

A stylized illustration of a winter landscape. In the foreground, a wavy path with a dotted border leads through a snowy field. Several Christmas trees of various sizes are scattered across the scene, some decorated with lights and ornaments. In the background, there are snow-capped mountains under a dark blue night sky filled with falling snow. The overall color palette is warm, featuring oranges, reds, and yellows for the mountains and path, contrasting with the cool blues of the sky and snow.

FESTIVE EVENTS BROCHURE

WOOLLOOMOOLOO®
P R I M E



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FRONT ROW VICTORIA HARBOUR VIEW

Situated on the 21st floor of Tsim Sha Tsui THE ONE shopping mall, our restaurant offers breathtaking harbour vistas, whether enjoyed from the expansive floor-to-ceiling windows of our indoor dining room or the relaxed comfort of our open-air terrace.

Enhance your meal with our exceptional selection of fine wines, perfectly paired with top-notch steaks sourced from Australia. Our menu features the renowned Beef Wellington, Cajun spiced Rib Eye and 350-day grain-fed Wagyu Tomahawk, known for its rich flavour and tenderness.

This refined edition of our popular steakhouse promises not just a meal, but an unforgettable dining experience. Enjoy world-class cuisine, stunning views, and an ambiance that reflects the sophistication and quality that Woolloomooloo Prime is known for.



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

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located at the heart of
Tsim Sha Tsui, 3 minutes
away from the MTR

*

with a maximum capacity of:

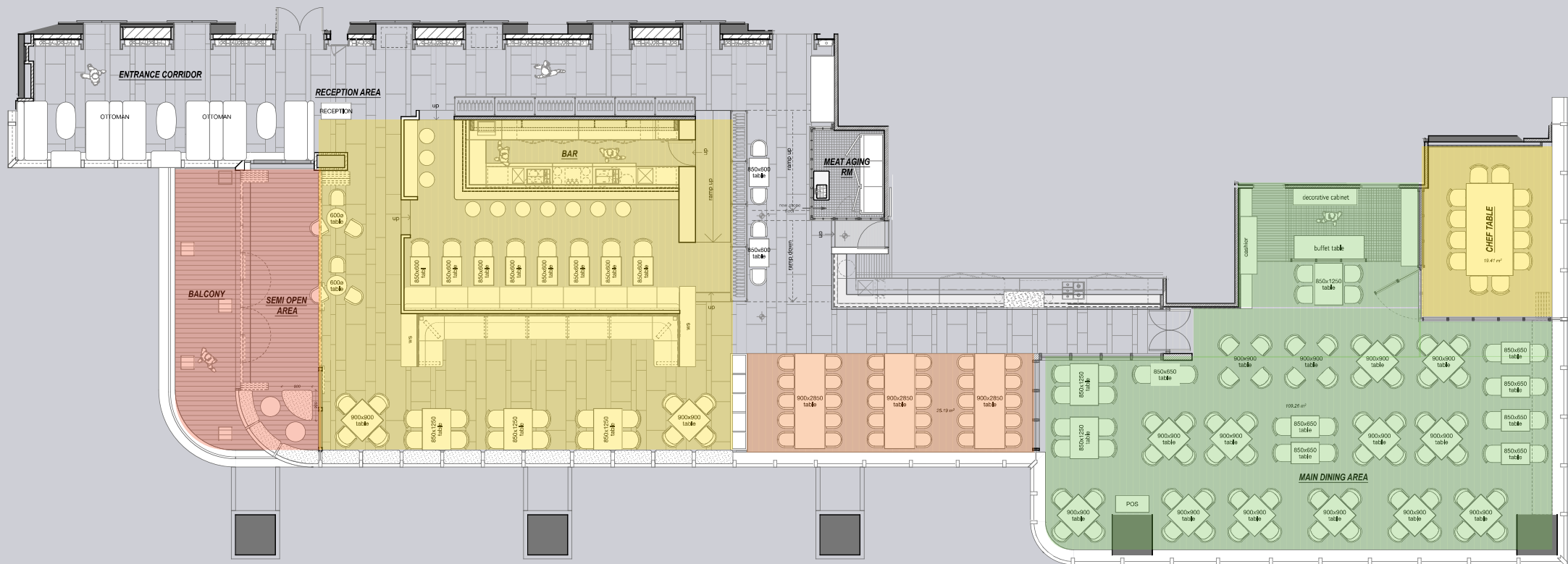
- seating 180 pax
- standing 350 pax

*

panoramic view of the
Victoria Harbour, plus a balcony
that skirts around the restaurant



