



MOOO!

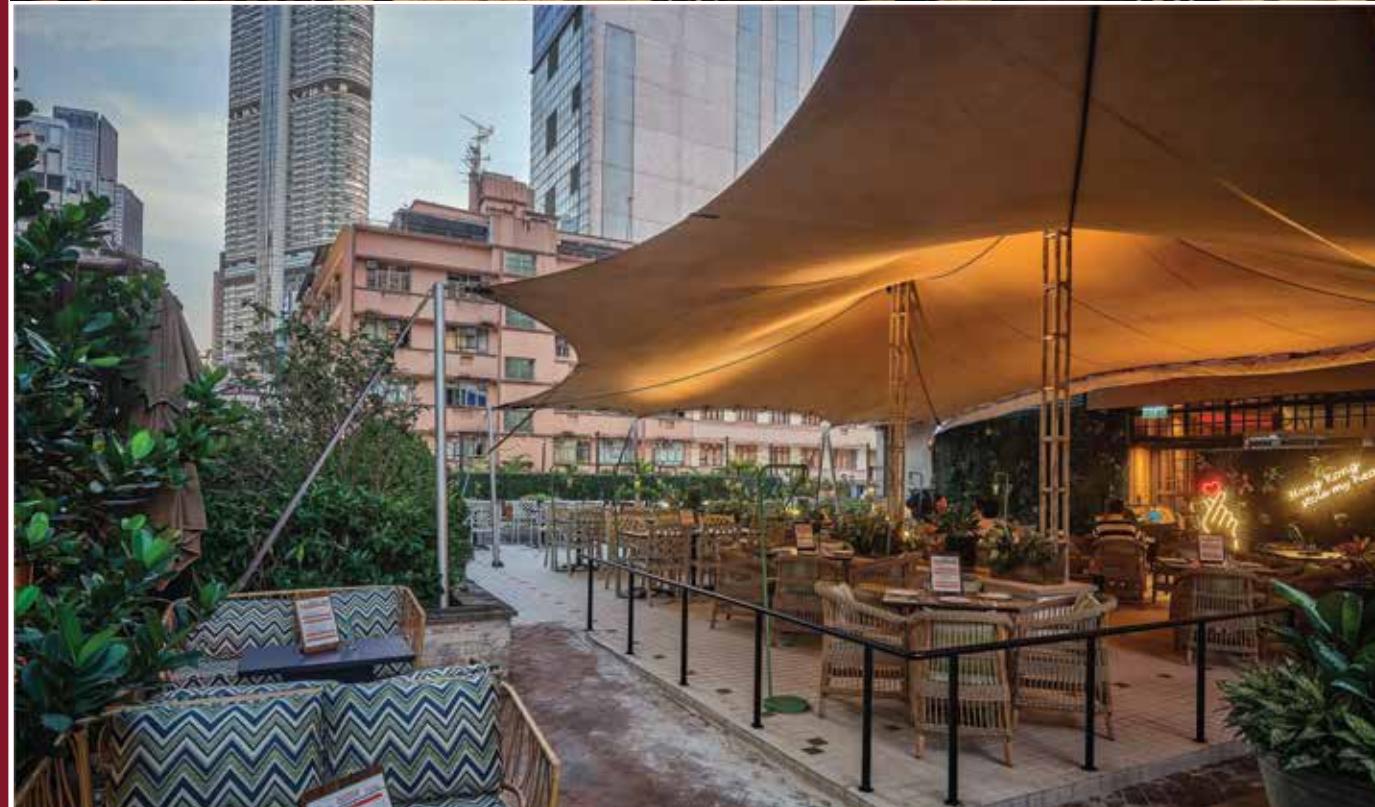
EVENTS BROCHURE 2026

WOOLLOOMOOLOO®
GROUP

MOOO!

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.



