



SET LUNCH MENU

Mon - Fri 11:30 - 15:00

2 - COURSES

Main Course
plus Starter or Dessert

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

Pan Fried Pork Dumplings

With a chili ginger soy sauce

Crispy Falafel

On a toasted mini pita, with beetroot hummus and feta crumble

DESSERT

Churros Chocolate Sundae

With vanilla ice cream, chocolate fudge, almond flakes and chopped strawberries

Fresh Fruit Salad

A mix of seasonal fruits & berries

vegan 
vegetarian 

MAIN

Spice Rubbed Roast Hanger Steak **add \$20**

Served sliced - with French fries and a sundried tomato & arugula salad
****cooked medium only****

Orange Crusted Salmon Fillet **add \$20**

On a lentil tabbouleh - topped with dill yoghurt and served with a fennel salad

Chicken Schnitzel

Drizzled with a lemon herb butter sauce - served on Lyonnaise potatoes, creamed spinach and with roast vine tomatoes

Char Grilled Lamb Burger

In a toasted brioche bun, with tomato relish and mint mayo - served with sweet potato fries

Wild Mushroom Linguine Aglio e Olio

Tossed with shimeji mushrooms, baby spinach and cherry tomatoes - served with herb focaccia

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\$ 170

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 