



EVENT BROCHURE 2025

(For January - February, May - August)

WOOLOOMOOLOO[®]
P R I M E



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 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

*

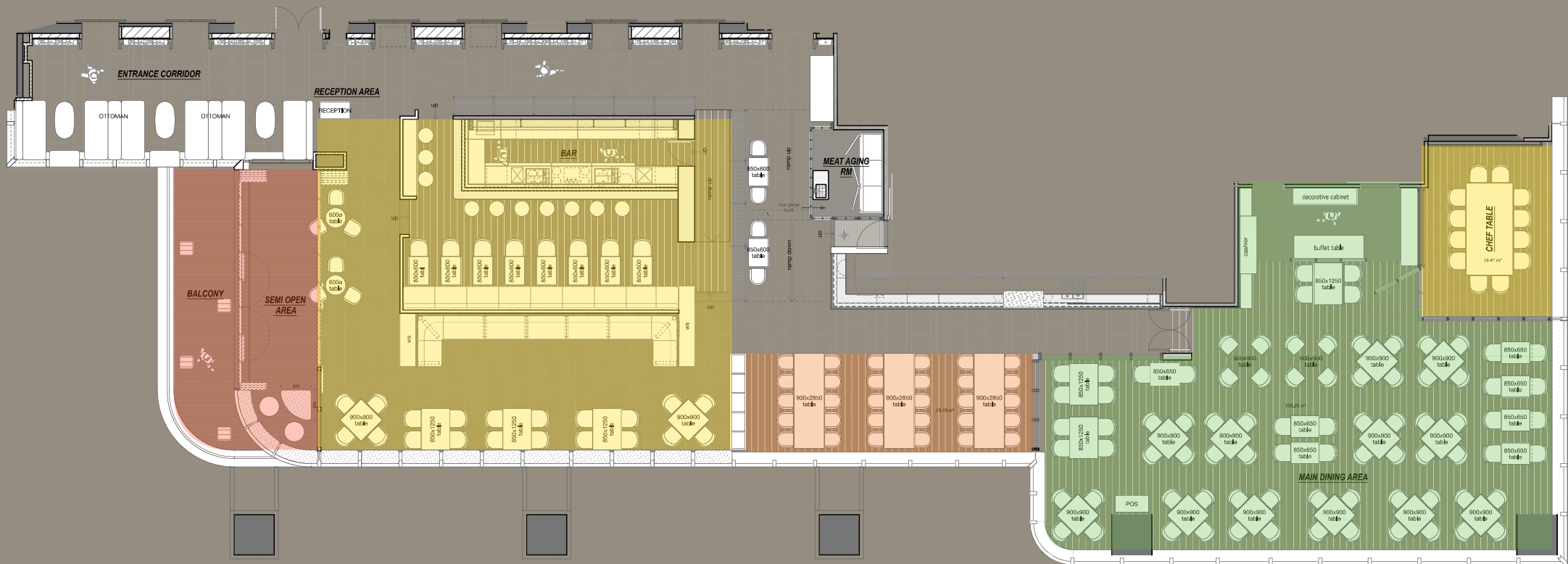
with a maximum capacity of:

- 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





WOOLLOOMOOLOO[®]
PRIME

Chef's Luncheon Menu

Complimentary bread to start

APPETISER 頭盤

(pre-select two items)

CRAB CAKE
Mustard Slaw I Tartar Sauce

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

SALMON TARTARE
Avocado Purée I Horseradish Cream I Tobico

GARDEN SALAD
Mesclun Mix I Chioggia Beets I Radish I Witlof I Fennel
Red Onion I Cucumber I Quinoa Puff

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

MAIN COURSE 主菜

(pre-select two items)

FILET MIGNON 180g
Grass Fed I 3-4 weeks Wet Aged I Queensland

SALMON WELLINGTON
Cheese Gruyere I Creamy Spinach I Sriracha Aioli

200 - DAY SIRLOIN 180g
Thick cut I Grain Fed I 2-3 weeks Wet Aged
Western Australia

ROTOLO PASTA (V)
Roasted Butternut I Spinach I Ricotta

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

SIDES MATTER 配菜

(pre-select two items for the table)

French Fries I Broccoli
Sautéed Wild Mushroom

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 listed above apply to non-peak seasons.
Prices may vary during peak seasons.

