



SET LUNCH MENU

Mon - Fri 11:30 - 15:00

2 - COURSES

Starter (or Dessert)
& Main Course

HK\$ 185

3 - COURSES

Starter & Main Course
plus a Dessert

HK\$ 215

STARTER

Chef's Soup of the Day

2 choices, including a vegan option 
served with crusty baguette

Garlic & Chili Calamari

With fresh lime and sriracha mayo

Roasted Pumpkin Salad

Mesclun salad, pumpkin seeds and
feta cheese tossed in a honey
mustard vinaigrette

MAIN

Steak Diane **add \$30**

Flame grilled Australian Ribeye, topped with a
creamy brandy mushroom sauce - served with
truffle mashed potatoes, grilled asparagus and
roast vine tomatoes....classic!

Salmon Red Thai Curry

Served with Jasmine rice and roti bread

Greek Chicken Bowl

Tabbouleh couscous, lemon garlic yogurt,
tahini hummus, fresh mint, coriander, feta
and pomegranate - served with pita bread

Chipotle Shredded Pork Burger

BBQ pork, in toasted brioche bun,
topped with a pineapple 'slaw -
served with French fries

Spaghetti Aglio e Olio

Scorched tomatoes, garlic, chili flakes,
white wine and extra virgin olive oil

****Add Prawns for \$35****

DESSERT

Red Velvet Cake

With vanilla ice cream

Fresh Fruit Salad

A mix of seasonal fruits & berries

vegan 
vegetarian 

DRINKS

Soft Drinks | Tea | Coffee

HK\$ 30

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

HK\$ 55

WINE SPECIALS

Cabernet Sauvignon | Shiraz
Pinot Grigio | Chardonnay
Prosecco

HK\$ 270 a bottle

10% staff gratuity



THE OOLAA BURGER SET LUNCH MENU

Mon - Fri 11:30 - 15:00

Starter + Oolaa Burger or
Oolaa Burger + Dessert

HK\$ 185

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 