



EVENT BROCHURE 2025
(May - August)

WOOLLOO[®]
MOOLOO
steakhouse

WANCHAI





WANCHAI

STUNNING VIEWS OF VICTORIA HARBOUR AND HAPPY VALLEY RACECOURSE

Woolloomooloo 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

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

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with a maximum capacity of:
- standing 85 pax
- seating 70 pax

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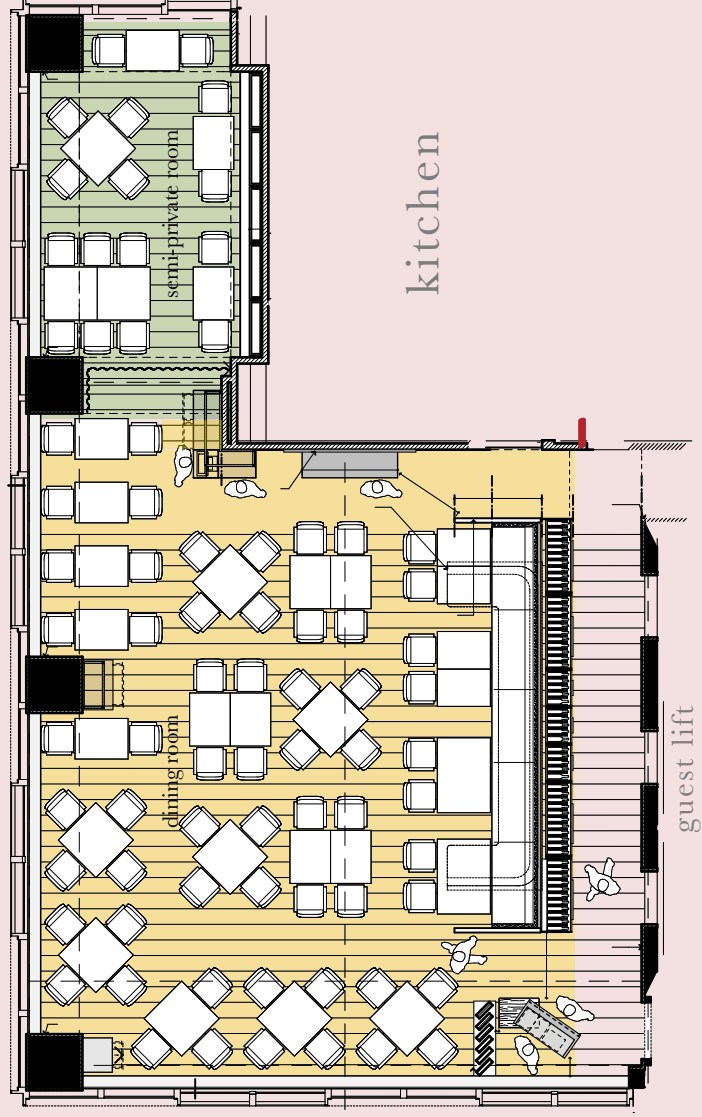
panoramic view of the
Victoria Harbour and
Happy Valley Racecourse



ENTIRE VENUE TABLE LAYOUT

270°
PANORAMIC
VIEW

HAPPY VALLEY RACECOURSE



VICTORIA HARBOUR

HARBOUR VIEW



RACECOURSE VIEW



DINING ROOM



SEMI-PRIVATE ROOM





SAMPLE MENUS



WAN CHAI

Steakhouse Luncheon Menu

Complimentary bread to start

APPETISER

(pre-select two items)

CRAB CAKE
coleslaw, tartar sauce

COBB SALAD
grilled chicken, ham, egg, cheddar, avocado
cherry tomatoes, green goddess dressing

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

CREAM OF FOREST MUSHROOM
parmesan cheese, truffle duxelle



MAIN COURSE

(pre-select two items)

FILET MIGNON 180g
grass fed, 3-4 weeks wet aged

PAN SEARED SALMON
leek confit, saffron dill coulis

PAN SEARED SEABASS FILLET
arugula, preserved lemon gremolata

SEAFOOD LINGUINE
with marinara sauce

*For Steak order, choose one from the following sauces:
Bearnaise, Five Peppercorn, Red Wine, Mixed Mushrooms*

SIDE DISHES

(pre-select two items for the table)

Mashed Potato | Creamy Corn | Sautéed Wild Mushroom



SWEETS

BAILEYS CHEESECAKE
with guinness brown sugar syrup



FRESHLY BREWED COFFEE OR TEA

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.*



WAN CHAI

Chef's Luncheon Menu

Complimentary Bread

APPETISER

(pre-select three items)

CRAB CAKE
coleslaw, tartar sauce

PRAWN COCKTAIL
chilled prawns, cocktail sauce

CREAM OF FOREST MUSHROOM
parmesan cheese I truffle duxelle

ONION SOUP
3 cheese toast

CAESAR SALAD WITH BEET CURED SALMON
parma ham chips, baguette toasts, parmesan
woolloomooloo caesar dressing

BURRATA (V)
pickled onion, marinated cherry tomatoes
herbs crumbs



MAIN COURSE

(pre-select three items)

FILET MIGNON 180g
grass fed, 3-4 weeks wet aged

PAN SEARED SALMON
leek confit, saffron dill coulis

SIRLOIN 180g
100-day, grain fed, thick cut

SEAFOOD LINGUINE
marinara sauce

PAN SEARED SEABASS FILLET
arugula, preserved lemon gremolata

*For Steak order, choose one from the following sauces:
Bearnaise, Five Peppercorn, Red Wine, Mixed Mushrooms*

