



STUNNING VIEWS OF VICTORIA HARBOUR AND HAPPY VALLEY RACECOURSE

Wooloomooloo Steakhouse Wan Chai, encapsulates the essence of our group's dedication to great food, fine wines, and an exceptional dining experience.

With stunning views of Victoria Harbour, Happy Valley Racecourse, and Wan Chai's renowned entertainment and shopping districts below, our venue is perfect for enjoying top-grade signature cuts. Our spacious dining room offers a comfortable yet vibrant atmosphere, making every meal memorable.



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

located at the heart of Wanchai, 5 minutes away from the MTR

with a maximum capacity of:

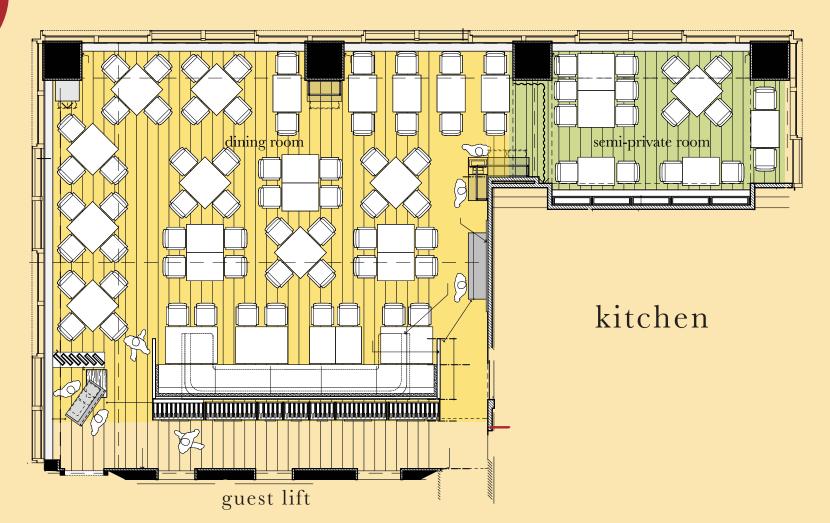
- standing 85 pax
- seating 70 pax

panoramic view of the Victoria Harbour and Happy Valley Racecourse

ENTIRE VENUE TABLE LAYOUT

270°
PANORAMIC
VIEW

HAPPY VALLEY RACECOURSE



TICTORIA HARBOUR



















WAN CHAI

Christmas Luncheon Menu

(SET LUNCH A)

Complimentary bread to start

APPETISER 頭盤

(select one)

CRAB CAKE coleslaw, tartar sauce

BACON & CARAMELISED ONION QUICHE arugula w/ frisee salad and cherry tomatoes

CREAM OF FOREST MUSHROOM (V) parmesan cheese, truffle duxelle

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MAIN COURSE 主菜

(select one)

FILET MIGNON 180g roasted herb potatoes, broccolini with chimichurri butter

TURKEY BALLOTINE sautéed wild mushroom, red wine sauce, crispy leek

TIGER PRAWN AND SCALLOP LINGUINE broccoli, marinara sauce, garlic flakes

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DESSERT 甜品

CHEESECAKE vanilla tulie, raspberry cream, passion fruit gel

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Subject to 10 % service charge



WAN CHAI

## Christmas Luncheon Menu

(SET LUNCH B)

Complimentary bread to start

APPETISER 頭盤

(select one)

CRAB CAKE

coleslaw, tartar sauce

BEEF CARPACCIO truffle mayo, capers, arugula and focaccia toast

BUTTERNUT SQUASH SOUP roasted hazelnut and chives

FRIED MOZZARELLA (V) zucchini carpaccio, marinated cherry tomatoes, arugula salad

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MAIN COURSE 主菜

(select one)

FILET OSCAR 180g asparagus, crab lump meat, bearnaise sauce

PAN SEARED SEABASS FILLET ratatouille, arugula frisee salad, balsamic cream

TURKEY BALLOTINE sautéed wild mushroom, red wine sauce, crispy leek

TIGER PRAWN & SCALLOP LINGUINE broccoli, marinara sauce, garlic flakes

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DESSERT 甜品

(select one)

CHEESECAKE vanilla tulie, raspberry cream, passion fruit gel

WALNUT TART vanilla fudge, chantilly cream

Subject to 10 % service charge.



