, Devilled Egg Mousse

Duck Liver Mousse, Soy Marinated Mushrooms, Baguette Toast

Wagyu, Smoked Pastrami, Mini Cheeseburgers



PLATTERS

IBERICO HAM PLATTERS

24-Month Jamon Iberico De Recebo

36-Month Jamon Iberico De Bellota

marinated artichoke, pipparas



SALAD STATION

COBB SALAD

grilled chicken, ham, egg, cheddar, avocado, cherry tomatoes, green goddess dressing

CLASSIC CAESAR SALAD

parma ham chips, baguette toasts, parmesan, woolloomooloo caesar dressing



MAIN COURSE SELECTIONS

FRENCH SPRING CHICKEN
creamy mashed potato, sautéed mushroom, chilli, capers, tarragon sauce

PAN SEARED SALMON
crushed potato, provençal sauce, peppered tomato mousse

FILET OSCAR
brioche toasted, crab meat, bearnaise sauce



DESSERTS

TIRAMISU coffee soak lady finger

BREAD & BUTTER PUDDING vanilla sauce

CHOCOLATE BROWNIE

Subject to 10 % service charge



TSIM SHA TSUI EAST

Canapés & Beverage Package

CANAPÉS

Served Hot

Twice Baked Potato, Gruyere, Spring Onion, Bacon Crumb
Sour Cream & Truffle Paste on Spoon

Bacon Wrapped Scallop Skewer with Preserved Lemon Gremolata

Mini Crab Cakes Coleslaw & Tartar sauce

Served Chilled

Mini Pincho Caprese (V)
Parma Ham with Cantaloupe Melon

Sweet Bites

Lemon Meringue Tart

BEVERAGE PACKAGE

2-Hour Alcoholic Beverage Package

Including unlimited serving of

House Red and White Wine

House Spirit with Mixer

House Beer

Soft Drinks

Juices

Freshly Brewed Hot Coffee & Hot Tea

Plus 10% service charge

Inclusive of 6 pieces of canapés per person



TSIM SHA TSUI EAST

Red Wine

Kalamanda Shiraz

White Wine

Kalamanda Sauvignon Blanc

House Spirits with Mixes

Stoli Vodka / Greenall's Gin / Flor de Cana Rum

El Jimador Blanco Tequila

Teacher's Whiskey / Jack Daniels Bourbon

Beer

Asahi Draught

Non-Alcoholic

Coca Cola / Coke Zero / Sprite / Ginger Ale / Soda Water /

Tonic Water / Mixed Juices

Supplement

Filtered water will be served with our compliments.

Bottled sparkling and Still water can be added to any of the above beverage package at an additional HK\$30 per guest.



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+852 92646822

WOO-TST @ WOOLLOO-MOOLLOO.COM

WWW.WOOLLOO-MOOLLOO.COM/GROUP-DINING-EVENTS

All menu items and prices in this brochure are for reference only and are subject to change.
Woolloomooloo Group reserves the right to make changes without prior notice and holds final authority.



ENQUIRE NOW



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