ENTIRE VENUE TABLE LAYOUT



180° PANORAMIC VICTORIA HARBOUR VIEW

SKY BALCONY



PRIVATE DINING ROOM

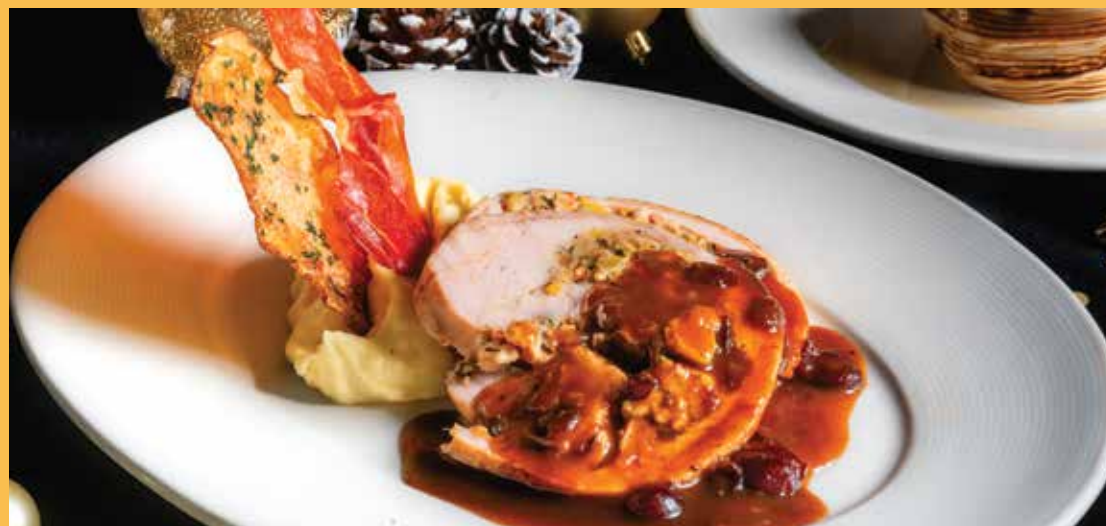


LOUNGE & BAR



HIGH TABLE AREA





BUFFET MENU



Events Buffet Menu

ICE SEAFOOD STATION

OYSTERS SERVED ON THE HALF SHELF
champagne mignonette

MANILA BAY CLAMS

JUMBO PRAWNS
horseradish cocktail sauce

MARINATED TUNA TATAKI
truffle mayonnaise

SMOKED SALMON
shallots, capers, cornichon chives



IBERICO HAM STATION

24-MONTH JAMON IBERICO DE RECEBO
36-MONTH JAMON IBERICO DE BELLOTA
marinated artichoke, pipparas



SALAD STATION

CHICKEN PESTO CAESAR SALAD
chicken breast, pesto, parma ham chips, parmesan cheese, toasted baguette

TOMATO MOZZARELLA SALAD
fresh herbs, pickled onions, togarashi, ponzu dressing

Subject to 10% service charge



SMALL BITES

BRIOCHE BONE MARROW BUNS

FRIED ROCK SHRIMPS

KIMCHI THREE CHEESE

WAGYU SMOKED PASTRAMI



CARVING STATION

ROASTED BONE-IN RIB EYE
100 -days grain fed, mustard, beef jus

ROASTED TURKEY ROULADE
chestnut stuffing, sweet potato purée, cranberry jus

SALMON WELLINGTON
spanish scallop mousse, lemon butter sauce

SIDE DISHES

SAUTÉED LYONNAISE POTATOES
MACARONI & CHEESE
CREAMY SWEET CORN
SAUTÉED SPINACH & MUSHROOMS



DESSERTS

CARROT CAKE
cream cheese glaze

CARAMELISED APPLE TART
creamy custard sauce

CHOCOLATE BROWNIE

Subject to 10% service charge



Christmas Luncheon Menu

(SET LUNCH A)

Complimentary bread to start

APPETISER 頭盤 (select one)

SMOKED SALMON & CRAB
Fine Herbs Salad, Citrus Vinaigrette

BURRATA
Mediterranean Vegetables, Basil Oil, Pepperoni Crumbs

CHESNUT & BUTTERNUT SQUASH SOUP (V)
Roasted Hazelnut, Nutmeg Cream



MAIN COURSE 主菜 (select one)

ROASTED TURKEY ROULADE
Potato Purée, Crispy Parma Ham, Balsamic Cranberry Jus

SALMON WELLINGTON
Scallop Spanish Mousse, Lemon Beurre Blanc

FILET MIGNON 180g
Crisp Potato Disk, Cauliflower Tots, Mushroom Truffle Duxelle, Mustard Cream Sauce
Remarks: For steak order, you may choose one of the following: Bearnaise Sauce, Five Peppercorn Red Wine & Thyme, Horseradish Cream or Mushroom Mustard



DESSERT 甜品

WHITE CHOCOLATE MOUSSE CAKE
Mixed Berries Compote, Raspberry Gel

Subject to 10% service charge



Christmas Luncheon Menu

(SET LUNCH B)

Complimentary bread to start

APPETISER 頭盤 (select one)

ROASTED CHERRY TOMATO & MOZZARELLA SALAD
Arugula, Roasted Pine Nuts, Balsamic Glaze

SMOKED SALMON, ORANGES, FRISEE
Radish Salad, Citrus Vinaigrette

CREAM OF MUSHROOM SOUP (V)
Parmesan Cheese, Croutons



MAIN COURSE 主菜 (select one)

