



WOOLOOMOOLOO[®]
GROUP

FESTIVE EVENTS BROCHURE



SIZZLING GRILLS . GLOCAL BITES . POP ART VIBES

MOOO!, 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, **MOOO!** promises a dining experience where eclectic tastes and vibrant energy meet in perfect harmony.





OUTDOOR TERRACE



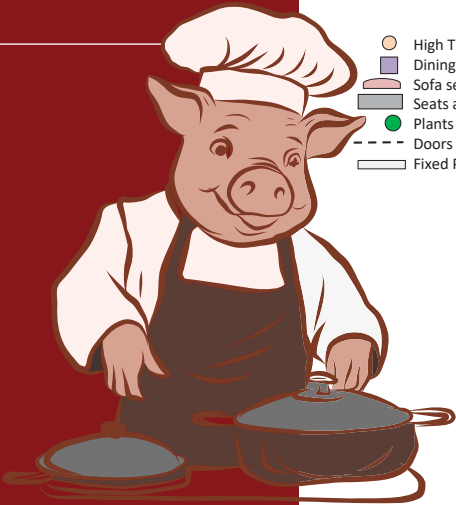
INDOOR DINING

THE NEXT STATION IS...



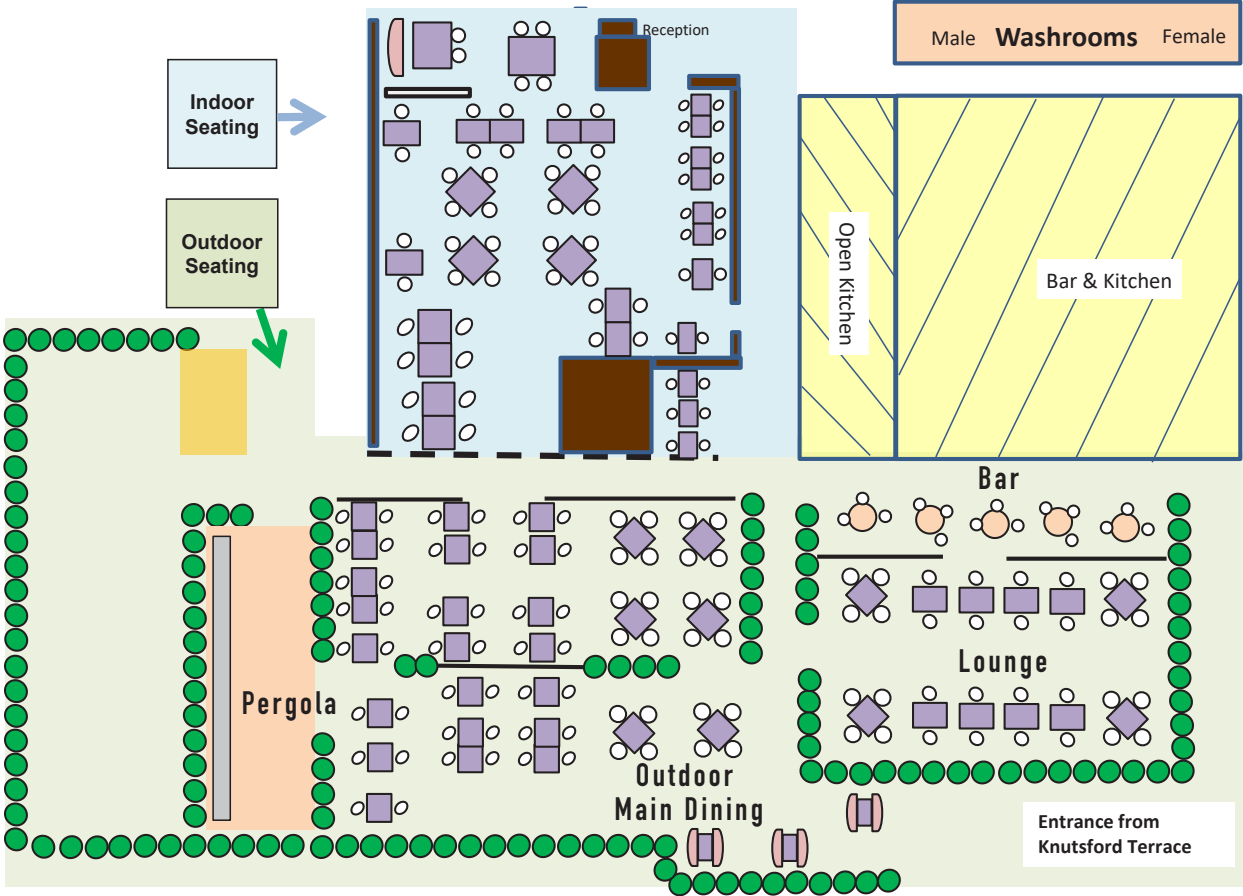
VENUE DETAILS

AREA	CAPACITY
INDOOR DINING	70 PAX
OUTDOOR MAIN DINING	76 PAX
LOUNGE	32 PAX
BAR	20 PAX
PERGOLA	20 PAX
TOTAL	218 PAX



- High Table
- Dining Table
- Sofa seats
- Seats along the wall
- Plants
- Doors / Windows
- Fixed Partition

Moo!
Whole Restaurant Overview



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

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



CHOUX PASTRY GOUGÈRES

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





PRAWN TOAST ROLLS



CRISPY POTATO HASH DISKS

BUFFET MENU



EVENTS BUFFET MENU

BRUSCHETTA OPEN SANDWICHES

Wild Mushrooms, Ricotta, Parsley Bruschetta (V)

