



SET LUNCH MENU

Mon - Fri 11:30 - 15:00

2 - COURSES

Starter (or Dessert)
& Main Course

HK\$ 170


3 - COURSES

Starter & Main Course
plus a Dessert

HK\$ 200

STARTER

Chef's Soup of the Day

2 choices, including a vegan option 
served with crusty baguette

Chili Lime Crab Cakes

On a zesty bell pepper coulis

Watermelon Fattoush Salad

With vine tomatoes, cucumber, radish, bell peppers,
and pomegranate, in lemon vinaigrette -
topped with summac pita croutons

DESSERT

Blueberry Cheesecake

Fresh Fruit Salad

A mix of seasonal fruits & berries

vegan 
vegetarian 

MAIN

Flame Grilled NZ Sirloin Steak **add \$30**

Topped with cognac cream mushroom sauce
- served with chive mashed potatoes, roast
vine tomatoes and garlic haricot beans

Pan Fried Sea Bass **add \$20**

Drizzled with red curry sauce - served with
coconut rice and stir fried green vegetables

1/2 Lemony Herb Roasted Chicken

With French fries, an avocado and tomato mixed
salad and roast garlic mayo

Sumac Roasted Lamb Rump

Served sliced on babaganoush, with a lentil
tabbouleh salad, topped with crumbled
feta cheese

****served medium rare only****

Super Green Veggie Linguine

A medley of green veggies, tossed in zesty
gremolata - served with garlic herb toast

DRINKS

Soft Drinks | Tea | Coffee

HK\$ 30

Peroni Beer | Stella | Corona 0%
Merlot | Cab Sav | Chardonnay
Pinot Grigio | 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\$ 175

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

SHAKE IT UP

HK\$ 50

Strawberry or

Vanilla Milkshake

vegan 
vegetarian 