




STARTERS

Chef's Soup of the Day \$75
2 choices, including one vegan option 
- served with crusty baguette


Char Grilled Lemon Chicken Skewers  \$160
6 pcs - drizzled with paprika yoghurt

Lettuce Tacos
4 pcs - on a butter lettuce 'cup'

- **Prawn Tempura** \$190
with jalapeño, avocado, mango, shiso leaf and sriracha mayo
- **Vegan Sang Choy Bau**   \$160
with water chestnuts, mushrooms, Impossible mince and fresh chili

Wok Flashed Garlic & Chili Calamari \$175
with fresh lime and a sweet chili aioli

Vietnamese Rice Paper Veggie Rolls   \$155
8 pcs - with a sweet chili coriander dipping sauce

Spiced Roast Cauliflower  \$155
on a bed of hummus - served with toasted pita bread

Pan Fried Veggie Dumplings  \$160
8 pcs - with a chili ginger soy sauce

Spicy Chicken Quesadilla \$155
with guacamole, sour cream and pico de gallo

Slow Roasted Pork Belly Lollipops \$170
6 pcs - with smoky bbq hoisin sauce

Spicy Ahi Tuna & Avocado Tian \$175
in a wasabi citrus soy - with wonton 'crisps'

Flame Grilled Beef Sliders \$160
4pcs - with mature cheddar, lettuce, pickles, crispy bacon and tomato chutney


Crab Cake 'Bites' \$185
6 pcs - with sriracha mayo


Baja Pulled Pork Tacos  \$160
4 pcs - cotija cheese, pico de gallo and avocado


SALADS

Oolaa



Oolaa's Cobb Salad \$195
flame-grilled beef, chicken or grilled salmon


Char Grilled Salmon Niçoise Salad  \$185
kipfler potatoes, lettuce, red onion, green beans, olives and anchovies - in lemon herb vinaigrette

Spicy Tuna Sashimi & Mango Salad  \$220
with romaine lettuce, cucumber and jalapeños - in a lemon chili bean dressing

Pesto Chicken Salad  \$175
with baby spinach, pine nuts, parmesan and cherry tomatoes - in a balsamic dressing

Lebanese Fattoush Salad  \$170
vine tomatoes, cucumber, radish, bell peppers and pomegranate, in sumac vinaigrette - topped with pita croutons and fresh mint

Beetroot, Lentil & Halloumi Salad   \$180
with asparagus, cherry tomatoes and mint - in aged balsamic vinaigrette



Pomegranate Tabbouleh Couscous Salad  \$170
with chickpeas, in sumac vinaigrette - topped with hummus and served with toasted pita

Add To Your Salad: \$60
grilled salmon (\$70) | grilled chicken breast
grilled halloumi | feta cheese (\$50)

GREAT FOR SHARING


Korean Chicken Wings \$150
8 pcs - with blue cheese dip, ranch dressing and veggie 'sticks'


Antipasto Platter \$175
parma ham, olives, pistachio chili feta dip, stuffed peppers, pickled vegetables and manchego cheese - served with herb toasts

Fully Loaded Nachos   \$150
baked with mixed cheeses - topped with pico de gallo, guacamole, sour cream and jalapeños
with chipotle pulled pork \$200

PIZZA & FLATBREAD

Gluten-free option available 

Margarita Pizza  \$150
fresh basil, cherry tomatoes, bocconcini mozzarella and pesto drizzle

The Very Veggie Flatbread  \$175
vine tomatoes, mushrooms, baby spinach, capsicum, red onion and a gremolata drizzle
with parma ham \$225

Slow Roasted Harissa Lamb Pita \$215
tabbouleh couscous, lemon yogurt, hummus, fresh mint, coriander, red onion and pomegranate

Tandoori Chicken Pizza \$180
with red onion and baby spinach - topped with mint yoghurt, mango chutney


Pepperoni Pizza \$165
spicy Italian salami and chili flakes

No Service Charge


MAINS



- Thai Red Curry Gnocchi**  \$165
with sweet potato and vegetables, in a thai red curry coconut sauce - drizzled with basil oil
- Beer Battered Fish & Chips** \$185
with green pea puree, tartar sauce and malt vinegar
- Char-Grilled Norwegian Salmon** \$225
on a pomegranate tabbouleh couscous - topped with beetroot salsa and mint yoghurt
- Salmon Fish Cakes** \$185
topped with tartar sauce - served with french fries and a rocket, shaved fennel, citrus salad
- 1/2 Herb Roasted Chicken & Chips** \$185
with a tomato & avocado salad
- Sizzling Fajitas** \$180
with flour tortillas, salsa, guacamole, sour cream and jalapeños - choose from:
chicken | beef | chicken & beef (+\$20) | veggie 
Gluten-free option available - lettuce cups 

