



Venue:

**Woolloomooloo Restaurant
Level 3, Swissotel The Stamford**

Date:

**Monday, 2 April 2018 –
Sunday, 15 April 2018**

Time:

Lunch: 12pm – 2.30pm

Dinner: 6.30pm – 12mn

Price:

Lunch: \$58 ++ / pax

Dinner: \$68++/ pax

Chef:

Dinesh



Woolloomooloo

LUNCH MENU (Choose 1 from Each Course)

STARTERS

Caesar Salad

Romaine Lettuce, Parmesan, Anchovy Dressing

Blue Swimmer Crab Cake

Tartare Sauce, Coleslaw, Tahitian Lime

ENTREE

Beef Aglio Olio

Argula, Truss Tomatoes, Au Jus

Pan Seared Barramundi

Lyonnaise Potatoes, Sauteed Broccoli, Ikura Hollandaise

Grassfed Australian Sirloin

Garlic Mash, Truss Tomatoes Mushroom Diane Sauce

DESSERT

Chocolate Raspberry Tart

Raspberry Gel, Mixed Berries

Warm Banana Cake

Vanilla Ice Cream, Almond Crumble

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DINNER MENU (Choose 1 from Each Course)

STARTERS

Woolloomooloo Salad

Filet Mignon, Heart of Palm, Mustard Vinaigrette

Garlic Prawn

Lobster Cream, Garlic Chips, Sofrito

SOUP

Cream of Forest Mushroom

Garlic Croutons, Parmesan, Truffle Oil

ENTREE

Linguine Carbonara

Applewood Smoked Bacon, Parmesan, Egg Yolk

Pan Seared New Zealand King Salmon

Sauteed Bean Sprouts, Broccoli, Tosa Soy

150 Day Grain Fed Australian Ribeye

Roasted Kipfler Potatoes, Grilled Asparagus, Red Wine Reduction

DESSERT

Chocolate Raspberry Tart

Raspberry Gel, Mixed Berries

Warm Banana Cake

Vanilla Ice Cream, Almond Crumble

Service charge at 10% and government taxes applies.

Our team members will be on hand to assist with any dietary requirement.

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Information shown may not reflect recent changes. Please check with each restaurant for current hours, pricing, and menu information.

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