WOOLLOOMOOLOO[®]
PRIME

The Prime Luncheon Menu

Complimentary bread to start

APPETISER 頭盤

(pre-select three items)

CRAB CAKE
Mustard Slaw I Tartar Sauce

PRAWN COCKTAIL
Chilled Prawns I Cocktail Sauce

BURRATA
Chorizo I Mediterranean Vegetables I Basil Oil
Pepperoni Crumbs

CHICKEN CAESAR SALAD
Bacon Sprinkles I Romaine I Parmesan Cheese
Toasted Baguette

LOBSTER BISQUE SOUP
Lobster Meat I Cognac

MAIN COURSE 主菜

(pre-select three items)

BEEF WELLINGTON 180g
Mushroom & Truffle Duxelles I Parma Ham I Foie Gras

ROTOLO PASTA (V)
Roasted Butternut Spinach I Ricotta

200 - DAY SIRLOIN 220g
Grain Fed I 2-3 weeks Wet Aged
Western Australia

PAN SEARED SALMON
Zucchini Noodle I Sun Dried Tomato
Champagne Beurre Blanc

200 - DAY RIB EYE 220g
Grass Fed I 2-3 weeks Wet Aged I Queensland

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

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

SIDES MATTER 配菜

(pre-select two items for the table)

Truffle Fries
Mashed Potato
Steam Asparagus
Sautéed Wild Mushroom

THE SWEETS 甜品

(pre-select two items)

Baked Cheesecake
blueberry compote
Chocolate Mousse Tart
Vanilla Sauce I Fresh Strawberry
Nougat Parfait
Toast Mix Nuts I Berries Compote

FRESHLY BREWED COFFEE OR TEA 即磨咖啡或茶

Subject to 10% service charge

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DINNER MENUS



Classic Dinner Menu

Complimentary bread to start

APPETISER 頭盤 (pre-select two items)

- | | |
|-------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------|
| SMOKED SALMON
Capers I Lemon Vinaigrette I Red Onions
Baguette Toast | CARPACCIO
Filet Mignon I Porcini Powder
Crispy Shallots I Rocket I Parmesan Shavings |
| BURRATA
Chorizo I Mediterranean Vegetables I Basil Oil
Pepperoni Crumbs | CAESAR SALAD
Bacon Sprinkles I Romaine I Parmesan Cheese
Toasted Baguette |
| CREAM OF FOREST MUSHROOM
parmesan cheese I truffle duxelle | |



MAIN COURSE 主菜 (pre-select two items)

- | | |
|-------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------|
| FILET MIGNON 180g
Grass Fed I 3-4 weeks Wet Aged I Queensland | TERIYAKI GLAZED CHICKEN SUPREME
Baby Carrots I Spring Onions I Shallot Purée |
| 200 - DAY SIRLOIN 180g
Grain Fed I 2-3 weeks Wet Aged I Thick cut
Western Australia | GARLIC PRAWN LINGUINE
Sofrito I King Prawn I Lobster 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



SIDES MATTER 配菜 (pre-select two items for the table)

- French Fries
Broccoli
Creamy Spinach

THE SWEETS 甜品

- Baked Cheesecake
blueberry compote



FRESHLY BREWED COFFEE OR TEA 即磨咖啡或茶

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Signature Dinner Menu

Complimentary bread to start

APPETISER 頭盤 (pre-select two items)

- | | |
|-------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------|
| CRAB CAKE
Mustard Slaw I Tartar Sauce | CARPACCIO
Filet Mignon I Porcini Powder
Crispy Shallots I Rocket I Parmesan Shavings |
| STEAK TARTARE
Hand Cut Filet Mignon I Horseradish Cream
Baguette Toasts | SAUTEÉD PRAWNS THERMIDOR
Shallots I Wine I Tarragon I Mustard Béchamel |
| CREAM OF FOREST MUSHROOM
parmesan cheese I truffle duxelle | |



MAIN COURSE 主菜 (pre-select two items)

- | | |
|------------------------------------------------------------------------|-----------------------------------------------------------------------------------|
| FILET MIGNON 200g
Grass Fed I 3-4 weeks Wet Aged I Queensland | TERIYAKI GLAZED CHICKEN SUPREME
Baby Carrots I Spring Onions I Shallot Purée |
| 200 - DAY RIB EYE 220g
Grain Fed I 2-3 weeks Wet Aged
Queensland | PAN SEARED SALMON
Zucchini Noodle I Sun Dried Tomato
Champagne Beurre Blanc |

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



SIDES MATTER 配菜 (pre-select two items for the table)

