



STARTERS		SALADS			
Chef's Soup of the Day 2 choices, including dairy free <u>or</u> vegan option - served with crusty baguette	\$65 	Oolaa's Cobb flame-grilled beef, chicken <u>or</u> grilled salmon	\$195		
Char Grilled Lemon Chicken Skewers 6 pcs - drizzled with paprika yoghurt	\$150	Beetroot, Lentil & Halloumi with asparagus, sun blush tomatoes and mint, tossed in balsamic vinaigrette	\$175 		
Spicy Tempura Prawn Lettuce Wraps 3 pcs - on a butter lettuce shell - with jalapeño, avocado, mango and chipotle mayo	\$150	Spicy Tuna Sashimi & Mango with romaine lettuce, cucumbers and jalapeños in a lemon chili bean dressing	\$180		
Wok Flashed Garlic & Chili Calamari with fresh lime and a sweet chili aioli	\$175	Char Grilled Pesto Chicken with baby spinach, pine nuts, parmesan and cherry tomatoes in balsamic dressing	\$170		
Vietnamese Rice Paper Rolls Beetroot & Avocado with sweet chili coriander dipping sauce	\$140 	Lebanese Fattoush vine tomatoes, cucumber, radish, bell peppers and pomegranate in sumac vinaigrette topped with pita croutons and fresh mint option to add feta cheese	\$165 		
Spiced Roasted Cauliflower on a bed of hummus - served with toasted pita bread	\$145 	Kale & Red Apple brussel sprouts, broccoli, dried cranberries and sunflower seeds - tossed in a poppy seed dressing	\$165 		
Pan Fried Veggie Dumplings 8 pcs - in a soy ginger and a chili garlic sauce	\$145 	Pomegranate Quinoa Tabbouleh with chickpeas, in sumac vinaigrette - topped with hummus and served with toasted pita	\$150 		
Chipotle Chicken Fajita Quesadilla with guacamole, crème fraîche and pico de gallo	\$140	Add to your salad: grilled salmon grilled chicken grilled halloumi smoked salmon	\$60		
Slow Roasted Pork Belly Lollipops 6 pcs - with smoky bbq hoisin sauce	\$160				
Spicy Miso Tuna Poke & Avocado Stack in a wasabi citrus soy - with wonton 'crisps'	\$140				
Black Angus Beef Sliders 4pcs - topped with mature cheddar, crispy bacon and tomato chutney	\$140				
Maryland Crab Cake 'Bites' with tartar sauce	\$170				
Baja Pulled Pork Tacos 4 pcs - cotija cheese, pico de gallo and avocado	\$150				
Impossible Vegan Meatballs in zesty tomato sauce - with toasted pita bread	\$140 				
		GREAT FOR SHARING			
		Buffalo Chicken Wings 10 pcs - served with blue cheese dip, ranch sauce and veggie sticks	\$140		
		Antipasto Platter parma ham, olives, pistachio chili feta dip, stuffed peppers, pickled vegetables and manchego cheese - served with herb toasts	\$170		
		Loaded Nachos baked with mixed cheeses - topped with salsa guacamole, crème fraîche and jalapeños add chipotle pulled pork (+50)	\$130 		

PIZZAS & FLATBREADS					
Margarita Pizza fresh basil, cherry tomatoes, buffalo mozzarella and sweet basil	\$150 	Vegan Flatbread vine tomatoes, mushrooms, baby spinach, capsicum, red onion and gremolata add Parma ham	\$155 		
Tandoori Chicken Pizza red onion and baby spinach topped with mint yoghurt, mango chutney	\$170		\$225		
Pepperoni Pizza spicy Italian salami	\$165	Turkish Spiced Lamb Flatbread with tahini - topped with red onion, coriander, mint, chopped tomatoes and pomegranate	\$195		
No Service Charge					



