



EVENT BROCHURE 2026

WOOLLOOMOOLOO®  
PRIME



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

\*

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

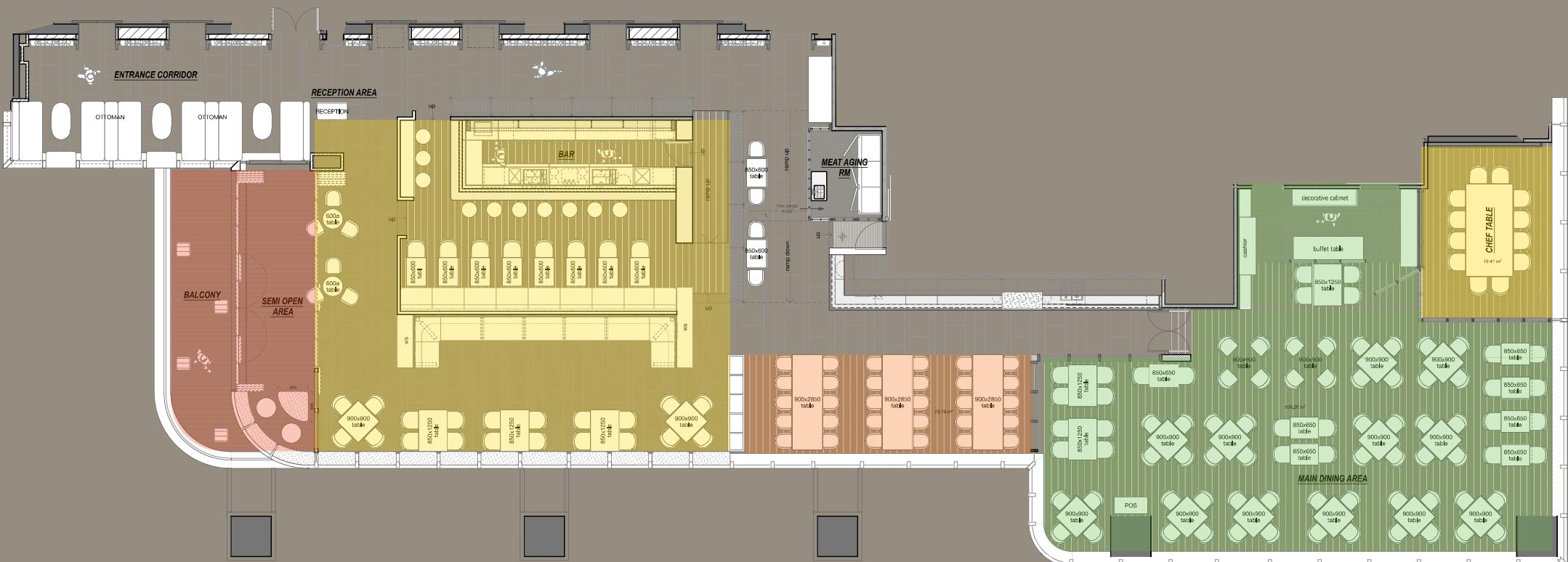
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with a maximum capacity of:  
- seating 180 pax  
- standing 350 pax

\*

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





# LUNCH MENUS

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## Chef's Luncheon Menu

Complimentary bread to start

### APPETISER 頭盤

select one

CARPACCIO  
Filet Mignon I Porcini Powder  
Crispy Shallots I Rocket I Parmesan Shavings

SALMON TARTARE  
Avocado Purée I Horseradish Cream I Tobico

CREAM OF CAULIFLOWER SOUP  
Curry Oil I Rosemary Crouton I Chopped Chives

### MAIN COURSE 主菜

select one

FILET MIGNON 180g  
Grass Fed I 3-4 weeks Wet Aged I Queensland  
Pommes Anna I Mushroom Duxelles  
Red Wine and Thyme Sauce

PAN SEARED SALMON  
Potato Purée I Broccoli I Tomato Salsa

### PASTA LINGUINE

Roasted Peppers I Sundried Tomatoes I Burrata I Parmesan Cheese

### THE SWEETS 甜品

BAKED CHEESECAKE  
Blueberry Compote

FRESHLY BREWED COFFEE OR TEA 即磨咖啡或茶

Subject to 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.

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## The Prime Luncheon Menu

Complimentary bread to start

### APPETISER 頭盤

select one

CRAB CAKE  
Mustard Slaw I Tartar Sauce

BURRATA  
Chorizo I Mediterranean Vegetables I Basil Oil I Pepperoni Crumbs

LOBSTER BISQUE SOUP  
Lobster Meat I Cognac



### MAIN COURSE 主菜

select one

200 - DAY SIRLOIN 220g  
Grain Fed I 2-3 weeks Wet Aged I Western Australia  
Truffle Mashed Potato I Bone Marrow Jus

PAN SEARED SALMON  
Tomato Raisin Salsa I Potato Purée

IBERICO DUROC PORK CHOP  
Sour Cherry Sauce I Sautéed Spinach I Balsamic Vinegar

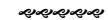


### THE SWEETS 甜品

select one

Baked Cheesecake  
Blueberry Compote

Chocolate Mousse Tart  
Vanilla Sauce I Fresh Strawberry



FRESHLY BREWED COFFEE OR TEA 即磨咖啡或茶

Subject to 10% service charge

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# LUNCH BUFFET MENU

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## Lunch Events Buffet Menu

### ICE SEAFOOD STATION

OYSTERS SERVED ON THE HALF SHELF  
*champagne mignonette*

MANILA BAY CLAMS

JUMBO PRAWNS  
*horseradish cocktail sauce*



### IBERICO HAM STATION

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



### SALAD STATION

SMOKED SALMON CAESAR SALAD  
*smoked salmon, Parma ham chips, parmesan cheese, toasted baguette*