- French Fries
Broccoli
Creamy Mashed Potato
Steam Asparagus

THE SWEETS 甜品

- 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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Chef's Choice Dinner Menu

Complimentary bread to start

APPETISER 頭盤 (pre-select two items)

CRAB CAKE
Mustard Slaw I Tartar Sauce

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

FOIE GRAS
Pan Seared I Toasted Brioche I Pickled Pear Chutney
Apple Roll I Port Glaze

SAUTEED PRAWNS THERMIDOR
Shallots I Wine I Tarragon I Mustard Béchamel

CREAM OF FOREST MUSHROOM
parmesan cheese I truffle duxelle

SPANISH SEAFOOD SOUP
Tomato I Onions I Squid I Cod Fish

CHICKEN CAESAR SALAD
Chicken Bacon Sprinkles I Romaine I Parmesan Cheese I Toasted Baguette

MAIN COURSE 主菜 (pre-select three items)

BEEF WELLINGTON 180g
Mushroom & Truffle Duxelles I Parma Ham I Foie Gras

TERIYAKI GLAZED CHICKEN SUPREME
Baby Carrots I Spring Onions I Shallot Purée

200 - DAY RIB EYE 220g
Grain Fed I 2-3 weeks Wet Aged
Queensland

PAN SEARED SALMON
Zucchini Noodle I Sun Dried Tomato
Champagne Beurre Blanc

ROTOLO PASTA (V)
roasted butternut spinach, ricotta

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

SIDES MATTER 配菜

(pre-select three items for the table)

Truffle Fries
Broccoli
Creamy Mashed Potato
Creamy Spinach
Curried Peas & Corn

THE SWEETS 甜品

Chocolate Mousse Tart
Vanilla Sauce I Fresh Strawberry
Nougat Parfait
Toast Mix Nuts I Berries Compote

FRESHLY BREWED COFFEE OR TEA 即磨咖啡或茶

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The Prime Dinner Menu

Complimentary bread to start

APPETISER 頭盤 (pre-select three items)

CRAB CAKE
Mustard Slaw I Tartar Sauce

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

FOIE GRAS
Pan Seared I Toasted Brioche I Pickled Pear Chutney
Apple Roll I Port Glaze

OYSTERS BBQ BAKED (3pcs)
Barbecued Baked I Bacon Powder

CREAM OF FOREST MUSHROOM
Parmesan Cheese I Truffle Duxelle

LOBSTER BISQUE
Lobster Meat I Cognac

CHICKEN CAESAR SALAD
Chicken I Bacon Sprinkles I Romaine I Parmesan Cheese I Toasted Baguette

MAIN COURSE 主菜 (pre-select three items)

WOOLLOOMOOLOO CAJUN SPICED RIB EYE 340g
200-day Grain Fed I 3-4 Weeks Wet Aged I Queensland

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

WAGYU KIWAMI MB9+ SIRLOIN 260g
350-day Grain Fed I 2-3 Weeks Wet Aged
Queensland

PAN SEARED SALMON
Zucchini Noodle I Sun Dried Tomato
Champagne Beurre Blanc

FILET MIGNON 280g
Grass Fed I 3-4 weeks Wet Aged I Queensland

PAN SEARED SEABASS
Sweet Pepper Piperade I Saffron I Lemon Garlic Herb Sauce

VEGETABLE WELLINGTON
Roasted Celeriac I Mushroom Duxelle I Brie Cheese

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

SIDES MATTER 配菜

(pre-select three items for the table)

Sautéed Wild Mushroom I Lyonnaise Potato
Crispy Potato Wedges I Broccoli
Creamy Mashed Potato I Steam Asparagus
Macaroni and Cheese

THE SWEETS 甜品

(pre-select two items)

Baked Cheesecake
blueberry compote
Chocolate Mousse Tart
Vanilla Sauce I Fresh Strawberry
Nougat Parfait
Toast Mix Nuts I Berries Compote

FRESHLY BREWED COFFEE OR TEA 即磨咖啡或茶

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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.

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P R I M E

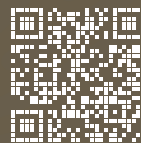


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WOO-PRIME @ WOOLOO-MOOLOO.COM

WWW.WOOLOO-MOOLOO.COM/GROUP-DINING-EVENTS

All menu items and prices in this brochure are for reference only and are subject to change.
Woolloomooloo Group reserves the right to make changes without prior notice and holds final authority.



ENQUIRE NOW



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