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 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

DESSERT

Banoffee Pie
With vanilla ice-cream

Fresh Fruit Salad
A mix of seasonal fruits & berries

vegan
vegetarian

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****

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$ 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

vegan
vegetarian

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