ROASTED TURKEY ROULADE
Potato Purée, Crispy Parma Ham, Balsamic Cranberry Jus

SEA BASS EN PAUPIETTE
Braised Leek, Beurre Rouge Sauce

PRESSED CHICKEN
Tomato and Lime Salsa, Duck Mousse

BEEF WELLINGTON
6oz Filet, Foie Gras, Mushroom Duxelle, Red Wine Jus



DESSERT 甜品

HAZELNUT CHEESECAKE
Caramel Hazelnuts, Chocolate Sauce and Fresh Raspberries

Subject to 10% service charge



Christmas Dinner Menu

(SET DINNER A)

Complimentary bread to start

APPETISER 頭盤 (select one)

TUNA TATAKI

Avocado Wasabi Mousse, Truffle Mayonnaise, Spring Onion

BEEF CARPACCIO

Filet Mignon, Porcini Powder, Crispy Shallots, Rocket, Parmesan Shavings

CHESNUT & BUTTERNUT SQUASH SOUP (V)

Roasted Hazelnut, Nutmeg Cream



MAIN COURSE 主菜 (select one)

ROASTED TURKEY ROULADE

Potato Purée, Crispy Parma Ham, Balsamic Cranberry Jus

SALMON WELLINGTON

Scallop Spanish Mousse, Lemon Beurre Blanc

PASTA LINGUINE (V)

Roasted Peppers, Sundried Tomatoes, Burrata, Parmesan Cheese

FILET OSCAR

White Crab, Lobster Bearnaise, Crispy Potato Discs

Remarks: For steak order, you may choose one of the following: Bearnaise Sauce, Five Peppercorn Red Wine & Thyme, Horseradish Cream or Mushroom Mustard



DESSERT 甜品 (select one)

CHRISTMAS PUDDING

Orange Custard Cream, Vanilla Ice Cream and Vanilla Sauce

WHITE CHOCOLATE MOUSSE CAKE

Mixed Berries Compote, Raspberry Gel

Subject to 10% service charge



Christmas Dinner Menu

(SET DINNER B)

Complimentary bread to start

APPETISER 頭盤 (select one)

FOIE GRAS

Pan Seared, Toasted Brioche, Pear Chutney, Apple Roll, Port Glaze

SMOKED TARTARE ON POTATO PAVE

Avocado Purée, Horseradish Cream, Tobico

LOBSTER BISQUE

Lobster Meat, Cognac



MAIN COURSE 主菜 (select one)

SEA BASS EN PAUPIETTE

Braised Leek, Beurre Rouge Sauce

DUCK WELLINGTON

Truffle Chicken Mousse, Parma Ham, Orange Raspberries Jus

PASTA LINGUINE (V)

Roasted Peppers, Sundried Tomatoes, Burrata, Parmesan Cheese

FILET MIGNON

Pan Seared Foie Gras, Potato Purée, Mushroom Duxelle, Red Wine Jus

Remarks: For steak order, you may choose one of the following: Bearnaise Sauce, Five Peppercorn Red Wine & Thyme, Horseradish Cream or Mushroom Mustard



DESSERT 甜品 (select one)

RED WINE PEAR

Crispy Meringue, Almond Crumble and Yogurt Foam

WHITE CHOCOLATE MOUSSE CAKE

Mixed Berries Compote, Raspberry Gel

Subject to 10% service charge

CANAPÉS & BEVERAGE



Canapés & Beverage Package

CANAPÉS

Served Hot

Vegetable Spring Rolls (Carrot, Celery, Shiitake, Ginger Bean Sprouts) (V)
Forest Mushrooms, Peas & Mozzarella Cheese Arancini with Truffle Mayo (V)
Bacon Wrapped Scallop Skewer with Salmon Pearls

Served Chilled

Mini Pincho Caprese (V)
Smoked Salmon, Egg Mimosa, Deep Fried Capers & Dill on Spoon

Sweet Bites

Lemon Meringue Tart



BEVERAGE PACKAGE

2-Hour Alcoholic Beverage Package (No Spirit)

Including unlimited serving of

House Red Wine

House White Wine

House Beer

Soft Drinks

Juices



Plus 10% service charge

Inclusive of 6 pieces of canapés per person



Red Wine

Kalamanda Shiraz

White Wine

Kalamanda Sauvignon Blanc

Prosecco

Col de Salici Prosecco Di Valdobbiadene

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.



WOOLOOMOOLOO[®]
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WOO-PRIME @ WOOLOO-MOOLOO.COM

WWW.WOOLOO-MOOLOO.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

A stylized illustration of a winter landscape. In the foreground, a winding path with a dotted border leads through a snowy field. Several Christmas trees of various sizes are scattered throughout, some decorated with lights and ornaments. In the background, there are large, snow-capped mountains under a dark blue night sky filled with falling snow. The overall color palette is warm, featuring oranges, reds, and yellows for the mountains and path, contrasting with the cool blues of the sky and snow.

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