VAN CHAI

Christmas Dinner Menu

(SET DINNER A)

Complimentary Bread

APPETISER 頭盤

(select one)

CRAB CAKE

crab lump, coleslaw, tartar sauce

CREAM OF FOREST MUSHROOM (V) parmesan cheese, truffle duxelle

CAPRESE SALAD (V)

balsamic cream, pesto sauce and roasted pinenut

SALMON & TUNA TARTARE beetroot purée, tobico, mango dice, crème fraiche herb butter ciabatta toast

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MAIN COURSE 主菜

(select one)

FILET ROSSINI 280g grilled foie gras, asparagus, mashed potato

CRUMBED HERB / GARLIC PORK RACK roasted herb potatoes, apple slaw, red wine sauce

PAN SEARED SEABASS FILLET ratatouille, arugula, balsamic cream

VEGETARIAN LASAGNA (V)

spinach, wild mushrooms, mixed cheese and tomato sauce

Remarks: For steak order, you may choose one of the following: Bearnaise Sauce, Five Peppercorn Red Wine or Mixed Mushroom Sauce

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DESSERT 甜品

RED VELVET CAKE

lychee cream, lime cream, cranberry and meringue

Subject to 10 % service charge.



WAN CHAI

Christmas Dinner Menu

(SET DINNER B)

Complimentary Bread

APPETISER 頭盤

(select one)

CRAB CAKE crab lump, coleslaw, tartar sauce SALMON & TUNA TARTARE

herb butter ciabatta toast

LOBSTER BISQUE dash of cognac, lobster meat, chives

SALMON & TUNA TARTARE PAN I beetroot purée, tobico, mango dice, crème fraiche brioche toasted, v

PAN FRIED FOIE GRAS brioche toasted, wine pear, balsamic reduction

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MAIN COURSE 主菜

(select one)

SURF & TURF

grilled beef tenderloin 280g, mashed potato, herb-crumbed tiger prawn

Herb Crusted Lamb Rack ratatouille of vegetables

PAN SEARED COD

sautéed vegetables with garbanzo beans, tomato nage sauce

TURKEY BALLOTINE

sautéed wild mushroom, red wine sauce, crispy leek

Remarks: For steak order, you may choose one of the following: Bearnaise Sauce, Five Peppercorn Red Wine or Mixed Mushroom Sauce

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DESSERT 甜品

(select one)

TIRAMISU mango caviar, mix berries

CHEESECAKE

vanilla tulie, raspberry cream, passion fruit gel

Subject to 10 % service charge.









WAN CHAI

Canapés & Beverage Package

CANAPÉS

Served Hot

Twice Baked Potato, Gruyere, Spring Onion, Bacon Crumb Sour Cream & Truffle Paste on Spoon

Bacon Wrapped Scallop Skewer with Preserved Lemon Gremolata

Mini Crab Cakes Coleslaw & Tartar sauce

Served Chilled

Mini Pincho Caprese (V) Parma Ham with Cantaloupe Melon

Sweet Bites

Lemon Meringue Tart

BEVERAGE PACKAGE

2-Hour Alcoholic Beverage Package

Including unlimited serving of
House Red and White Wine
House Spirit with Mixer

House Beer

Soft Drinks

luices

Freshly Brewed Hot Coffee & Hot Tea

Plus 10% service charge

Inclusive of 6 pieces of canapés per person



WAN CHAI

Red Wine

Kalamanda Shiraz

White Wine

Kalamanda Sauvignon Blanc

House Spirits with Mixes

Stoli Vodka / Greenall's Gin / Flor de Cana Rum El Jimador Blanco Tequila Teacher's Whiskey / Jack Daniels Bourbon

Beer

Asahi

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.



<u>> +852 92586522</u>

WOO-WANCHAI @ 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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