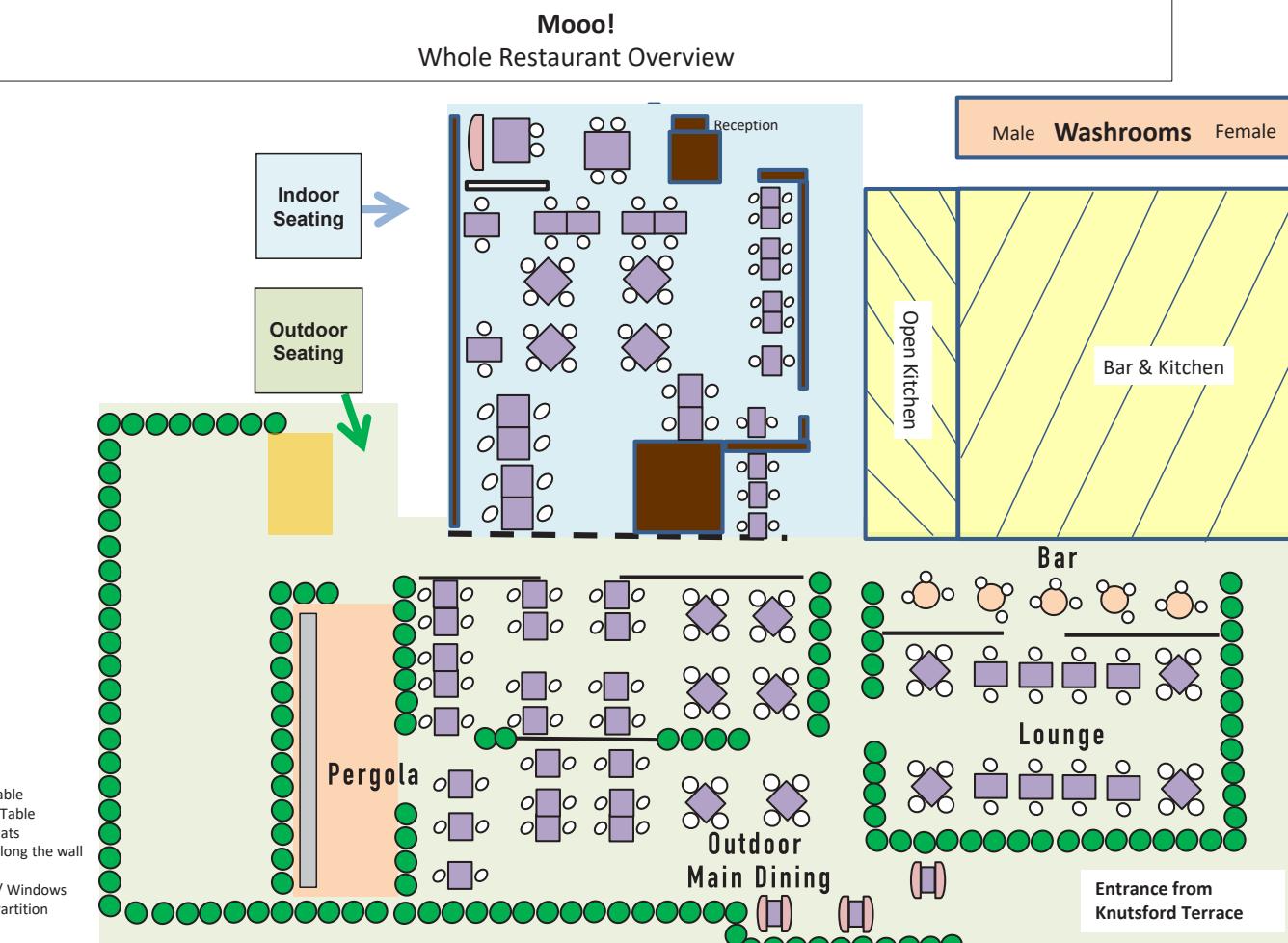
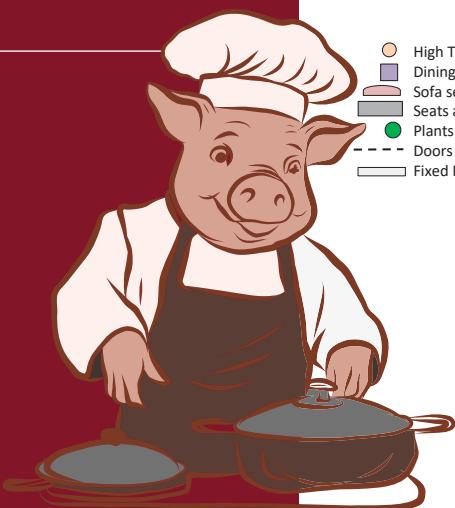


THE NEXT STATION IS...



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



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



"Finger Lickin' Good,
Chopstick Approved—Why Choose?"



LUNCH MENU

MOOO!

SET LUNCH MENU A

STARTER

(select one)

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

CREAM OF MUSHROOM SOUP (V)

fresh chives

MAIN COURSE

(select one)

MOOO! BURGER

rocket, St. Andre cheese & French fries

PAN SEARED SEABASS

creamy charred leek & pancetta

SMOKED SALMON SPAGHETTI

marinara sauce

GRILLED NEW ZEALAND RIB EYE ROLL

crispy potato disk, grilled zucchini, beef jus

SWEETS

CHOCOLATE BROWNIES

walnut, marshmallows & rich chocolate sauce

+ 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.

MOOO!

SET LUNCH MENU B

STARTER

(select one)

SMOKED SALMON CAESAR SALAD

potato croutons, bacon sprinkles, pickled quail egg, parmesan & classic caesar dressing

CAPRESE SALAD (V)

marinated cherry tomato, mozzarella, basil, balsamic reduction

CREAM OF MUSHROOM SOUP (V)

fresh chives

MAIN COURSE

(select one)

MOOO! BURGER

rocket, St. Andre cheese & French fries

PAN SEARED SEABASS

creamy mashed potato, Provencal sauce, peppered tomato mousse

PAN SEARED SALMON

grilled broccolini

ROTOLO PASTA (V)

roasted buttered squash, spinach & ricotta, marinara sauce

GRILLED NEW ZEALAND RIB EYE ROLL

crispy potato disk, grilled asparagus, beef jus

SWEETS

(select one)

GREEN TEA PANNA COTTA

red bean mousse

BAILEY'S CHEESECAKE

Guinness syrup

+ 10% service charge

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DINNER MENU

Mooo!