MAINS



- Sweet Potato & Vegetable Gnocchi

in a thai red curry coconut sauce
drizzled with basil oil

\$145
- Beer Battered Fish & Chips

with green pea puree, tartar sauce, malt vinegar

\$170
- Char-Grilled Salmon

on tabbouleh cous cous with beetroot salsa,
lemon yoghurt and pomegranate

\$200
- Salmon Fish Cakes

topped with tartar sauce - served with french fries,
shaved fennel and rocket & citrus salad

\$180
- Impossible Vegan Meatloaf

chestnut, sage, apricot & onion stuffing, with sweet
potato mash, haricot beans and cranberry gravy

\$185
- Sizzling Fajitas

with flour tortillas salsa, guacamole,
sour cream and jalapeños - choose from:
chicken | beef | chicken & beef (+\$20) | veggie

\$175

- Chicken Parmigiana

topped with fresh tomato sauce and pesto
served with french fries and rocket parmesan salad

\$165
- Pistachio & Herb Crusted Lamb Fillet

on cauliflower puree - served with ratatouille,
au jus and fresh mint sauce

\$220
- Slow Roasted Pork Belly

on a warm kale, cherry tomato & bacon
quinoa - with roasted apple sauce and jus

\$200
- Butter Chicken Curry

with pilau rice, garlic coriander naan, tomato
cucumber raita and mango chutney

\$170
- 1/2 Herb Roasted Chicken & Chips

with seeded honey mustard 'slaw and chicken gravy

\$170
- BBQ Glazed Baby Back Pork Ribs, 1/2 Rack

with creamy charred corn slaw and french fries

\$250

PASTA & RISOTTO

All pastas are egg- and dairy-free.

- Spaghetti Carbonara

crispy pancetta, shallots, parmesan and garlic
tossed with organic egg yolk

\$165
- Wagyu Beef Spaghetti Bolognaise

a favourite!

\$180
- Salmon Puttanesca Rigatoni

in a lightly spiced tomato sauce - topped with
sliced olives, capers and anchovies

\$180
- Linguine Aglio e Olio

scorched tomatoes, garlic, chili flakes,
white wine and extra virgin olive oil
with fresh clams - alle vongole

\$140
- Tuscan Kale Farfalle

tossed with sun blush tomatoes, bocconcini,
baby spinach and broccolini - with pine nuts

\$190
- Wild Mushroom Risotto

with truffle oil - topped with chopped parsley

\$170
- Chicken & Asparagus Risotto

with mixed herbs and white wine
topped with shaved parmesan

\$145
- \$165

SIDES

- french fries | sweet potato fries| steakhouse fries

\$65
- creamy mashed potatoes | sweet potato mash
- garlic herb mushrooms | steamed broccoli
- caesar salad | rocket, tomato & parmesan salad
- cauliflower cheese | steamed spinach

BURGERS

- Oolaa's Char-Grilled Burger

100% Wagyu Beef

\$175

cheese: swiss | blue | mature cheddar
+1 topping: fried egg | pickle 'chips' | mushrooms
jalapeños | beetroot relish | avocado smash | bacon
+1 sauce: romesco | chipotle | burger
- Impossible Meat Burger

with tomato, lettuce and onion
mature cheddar option available

\$165
- Grilled Chicken, Bacon & Avocado

topped with avocado tomato 'smash' and
thousand island dressing
add provolone cheese (+15)

\$160
- Chipotle Shredded Pork Burger

BBQ pulled pork - topped with
caramelised pineapple

\$160
- All burgers served in a brioche bun with french fries
change your side (+ \$25) | gluten free bun (+\$15)

FROM THE GRILL

- N.Z. Premium Grass-fed

Tenderloin - 8 oz

\$345
- US Certified Black Angus

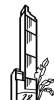
Ribeye - 12 oz

\$550
- Served with choice of one side dish, a whole roasted garlic,
vine tomatoes and choice of sauce:
hollandaise | blue cheese crumble | black pepper
salsa verde | cafe de paris butter | marsala mushroom

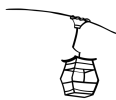
Visit Oolaa in:



Tseung Kwan O



Central



Tung Chung



Star Street

*Change your toast to gluten free (+\$10)
Gluten & dairy-free options available

Vegan
Vegetarian

No Service Charge