



EVENTS BROCHURE 2026

WOOLOOMOOLOO<sup>®</sup>  
GROUP



## 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



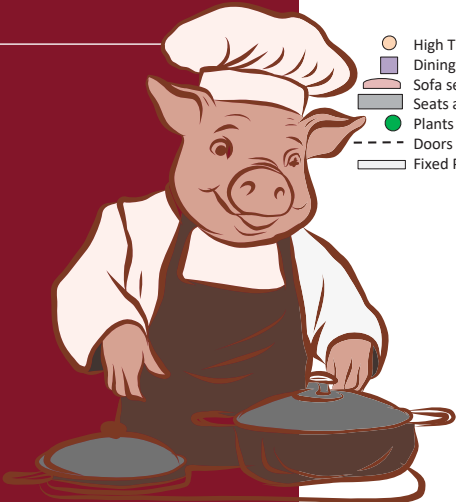
INDOOR DINING

THE NEXT STATION IS...



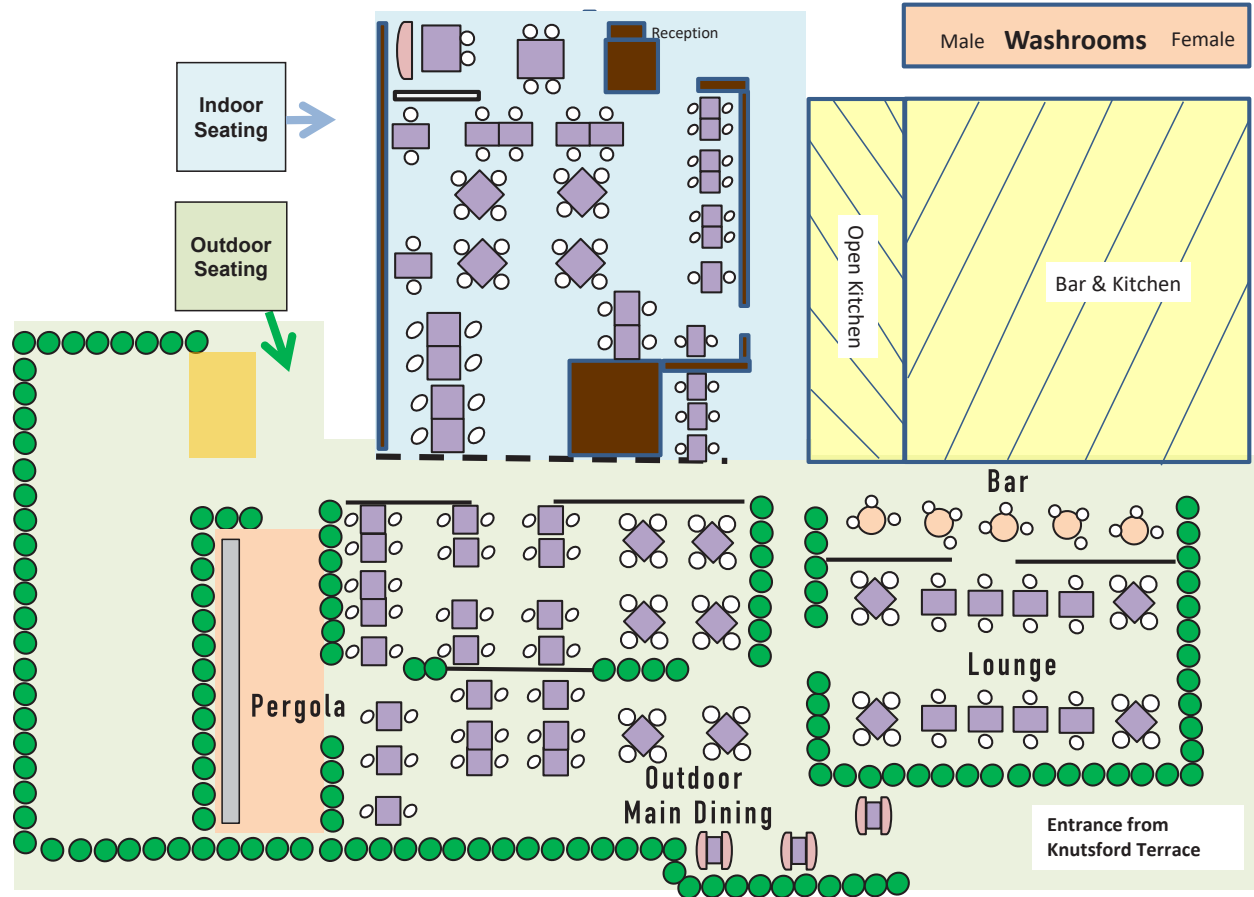
VENUE DETAILS

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

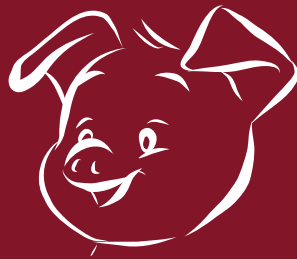
JUICES

FRESHLY BREWED COFFEE & TEA





PRAWN TOAST ROLLS



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



CRISPY POTATO HASH DISKS



# LUNCH MENU



## 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.*



## 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

MOOO!

## 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  
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son only.



# BUFFET MENU



## 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



### 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

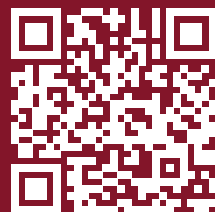
Banana & Bread Pudding

Subject to 10% service charge



MOOO-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.