TOMATO MOZZARELLA SALAD

*fresh herbs, pickled onions, togarashi, ponzu dressing*

WOOLLOOMOOLOO SALAD

*grilled chicken, grilled beef, ham, egg cheddar, avocado, cherry tomato, green goddess dressing*



### SMALL BITES

FRIED ROCK SHRIMPS

WAGYU SMOKED PASTRAMI, fry sauce, pickled onion, baguette toasted

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### CARVING STATION

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

### 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

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### Classic Dinner Menu

Complimentary bread to start

#### APPETISER 頭盤

select one

SMOKED SALMON & CRAB  
Fine Herbs Salad | Citrus Vinaigrette

#### CHICKEN CAESAR SALAD

Chicken | Bacon Sprinkles | Romaine | Parmesan Cheese | Toasted Baguette

#### CREAM OF FOREST MUSHROOM (V)

Parmesan Cheese | Truffle Duxelle



#### MAIN COURSE 主菜

select one

##### FILET MIGNON 180g

Grass Fed | 3-4 weeks Wet Aged | New Zealand  
Crispy Potato Disk | Duck Liver Mousse | Red Wine Jus

##### TERIYAKI GLAZED CHICKEN SUPREME

Baby Carrots | Spring Onions | Potato Purée

##### GARLIC PRAWN LINGUINE

Sofrito | King Prawn | Lobster Cream Sauce



#### THE SWEETS 甜品

##### BAKED CHEESECAKE

Blueberry Compote

Subject to 10% service charge

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## WOOLLOOMOOLOO<sup>®</sup> PRIME

### Signature Dinner Menu

Complimentary bread to start

#### APPETISER 頭盤

select one

CRAB CAKE  
Mustard Slaw | Tartar Sauce

#### SAUTÉED PRAWNS

Sriracha Lobster Sauce | Mint | Spring Onions

#### TOMATO BURRATA SALAD

Marinated Vegetables | Pickled Onions | Basil Oil



#### MAIN COURSE 主菜

select one

##### 200 - DAY SIRLOIN 220g

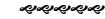
Grain Fed | 1-2 weeks Wet Aged | Queensland  
Creamy Mashed Potato | Asparagus | Red Wine & Thyme Sauce

##### SALMON WELLINGTON

Scallop Spinach Mousse | Lemon Beurre Blanc

##### IBERICO DUROC PORK CHOP

Sour Cherry Sauce | Sautéed Spinach | Balsamic Vinegar



#### THE SWEETS 甜品

select one

##### CHOCOLATE MOUSSE TART

Vanilla Sauce | Fresh Strawberry

##### BAKED CHEESECAKE

Blue Berry Compote

Subject to 10% service charge

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## The Prime Dinner Menu

Complimentary bread to start

### APPETISER 頭盤

select one

#### CRAB CAKE

Mustard Slaw | Tartar Sauce

#### FOIE GRAS

Pan Seared | Toasted Brioche | Pickled Pear Chutney  
Apple Roll | Port Glaze

#### CHICKEN CAESAR SALAD

Chicken | Bacon Sprinkles | Romaine  
Parmesan Cheese | Toasted Baguette

#### LOBSTER BISQUE

Lobster Meat | Cognac

### MAIN COURSE 主菜

select one

WAGYU KIWAMI MB9+ SIRLOIN 260g  
350-day Grain Fed | 2-3 Weeks Wet Aged | Queensland  
Truffle Mashed Potato | Mushroom Mustard Sauce

#### FILET MIGNON 280g

Grass Fed | 3-4 weeks Wet Aged | Queensland  
Pan Seared Foie Gras | Potato Purée | Red Wine Jus

#### IBERICO DUROC PORK CHOP

Sour Cherry Sauce | Sautéed Spinach | Balsamic Vinegar

#### PAN SEARED SEABASS

Sweet Pepper Piperade | Saffron | Lemon Garlic Herb Sauce

### THE SWEETS 甜品

select one

#### BAKED CHEESECAKE

Blueberry Compote

#### CHOCOLATE MOUSSE TART

Vanilla Sauce | Fresh Strawberry

#### CRÈME BRÛLÉE

Mixed Berries

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# DINNER BUFFET MENU

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## Dinner 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*

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### IBERICO HAM STATION

24-MONTH JAMON IBERICO DE RECEBO

36-MONTH JAMON IBERICO DE BELLOTA

*marinated artichoke, piparas*

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### 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*

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### SMALL BITES

FRIED ROCK SHRIMPS

KIMCHI THREE CHEESE TOASTED

WAGYU SMOKED PASTRAMI, FRY SAUCE, PICKLED ONION, BAGUETTE

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### CARVING STATION

ROASTED BONE-IN RIB EYE

*100-days grain fed, mustard, beef jus*

SALMON WELLINGTON  
*spanish scallop mousse, lemon butter sauce*

### SIDE DISHES

SAUTÉED LYONNAISE POTATOES

MACARONI & CHEESE

CREAMY SWEET CORN

SAUTÉED SPINACH & MUSHROOMS

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### DESSERTS

CARROT CAKE

*cream cheese glaze*

CARAMELISED APPLE TART

*creamy custard sauce*

CHOCOLATE BROWNIE

Subject to 10% service charge



## 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

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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.

# WOOLOO MOOLOO®

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P R I M E



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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.  
Wooloomooloo Group reserves the right to make changes without prior notice and holds final authority.



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