



SET LUNCH MENU

Mon - Fri 11:30 - 15:00

2 - COURSES

Starter (or Dessert)
& Main Course

HK\$ 175

3 - COURSES

Starter & Main Course
plus a Dessert

HK\$ 205

STARTER

Chef's Soup of the Day

2 choices, including a vegan option 
served with crusty baguette

Pan Fried Pork Dumplings

On a roasted tomato and sesame coulis

Rainbow Kale Salad

Red radish, broccoli, carrot, fennel,
red cabbage, bell peppers & pickled peppers,
in an apple cider vinaigrette

MAIN

Oolaa's Spaghetti Bolognaise

Deliciously rich Wagyu beef ragu, tossed with
spaghetti - topped with parmesan - served
with garlic herb baguette

Pan-Fried Sea Bass **add \$25**

On a Provençal stew, of tomatoes, olives,
potatoes, onions & fennel, with baby
asparagus - drizzled with basil oil and
topped with a basil parmesan crumb

Bangers & Mash

Grilled Cumberland pork sausages, with
creamy mashed potatoes, onion gravy,
garden peas and roast tomatoes

Chicken Schnitzel

With French fries and a zesty tomato
avocado salad

Crispy Falafel Couscous Bowl

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

****Vegan option available****

DESSERT

Banoffee Pie

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\$ 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



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 