Tuna Tonnato, Devilled Egg, Baguette

Kimchi Three Cheese, Cheddar, Mozzarella, Pecorino, Pickled Onions (V)

Roast Beef, Caramelised Onions, Hollandaise Cream, Mango Salsa

Mooo Mini Cheeseburgers, Garlic Mayonnaise, Pickled Onions



SALAD STATION

Coleslaw, Julienne Carrots, Cabbage, Rice Vinegar, Mayonnaise Mustard

Roast Chicken Caesar Salad, Pickled Quail Eggs, Potato Croutons, Romaine, Bacon Sprinkles



MINI B.B.Q SKEWERS

Pork Belly, Green Curry Paste, Crisp Pork Skin

Bang Bang Chicken, House Made Bang Bang Sauce

Subject to 10% service charge



CARVING STATION

Roasted Wagyu Rump of Beef, Treacle Cured

Roasted Rolled Pork belly

Roasted Leg of Lamb, Fresh Herb Paste

CARVING STATION SAUCES

Bone Marrow Gravy | Peppercorn Sauce | Horseradish Cream | Salsa Verde
Mint Jelly, Apple Mustard Sauce

SIDE DISHES

Roast Baby Potatoes, Garlic Herb Butter

Pan Roasted Seasonal Vegetables

Cauliflower & Broccoli Gratin



SWEET THINGS

Chocolate Brownies

Bailey's Mini Cheesecake

Subject to 10% service charge



CHRISTMAS SET LUNCHEON MENU

(SET LUNCH A)

APPETISER 頭盤

select one

PRAWN CAKES
capers, herbs, pickled onions, dill mayonnaise

ROASTED CHICKEN CAESAR SALAD
pickled quail egg, parmesan, bacon sprinkles, potato croutons

TRUFFLE WILD MUSHROOM SOUP
mushroom duxelles



MAIN COURSE 主菜

select one

ROASTED TURKEY ROULADE
parma ham, duck mousse, chestnut stuffing, braised brussels sprout with turkey gravy

PAN SEARED SEABASS
creamy charred leek, pancetta with grilled lemon

GRILLED NEW ZEALAND RIB EYE ROLL
creamy mash potato, grilled asparagus with beef jus



DESSERT 甜品

CHRISTMAS LOG CAKE
cranberry sauce

**Please note: Vegetarian options are also available*

Subject to 10% service charge



CHRISTMAS SET LUNCHEON MENU

(SET LUNCH B)

APPETISER 頭盤

select one

SMOKED SALMON MOOO SALAD
rocket, beet, avocado, red pepper, goat cheese, green goodness dressing

TRUFFLE WILD MUSHROOM SOUP
mushroom duxelles

MUSSEL WHITE WINE CREAM
shallot, white wine cream, herbs, seaweed butter, toasted sour dough



MAIN COURSE 主菜

select one

ROASTED TURKEY ROULADE
parma ham, duck mousse, chestnut stuffing, braised brussels sprout with turkey gravy

PAN SEARED HAILBUT
creamy mash, broccolini, peppered tomato mousse

BEEF TENDERLOIN
crispy potato disk, grilled asparagus with beef jus



DESSERT 甜品

CHRISTMAS LOG CAKE
cranberry sauce

**Please note: Vegetarian options are also available*

Subject to 10% service charge

DINNER MENU

MOOO!

CHRISTMAS DINNER MENU

(SET DINNER A)

APPETISER 頭盤

select one

BEER BATTERED CALAMARI
vegetable strips, herbs mayonnaise, lemon

ROASTED CHICKEN CAESAR SALAD
rock shrimp salad, frisee, romaine, radicchio, fresh herb, lemon aioli

LOBSTER BISQUE
lobster meat

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### MAIN COURSE 主菜

select one

ROASTED TURKEY ROULADE  
parma ham, duck mousse, chestnut stuffing, braised brussels sprout with turkey gravy

PAN SEARED SALMON  
crab meat, provençal sauce, peppered tomato mousse

BEEF TENDERLOIN  
crispy potato disk, duck mousse with beef jus

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DESSERT 甜品

select one

CHRISTMAS LOG CAKE
cranberry sauce

BREAD & BUTTER PUDDING
caramelised banana, vanilla sauce

**Please note: Vegetarian options are also available*

Subject to 10% service charge

MOOO!

CHRISTMAS DINNER MENU

(SET DINNER B)

APPETISER 頭盤

select one

SMOKED SALMON
capers, salmon roe, crème fraîche, truffle toasted

LOBSTER BISQUE
lobster meat

PAN FRIED DUCK LIVER
brioche toasted, apple jam, port wine reduction

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### MAIN COURSE 主菜

select one

ROASTED TURKEY ROULADE  
parma ham, duck mousse, chestnut stuffing, braised brussels sprout with turkey gravy

CHILEAN SEABASS  
crab meat, Provençal sauce, peppered tomato mousse

AUSTRALIAN 200-DAYS SIRLOIN  
crushed potato, wild mushrooms with beef jus

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DESSERT 甜品

CHRISTMAS LOG CAKE
cranberry sauce


BREAD & BUTTER PUDDING
caramelised banana, vanilla sauce

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MOOO-TST @ MOOOGRILL.COM
WWW.WOOLLOO-MOOLLOO.COM/GROUP-DINING-EVENTS

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ENQUIRE NOW

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.



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