





SIZZLING GRILLS . GLOCAL BITES . POP ART VIBES

M000!, a vibrant new addition to Tsim Sha Tsui, redefines global contemporary dining with a sharing-centric concept. Featuring generous sharing plates, Hong Kong-inspired tapas, and inventive cocktails, the experience is set in a lively, pop-art-inspired atmosphere complemented by a spacious outdoor terrace. With bold global flavors and a touch of local charm, M000! promises a dining experience where eclectic tastes and vibrant energy meet in perfect harmony.







THE NEXT STATION IS...



VENUE DETAILS

ashrooms Female

Whole Restaurant Overview

AREA	CAPACITY
INDOOR DINING	70 PAX
OUTDOOR Main Dining	76 PAX
LOUNGE	32 PAX
BAR	20 PAX
PERGOLA	20 PAX

218 PAX

TOTAL

Male Washrooms Fen		Open Kitchen	then	Sar Sar Sar Sar Sar Sar Sar Sar Sar Sar			Entrance from Knutsford Terrace
O O Reception						Pergola Company Compan	Main Dining
	Indoor Seating	Outdoor		••••	0000		Seets along the Wall Doors / Windows Fixed Partition

PLEASE REACH US FOR MODO!RE DETAILS. WE HAVE A SECRET GARDEN AS WELL,

Entrance from Knutsford Terrace



SAMPLE MENUS & PACKAGES

BEVERAGE PACKAGE

2-HOUR ALCOHOLIC BEVERAGE PACKAGE INCLUDING UNLIMITED SERVING OF

HOUSE RED AND WHITE WINE
HOUSE SPIRIT WITH MIXER
DRAUGHT BEER
SOFT DRINKS
JUICES
FRESHLY BREWED COFFEE & TEA



CANAPÉS SELECTION

MINI BEEF BRISKET WELLINGTONS

truffle mushroom duxelles, duck liver mousse, shallot marmalade

CRISPY POTATO HASH DISKS

fried golden brown, topped with smoked salmon mousse, sour cream, chives

CHOUX PASTRY GOUGÈRES

julienne of lettuce, tomato salsa, crispy bacon, creamy bacon aioli

CORN MAZE POLENTA BALLS

fried golden, mild spice harissa aioli, fresh chervil (V)

MINI MOOO BURGERS

Mooo blend burger patty, St. André cheese, watercress pickled salad

WILD MUSHROOM BRUSCHETTA

creamy wild mushrooms, toasted ciabatta, porcini seasoning (V)

DUCK LIVER BRUSCHETTA

duck liver mousse, cherry port wine glaze

MINI CHICKEN KIEV

chicken spheres filled with garlic herb butter

THAI CHILI PORK BELLY SKEWERS

grilled, green Thai chili spices, crackling crunch

BANG BANG CHICKEN SKEWERS

grilled marinated chicken, sichuan spiced glaze

PRAWN TOAST ROLLS

crispy bread rolled prawn mousse, black and white sesame seeds, Shanghai dipping sauce





SET LUNCH MENU A

STARTER

(pre-select two items)

Chicken Caesar Salad

confit chicken, potato croutons, crispy bacon, quail egg, parmesan & classic caesar dressing

Mooo Salad (V)

mesclun mix, rocket, beets, avocado, roasted red pepper, goat cheese & green goddess dressing

BLT Gougères

bacon, lettuce, tomato salsa & bacon aioli

Cream of Mushroom Soup (V)

fresh chives

MAIN COURSE

(pre-select two items)

Teriyaki Burger

shredded lettuce, teriyaki jam, pickled onion & French fries

Pan Seared Seabass

creamy charred leek & pancetta

Smoked Salmon Spaghetti

marinara sauce

Rotolo Pasta (V)

roasted butternut squash, spinach & ricotta

Grilled New Zealand Rib Eye Roll

watercress salad

SIDES

(pre-select two items for table sharing)

French Fries I Creamy Spinach I Garlic Butter Wild Mushrooms

SWEETS

Chocolate Brownies

walnut, marshmallows & rich chocolate sauce

Please note that the event menu prices listed above apply to non-peak seasons.

Prices may vary during peak seasons.



SET LUNCH MENU B

STARTER

(pre-select three items)

Smoked Salmon Caesar Salad

parma ham chips, potato croutons, crispy bacon, quail egg, parmesan & classic caesar dressing

Mooo Salad (V)

mesclun mix, rocket, beets, avocado, roasted red pepper, goat cheese & green goddess dressing

Crispy Potato Disk (V)

parmesan & chives ranch dressing

BLT Gougères

bacon, lettuce, tomato salsa & bacon aioli

Cream of Mushroom Soup (V)

fresh chives

MAIN COURSE

(pre-select three items)

Teriyaki Burger

shredded lettuce, teriyaki jam, pickled onion & French fries

Pan Seared Seabass

creamy charred leek & pancetta

Pan Seared Salmon

grilled broccolini

Rotolo Pasta (V)

roasted butternut squash, spinach & ricotta

Grilled New Zealand Rib Eye Roll

watercress salad

SIDES

(pre-select two items for table sharing)

Creamy Mashed Potato I French Fries I Creamy Spinach Garlic Butter Wild Mushrooms

SWEETS

(pre-select two items)