SIDE DISHES

(pre-select two items for the table)

Mashed Potato I Creamy Corn I Sautéed Wild Mushroom I Grilled Asparagus



SWEETS

(pre-select two items)

Crème Brûlée I Rich Chocolate Cake I Mango Mousse Cake



FRESHLY BREWED COFFEE OR TEA

Subject to 10 % service charge

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WAN CHAI

Steakhouse Dinner Menu

Complimentary Bread

APPETISER

(pre-select two items)

CRAB CAKE
coleslaw, tartar sauce

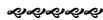
CREAM OF FOREST MUSHROOM
parmesan cheese, truffle duxelle

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

STEAK TARTARE
hand cut tenderloin, herb butter
ciabatta toast

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

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



MAIN COURSE

(pre-select two items)

FILET MIGNON 180g
grass fed, 3-4 weeks wet aged

SPAGHETTI PUTTANESCA
anchovy, olive, tomato, capers, parsley

SIRLOIN 180g
100-day grain fed, thick cut

ROTOLO PASTA (V)
roasted butternut, spinach, ricotta

PAN SEARED SALMON
leek confit, saffron dill coulis

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

SIDE DISHES

(pre-select two items for the table)

Mashed Potato | Creamy Spinach | Steamed Broccolini



SWEETS

MANGO MOUSSE CAKE



FRESHLY BREWED COFFEE OR TEA

Subject to 10 % service charge

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WAN CHAI

Signature Dinner Menu

Complimentary Bread

APPETISER

(pre-select two items)

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

STEAK TARTARE
hand cut tenderloin, herb butter
ciabatta toast

CLASSIC CAESAR SALAD GRILLED PRAWNS
parma ham chips, baguette toasts, parmesan
woolloomooloo caesar dressing

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



MAIN COURSE

(pre-select two items)

FILET MIGNON 180g
grass fed, 3-4 weeks wet aged

FRENCH SPRING CHICKEN
mushroom fricasee, truffle oil

SIRLOIN 180g
100-day, grain fed, thick cut

PAN SEARED SALMON
leek confit, saffron dill coulis

ROTOLO PASTA (V)
roasted butternut, spinach, ricotta

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

SIDE DISHES

(pre-select two items for the table)

Mashed Potato | Creamy Spinach | Steamed Broccolini | French Fries



SWEETS

CRÈME BRÛLÉE
with mixed berries compote



FRESHLY BREWED COFFEE OR TEA

Subject to 10 % service charge

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WAN CHAI

Chef's Choice Dinner Menu

Complimentary Bread

APPETISER

(pre-select two items)

CRAB CAKE
coleslaw, tartar sauce

BEEF CARPACCIO
truffle mayonnaise, grated grana padano
horseradish

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

STEAK TARTARE
hand cut tenderloin, herb butter
ciabatta toast

CLASSIC CAESAR SALAD WITH GRILLED CHICKEN
parma ham chips, baguette toasts, parmesan
woolloomooloo caesar dressing

LOBSTER BISQUE
dash of cognac, lobster meat



MAIN COURSE

(pre-select three items)

FILET OSCAR 280g
Jumbo crab, bearnaise sauce

PAN SEARED SALMON
leek confit, saffron dill coulis

SIRLOIN 340g
100-day grain fed, 2-3 weeks wet aged

PAN SEARED COD
couscous, bell pepper, preserved lemon gremolata

RIB EYE 340g
200-day grain fed, 3-4 weeks wet aged

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

SIDE DISHES

(pre-select three items for the table)

Mashed Potato | Creamy Spinach | Steamed Asparagus | Grilled Broccolini
Sautéed Wild Mushroom | French Fries



SWEETS

Crème Brûlée
Chocolate Fudge Cake



FRESHLY BREWED COFFEE OR TEA

Subject to 10 % service charge

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WAN CHAI

Premium Dinner Menu

Complimentary Bread

APPETISER

(pre-select three items)

CRAB CAKE
coleslaw, tartar sauce

BEEF CARPACCIO
truffle mayonnaise, grated grana padano
horseradish

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

PAN FRIED FOIE GRAS
Brioche toasted, balsamic reduction

CLASSIC CAESAR SALAD WITH GRILLED CHICKEN
parma ham chips, baguette toasts, parmesan
woolloomooloo caesar dressing

LOBSTER BISQUE
dash of cognac, lobster meat



MAIN COURSE

(pre-select three items)

SURF & TURF
280g filet mignon, grilled sashimi grade scallop

PAN SEARED SALMON
leek confit, saffron dill coulis

WOOLOOMOOLOO CAJUN SPICED
RIB EYE 340g
200-day grain fed, 3-4 weeks wet aged

PAN SEARED COD
couscous, bell pepper, preserved lemon
gremolata

WAGYU SIRLOIN MB9+ 260g
350-day grain fed, 2-3 weeks wet aged

FRENCH SPRING CHICKEN
mushroom fricassee, truffle oil

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

SIDE DISHES

(pre-select three items for the table)

Mashed Potato | Creamy Spinach | Steamed Asparagus | Grilled Broccolini
Sautéed Wild Mushroom | French Fries



SWEETS

(pre-select two items)

Tiramisu | Crème Brûlée | Chocolate Fudge Cake



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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

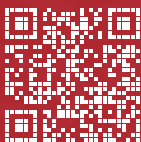


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WOO-WANCHAI @ WOOLLOO-MOOLLOO.COM

WWW.WOOLLOO-MOOLLOO.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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