





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

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



MAINS



<b>Sweet Potato &amp; Vegetable Gnocchi</b> in a thai red curry coconut sauce drizzled with basil oil	\$145
<b>Beer Battered Fish &amp; Chips</b> with green pea puree, tartar sauce, malt vinegar	\$170
<b>Char-Grilled Salmon</b> on tabbouleh cous cous with beetroot salsa, lemon yoghurt and pomegranate	\$200
<b>Salmon Fish Cakes</b> topped with tartar sauce - served with french fries, shaved fennel and rocket & citrus salad	\$180
<b>Impossible Vegan Meatloaf</b> chestnut, sage, apricot & onion stuffing, with sweet potato mash, haricot beans and cranberry gravy	\$185
<b>Sizzling Fajitas</b> with flour tortillas salsa, guacamole, sour cream and jalapeños - choose from: chicken   beef   chicken & beef (+\$20)   veggie	\$175

<b>Chicken Parmigiana</b> topped with fresh tomato sauce and pesto served with french fries and rocket parmesan salad	\$165
<b>Pistachio &amp; Herb Crusted Lamb Fillet</b> on cauliflower puree - served with ratatouille, au jus and fresh mint sauce	\$220
<b>Slow Roasted Pork Belly</b> on a warm kale, cherry tomato & bacon quinoa - with roasted apple sauce and jus	\$200
<b>Butter Chicken Curry</b> with pilau rice, garlic coriander naan, tomato cucumber raita and mango chutney	\$170
<b>1/2 Herb Roasted Chicken &amp; Chips</b> with seeded honey mustard 'slaw and chicken gravy	\$170
<b>BBQ Glazed Baby Back Pork Ribs, 1/2 Rack</b> with creamy charred corn slaw and french fries	\$250

PASTA & RISOTTO

All pastas are egg- and dairy-free.

<b>Spaghetti Carbonara</b> crispy pancetta, shallots, parmesan and garlic tossed with organic egg yolk	\$165
<b>Wagyu Beef Spaghetti Bolognese</b> a favourite!	\$180
<b>Salmon Puttanesca Rigatoni</b> in a lightly spiced tomato sauce - topped with sliced olives, capers and anchovies	\$180
<b>Linguine Aglio e Olio</b> scorched tomatoes, garlic, chili flakes, white wine and extra virgin olive oil with fresh clams - alle vongole	\$140
<b>Tuscan Kale Farfalle</b> tossed with sun blush tomatoes, bocconcini, baby spinach and broccolini - with pine nuts	\$170
<b>Wild Mushroom Risotto</b> with truffle oil - topped with chopped parsley	\$145
<b>Chicken &amp; Asparagus Risotto</b> with mixed herbs and white wine topped with shaved parmesan	\$165

SIDES

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

BURGERS

<b>Oolaa's Char-Grilled Burger</b> 100% Wagyu Beef cheese: swiss   blue   mature cheddar +1 topping: fried egg   pickle 'chips'   mushrooms jalapeños   beetroot relish   avocado smash   bacon +1 sauce: romesco   chipotle   burger	\$175
<b>Impossible Meat Burger</b> with tomato, lettuce and onion *mature cheddar option available*	\$165
<b>Grilled Chicken, Bacon &amp; Avocado</b> topped with avocado tomato 'smash' and thousand island dressing add provolone cheese (+15)	\$160
<b>Chipotle Shredded Pork Burger</b> 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)	

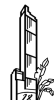
FROM THE GRILL

<b>N.Z. Premium Grass-fed</b> Tenderloin - 8 oz	\$345
<b>US Certified Black Angus</b> 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	

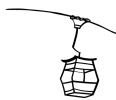
Visit Oolaa in:



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