72% Chocolate Tart

salted caramel sauce

Green Tea Panna Cotta

red bean mousse

Bailey's Cheesecake

Guinness syrup



SET DINNER MENU A

COMPLIMENTARY SNACK

BLT Gougères

bacon, lettuce, tomato salsa & bacon aioli

STARTER

(pre-select two items)

Classic Caesar Salad

parma ham chips, potato croutons, quail egg, parmesan & classic caesar dressing

Mooo Salad (V)

rocket, avocado, beets, roasted pepper, goat cheese & green goddess dressing

Tomato Velouté (V)

basil oil

Mini Chicken Kiev

creamy charred leek & pancetta

Slow Roasted Pork Belly

apple spice marinade & pickled red cabbage

MAIN COURSE

(pre-select two items)

Hanging Tender

watercress salad & beef jus

Pan Seared Salmon

broccolini & grilled lemon

Slow Cooked Australian Sirloin Claypot Rice

porcini mushroom & scallion

Rotolo Pasta (V)

roasted butternut squash, spinach & ricotta

SIDES

(pre-select two items for table sharing)

French Fries

Creamy Spinach

Garlic Butter Wild Mushroom

SWFFTS

Chocolate Brownies

walnut, marshmallows & rich chocolate sauce

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SET DINNER MENU B

COMPLIMENTARY SNACK

BLT Gougères

bacon, lettuce, tomato salsa & bacon aioli

STARTER

(pre-select two items)

Smoked Salmon Caesar Salad

parma ham chips, potato croutons, quail egg, parmesan & classic caesar dressing

Mooo Salad (V)

rocket, avocado, beets, roasted pepper, goat cheese & green goddess dressing

Tomato Velouté (V)

basil oil

Prawn Toast

shanghai mayonnaise & sesame seeds

Slow Roasted Pork Belly

apple spice marinade & pickled red cabbage

MAIN COURSE

(pre-select two items)

Hanging Tender

watercress salad & beef jus

Pan Seared Salmon

creamy charred leek & pancetta

Pan Seared Halibut

broccolini & grilled lemon

Slow Cooked Australian Sirloin Claypot Rice

porcini mushroom & scallion

Rotolo Pasta (V)

roasted butternut squash, spinach & ricotta

SIDES

(pre-select two items for table sharing)

French Fries

Creamy Mashed Potato

Creamy Spinach

Garlic Butter Wild Mushrooms

SWEETS

Tiramisu

coffee soak lady finger

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SET DINNER MENU C

COMPLIMENTARY SNACK

BLT Gougères

bacon, lettuce, tomato salsa & bacon aioli

STARTER

(pre-select two items)

Smoked Salmon Caesar Salad

parma ham chips, potato croutons, quail egg, parmesan & classic caesar dressing

Mooo Salad (V)

rocket, avocado, beets, roasted pepper, goat cheese & green goddess dressing

Cream of Forest Mushroom Soup (V)

truffle oil

Prawn Toast

shanghai mayonnaise & sesame seeds

Slow Roasted Pork Belly

apple spice marinade & pickled red cabbage

MAIN COURSE

(pre-select three items)

Surf & Turf

fillet mignon, grilled prawn, watercress noodle garnish & beef jus

200 days Grain Fed M3 Rib Eve

watercress noodle garnish & peppercorn sauce

Pan Seared Halibut

creamy charred leek & pancetta

Pan Seared Cod

red curry sauce, chutney, raita

Slow Cooked Australian Sirloin Claypot Rice

porcini mushroom & scallion

Rotolo Pasta (V)

roasted butternut squash, spinach & ricotta

SIDES

(pre-select three items for table sharing)

Crispy Potato Disk I Creamy Mashed Potato I Creamy Spinach I Grilled Broccolini

SWEETS

Tiramisu

coffee soak lady finger

72% Chocolate Tart

salted caramel sauce

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SET DINNER MENU D

COMPLIMENTARY SNACK

BLT Gougères

bacon, lettuce, tomato salsa & bacon aioli

STARTER

(pre-select three items)

Smoked Salmon Caesar Salad

parma ham chips, potato croutons, quail egg, parmesan & classic caesar dressing

Mooo Salad (V)

rocket, avocado, beets, roasted pepper, goat cheese & green goddess dressing

Cream of Forest Mushroom Soup (V)

truffle oil

Crumbled Quail

buttered onion, pickled courgettes

Pan Fried Duck Liver

brioche toasted & shallot marmalade

MAIN COURSE

(pre-select three items)

Brisket & Bone Marrow Wellington

mushroom duxelles, duck liver mousse, shallot marmalade & watercress noodle garnish

200 days Grain Fed M3 Rib Eye

watercress noodle garnish & peppercorn sauce

Pan Seared Halibut

creamy charred leek & pancetta

Pan Seared Cod

red curry sauce, chutney, raita

Slow Cooked Australian Sirloin Claypot Rice

porcini mushroom & scallion

Rotolo Pasta (V)

roasted butternut squash, spinach & ricotta

SIDES

(pre-select three items for table sharing)

Crispy Potato Disk I Creamy Mashed Potato I Creamy Spinach Grilled Broccolini I Corn Ribs

SWEETS

(pre-select two items)

72% Chocolate Tart

art Matcha Strawberry Tart

ce rice cream

Tiramisu coffee soak lady finger

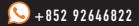
salted caramel sauce

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MOOO-TST @ MOOOGRILL.COM <u>www.wooloo-mooloo.co</u>m/group-dining-events





ENQUIRE NOW

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

