



SET LUNCH MENU

Mon - Fri 11:30 - 15:00

2 - COURSES

Starter (or Dessert)
& Main Course

HK\$ 180

3 - COURSES

Starter & Main Course
plus a Dessert

HK\$ 210

STARTER

Chef's Soup of the Day

2 choices, including a vegan option 
served with crusty baguette

Pan Fried Prawn Dumplings

On a Thai red curry sauce

Greek Orzo Pasta Salad

Cherry tomatoes, bell peppers, cucumber, red onion, fresh mint and olives, in a balsamic dressing - topped with crumbled feta cheese and oregano

DESSERT

Creamy Rice Pudding

Topped with fresh mango

Fresh Fruit Salad

A mix of seasonal fruits & berries

vegan 
vegetarian 

MAIN

Flame Grilled Black Angus Rump **add \$20**

With an age balsamic glaze - served with French fries and a watercress salad

Pan Fried Norwegian Salmon Fillet **add \$25**

Topped with a mango avocado salsa - served with herb buttered potatoes and a mixed salad, with shaved fennel

Baked Chicken Roulade

Filled with goats cheese, sundried tomato & spinach - served with mashed potatoes and haricot beans - drizzled with a lemon butter sauce

Pork Stroganoff

Comfort classic - tender pork strips, cooked in a creamy mushroom sauce - served with fettuccine

Falafel Buddha Bowl

With quinoa, beetroot salsa, red onion, edamame, carrot, radish avocado and hummus - with a sumac vinaigrette

DRINKS

Soft Drinks | Tea | Coffee

HK\$ 30

Peroni Beer | Stella | Corona 0%
Pinot Grigio | Chardonnay
Cab Sav | Prosecco

HK\$ 55

WINE SPECIALS

Cabernet Sauvignon | Shiraz
Pinot Grigio | Chardonnay
Prosecco

HK\$ 270 a bottle

5% staff gratuity applied to dine-in bill



THE OOLAA BURGER SET LUNCH MENU

Mon - Fri 11:30 - 15:00

Starter + Oolaa Burger or
Oolaa Burger + Dessert

HK\$ 180

OOLAA BURGER

100% Wagyu beef patty
tomato, lettuce and onion topped
with mature cheddar - served with
French fries and burger sauce

Change to Impossible Meat 
Add \$15

SWAP YOUR FRIES

HK\$ 25

Sweet Potato Fries | Garlic Mushrooms
Steamed Broccoli | Cauliflower Cheese |
Rocket, Tomato & Parmesan Salad



HEALTHY SMOOTHIES

HK\$ 65 Lunchtime special!

The Energizer

Mango, banana, blueberries,
chia seeds, honey and greek yogurt



Very Berry

Raspberries, strawberries,
blueberries, honey and
apple juice



Green Goddess

Celery, cucumber, apple,
avocado, kale, turmeric
and oat milk



Night Vision

Carrot, ginger, avocado,
cucumber, celery,
turmeric & almond milk



vegan 
vegetarian 