SET DINNER MENU A

STARTER (select one)

CHICKEN CAESAR SALAD

bacon sprinkles, potato croutons, quail egg, parmesan & classic Caesar dressing

BEER BATTERED SQUID

vegetable strips, herby mayonnaise, lemon

TOMATO VELOUTÉ (V)

basil oil

MUSSELS IN WHITE WINE CREAM

shallot, white wine cream, herbs, seaweed butter, sour dough

MAIN COURSE (select one)

HANGING TENDER

crispy potato disk, watercress salad & beef jus

CRISPY BRICK CHICKEN

crushed potato, wild mushroom, tarragon sauce

PAN SEARED SALMON

crab meat, shrimp, grilled broccolini, Provencal sauce, peppered tomato mousse

ROTOLO PASTA (V)

roasted butternut squash, spinach & ricotta

SWEETS

CHOCOLATE BROWNIES

walnut, marshmallows & rich chocolate sauce

+ 10% service charge

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Mooo!

SET DINNER MENU B

STARTER (select one)

SMOKED SALMON CAESAR SALAD

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

MUSSELS IN WHITE WINE CREAM

shallot, white wine cream, herbs, seaweed butter, sour dough

CREAM OF FOREST MUSHROOM (V)

truffle oil

PRAWN TOAST

shanghai mayonnaise & sesame seeds

MAIN COURSE (select one)

200 DAYS GRAIN FED M3 RIB EYE

crushed potato, watercress salad & beef jus

PAN SEARED SALMON

grilled broccolini, creamy charred leek & pancetta

RACK OF LAMB

garlic herbs crust, ratatouille, lamb jus

ROTOLO PASTA (V)

roasted butternut squash, spinach & ricotta

SWEETS

TIRAMISU

coffee soak lady finger

+ 10% service charge

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DINNER MENU

MOOD!

SET DINNER MENU C

STARTER

(select one)

STEAK TARTARE

tenderloin, truffle aioli, ciabatta toast

SMOKED SALMON CAESAR SALAD

bacon sprinkles, potato croutons, quail egg, parmesan & classic Caesar dressing

LOBSTER BISQUE

lobster meat

PRAWN TOAST

shanghai mayonnaise & sesame seeds

MAIN COURSE

(select one)

SURF & TURF

filet mignon, grilled prawn, crushed potato, watercress salad & beef jus

200 DAYS GRAIN FED M3 RIB EYE

crispy potato disk, watercress salad & peppercorn sauce

CHILEAN SEABASS

grilled broccolini, creamy charred leek & pancetta

ROTOLO PASTA (V)

roasted butternut squash, spinach & ricotta

SWEETS

(select one)

72% CHOCOLATE TART

salted caramel sauce

TIRAMISU

coffee soak lady finger

* Please note that the

Prices are subject to change during peak seasons.

son only.



BUFFET MENU

MOOO!

EVENTS BUFFET MENU

BRUSCHETTA OPEN SANDWICHES

Wild Mushrooms, Ricotta, Parsley Bruschetta (V)

Wagyu Smoked Pastrami, Fry Sauce, Pickled Onion, Potato Hash

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

Roast Beef, Caramelised Onions, Hollandaise Cream, Mango Salsa



SALAD STATION

Mozzarella, Tomato, Basil, Balsamic Reduction

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

Poached Salmon, Mesclun Mix, Arugula, Poached Quail Egg, French Bean, Olive, Red Wine Vinaigrette



MINI B.B.Q SKEWERS

Pork Belly, Green Curry Paste, Crisp Pork Skin

Bang Bang Chicken, House Made Bang Bang Sauce

CARVING STATION

Roasted Wagyu Rump of Beef, Treacle Cured

Roasted Rolled Pork Belly

Salmon Filo En Croute

CARVING STATION SAUCES

Bone Marrow Gravy | Peppercorn Sauce | Horseradish Cream | Chimichurri

Apple Mustard Sauce | Truffle Butter Sauce

MOOO!

SIDE DISHES

Roast Baby Potatoes, Garlic Herb Butter

Creamy Corn

Cauliflower Gratin

Crushed Potato, Sour Cream, Bacon Sprinkles



SWEET THINGS

Chocolate Brownies

Bailey's Mini Cheesecake

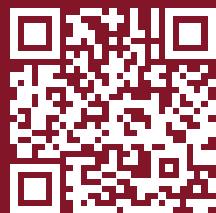
Banana & Bread Pudding

Subject to 10% service charge

MOOO!

M000-TST @ M000GRILL.COM
WWW.WOOLOO-MOOLOO.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.
Wooloomooloo Group reserves the right to make changes without prior notice and holds final authority.