



EVENT BROCHURE 2026

WOOLLOO
WOOLLOO[®]
steakhouse

WANCHAI



WANCHAI

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 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

VICTORIA HARBOUR —

270°
PANORAMIC
VIEW

ENTIRE VENUE TABLE LAYOUT

HAPPY VALLEY RACECOURSE



HARBOUR VIEW



RACECOURSE VIEW



DINING ROOM



SEMI-PRIVATE ROOM





LUNCH MENUS



WAN CHAI

Steakhouse Luncheon Menu

Complimentary bread to start

APPETISER

(select one)

CLASSIC CAESAR SALAD

parma ham chips, baguette toasts, parmesan, wooloomooloo caesar dressing

CREAM OF FOREST MUSHROOM

parmesan cheese, truffle oil

CRAB CAKE

coleslaw, tartar sauce



MAIN COURSE

(select one)

SEAFOOD LINGUINE

with basil tomato sauce

PAN SEARED SALMON

leek confit, saffron dill coulis

FILET MIGNON 180g

grass fed, 3-4 weeks wet aged

asparagus, mashed potato, red wine sauce



SWEETS

BAKED CHEESECAKE

mixed berries compote, raspberry gel



FRESHLY BREWED COFFEE OR TEA

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.



WAN CHAI

Chef's Luncheon Menu

Complimentary Bread

APPETISER

(select one)

CRAB CAKE

coleslaw, tartar sauce

CLASSIC CAESAR SALAD

parma ham chips, baguette toasts, parmesan, wooloomooloo caesar dressing

GRILLED BEEF SALAD

mixed green, sliced onion, biquinho peppers, cucumber, honey mustard dressing

CREAM OF FOREST MUSHROOM

parmesan cheese, truffle oil



MAIN COURSE

(select one)

FILET MIGNON 180g

grass fed, 3-4 weeks wet aged
grilled asparagus, mushroom duxelles
red wine sauce

PAN SEARED SALMON

ratatouille, crispy leek,
balsamic cream

SIRLOIN 180g

100-days, grain fed, thick cut
broccolini, mashed potato, red wine sauce



SWEETS

(select one)

CRÈME BRÛLÉE

with berries compote

BAKED CHEESECAKE

with raspberry gel, passion fruit gel



FRESHLY BREWED COFFEE OR TEA

Subject to 10 % service charge

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WAN CHAI

Steakhouse Dinner Menu

Complimentary Bread

APPETISER

(select one)

CLASSIC CAESAR SALAD
parma ham chips, baguette toasts, parmesan
wooloomooloo caesar dressing

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

CRAB CAKE
coleslaw, tartar sauce

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### MAIN COURSE

(select one)

FILET MIGNON 180g  
grass fed, 3-4 weeks wet aged  
asparagus, mashed potato, red wine sauce

SEAFOOD LINGUINI  
scallop, tiger prawn, lobster reduction

SIRLOIN 180g  
100-days, grain fed, thick cut  
broccolini, mashed potato, red wine sauce

PAN SEARED SALMON  
leek confit, saffron dill coulis

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SWEETS

MANGO MOUSSE CAKE

coconut panna cotta, mango gel, chocolate crumbled, fresh mango

Subject to 10 % service charge

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WAN CHAI

Signature Dinner Menu

Complimentary Bread

APPETISER

(select one)

CRAB CAKE
coleslaw, tartar sauce

CREAM OF FOREST MUSHROOM
parmesan cheese, truffle duxelle

SALMON & TUNA TARTARE
beetroot purée, tobico, crème fraîche
herb butter ciabatta toast

PARMA HAM SALAD
arugula, cherry tomato, mini mozzarella
balsamic reduction

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### MAIN COURSE

(select one)

FILET MIGNON 180g  
grass fed, 3-4 weeks wet aged  
mushroom duxelles, mashed potato,  
red wine sauce

SEAFOOD LINGUINI  
scallop, tiger prawn, lobster reduction

FRENCH SPRING CHICKEN  
mushroom fricassee, truffle oil

PAN SEARED SALMON  
ratatouille, crispy leek, balsamic cream

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SWEETS

(select one)

CRÈME BRÛLÉE
with berries compote

BAKED CHEESECAKE
with raspberry gel, passion fruit gel

Subject to 10 % service charge

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DINNER & SEMI-BUFFET MENUS



WAN CHAI

Chef's Choice Dinner Menu

Complimentary Bread

APPETISER

(select one)

CRAB CAKE
coleslaw, tartar sauce

SALMON & TUNA TARTARE
beetroot purée, tobico, crème fraîche
herb butter ciabatta toast

GRILLED BEEF SALAD
mixed green, sliced onion, biquinho peppers,
cucumber, honey mustard dressing

LOBSTER BISQUE
dash of cognac, lobster meat

MAIN COURSE

(select one)

SURF & TURF
180g filet mignon, crumbed tiger prawn
mashed potatoes, red wine sauce

CAJUN PORK RACK 340g
duroc american breed, sous vide
broccolini, herb roasted potatoes,
red wine sauce

PAN SEARED COD
tomato salsa, sautéed vegetables,
normandy sauce

GRILLED RIBEYE 170g
200 days grain fed, 3-4 weeks wet aged
asparagus, mashed potatoes,
red wine sauce

SWEETS

(select one)

CRÈME BRÛLÉE
with berries compote

TIRAMISU
with fresh berries, raspberry gel

Subject to 10% service charge

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Wan Chai

Semi-Buffet Menu

BRUSCHETTA, SMALL BITES SELECTIONS

Salmon Tartare, Crème Fraîche, Ciabatta Toast
Wild Mushrooms, Ricotta Cheese, Parsley Bruschetta (V)
Steak Tartare Toast, Onions, Capers, Cornichons, Devilled Egg Mousse
Foie Gras Parfait caramelized onion jam, Baguette Toast
Wagyu, Smoked Pastrami, Mini Cheeseburgers

PLATTERS

IBERICO HAM PLATTERS
24-Month Jamon Iberico De Recebo
36-Month Jamon Iberico De Bellota
marinated artichoke, piparas

SALAD STATION

SMOKED SALMON SALAD
onions, chickpeas, boiled egg, black olive, green goddess dressing
CLASSIC CAESAR SALAD
parma ham chips, baguette toasts, parmesan, wooloomooloo caesar dressing

MAIN COURSE SELECTIONS

FRENCH SPRING CHICKEN
grilled broccolini, mushroom fricassee
PAN SEARED SALMON
crushed potato, provençal sauce, peppered tomato mousse
200 DAYS RIB EYE
creamy mashed potato, char-grilled asparagus, red wine sauce

DESSERTS

NEW YORK CHEESECAKE
LEMON TART meringue
CHOCOLATE BROWNIE

Subject to 10% service charge

BEVERAGE + CANAPES PACKAGE



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

Juices

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.



WANCHAI



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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.



ENQUIRE NOW



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