- Chicken Parmigiana** \$180
topped with fresh tomatoes and pesto - served with french fries and a rocket parmesan salad
- Pistachio & Herb Crusted Lamb Fillet** \$245
on cauliflower puree - with ratatouille, au jus and fresh mint sauce
- Slow Roasted Cracklin' Pork Belly** \$215
on a warm kale, cherry tomato & bacon quinoa - with roasted apple sauce and jus
- Butter Chicken Curry** \$175
with pilau rice, garlic coriander naan, tomato cucumber raita and mango chutney
- Pan-Fried Sea Bass**  \$230
on cauliflower puree, with roasted romanesco and a vierge tomato sauce
- BBQ Glazed Baby Back Pork Ribs, 1/2 Rack** \$275
with creamy charred corn slaw and french fries

PASTA & RISOTTO

All pasta types are egg and dairy free
Gluten-free option available: Penne | Spaghetti 

- Spaghetti Carbonara** \$165
crispy pancetta, shallots and parmesan - tossed with organic egg yolk
- Wagyu Beef Spaghetti Bolognese** \$180
an Oolaa favourite!
Meat-Free Spaghetti Bolognese available 
- Salmon Puttanesca Rigatoni** \$180
in a spicy tomato sauce, with kalamata olives, capers and anchovy
- Linguine Aglio e Olio**  \$155
scorched tomatoes, garlic, chili flakes, white wine and extra virgin olive oil
with blue swimmer crab
- Tuscan Kale Farfalle**  \$175
tossed with cherry tomatoes, baby spinach, bocconcini mozzarella, broccolini and pine nuts
- Wild Mushroom Risotto**  \$155
drizzled with truffle oil
- Lemon Chicken & Asparagus Risotto** \$160
with green peas, charred lemon and fresh mixed herbs

SIDES

- french fries | sweet potato fries | steakhouse fries \$70
- creamy mashed potatoes | sweet potato mash
- garlic herb mushrooms | steamed broccoli
- caesar salad | rocket, tomato & parmesan salad
- cauliflower cheese | steamed spinach

BURGERS

Gluten-free bun available (+\$15) 

- Oolaa's Char-Grilled Burger - 100% Wagyu** \$190
cheese: swiss | blue | mature cheddar
+1 topping: fried egg | pickle 'chips' | mushrooms
jalapeños | sliced beetroot | avocado smash | bacon
+1 sauce: romesco | chipotle | burger | sriracha mayo
- Meat-Free Burger**  \$180
with tomato, lettuce and red onion
add cheese
- Grilled Chicken, Bacon & Avocado** \$170
topped with avocado tomato 'smash' and thousand island dressing
with provolone cheese (+15)
- Chipotle Shredded Pork Burger** \$170
BBQ pulled pork - topped with caramelised pineapple

All burgers served in a brioche bun with french fries
change your side (+ \$25)

FROM THE GRILL

- N.Z. Premium Grass-Fed** \$360
Tenderloin - 8 oz
 - US Certified Black Angus** \$580
Ribeye - 12 oz
- 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 | marsala mushroom


Visit Oolaa in:




*Change your toast to gluten free (+\$10)

Gluten & dairy-free options available

No Service Charge

Vegan 

Vegetarian 

Gluten free 

STARTERS 頭盤

Chef's Soup of the Day 是日餐湯 兩款選擇，其中一款屬純素選擇  -配香脆法棍包	\$75
Char Grilled Lemon Chicken Skewers  碳燒檸檬雞肉串 6串 - 配紅椒酸乳酪	\$160
Lettuce Tacos 生菜包 4件 - 以牛油生菜包裹	\$190
• 大蝦天婦羅 配墨西哥辣椒、牛油果、芒果 紫蘇葉及是拉差香辣沙律醬	\$160
• 純素生菜包  配馬蹄、蘑菇、植物肉碎及鮮辣椒	\$160
Wok Flashed Garlic & Chili Calamari 蒜香辣椒酥炸魷魚 配新鮮青檸及甜辣蒜油	\$175
Vietnamese Rice Paper Veggie Rolls  越式素菜米紙卷 8件 - 伴甜辣芫茜醬	\$155
Spiced Roasted Cauliflower  風味香料烤椰菜花 伴鷹嘴豆泥 - 配烤彼得包	\$155
Pan Fried Veggie Dumplings  香煎素餃 8件 - 配香辣薑汁豉油	\$160
Spicy Chicken Quesadilla 香辣雞肉芝士夾餅 配牛油果醬、酸忌廉及墨西哥莎莎醬	\$155
Slow Roasted Pork Belly Lollipops 慢煮一口燒豬腩 6件 - 配煙熏風味燒烤海鮮醬	\$170
Spicy Ahi Tuna Poke & Avocado Tian 香辣黃鱔吞拿魚生配牛油果層層疊 配芥辣柚子醬油 - 伴雲吞“脆脆”	\$175
Flame Grilled Beef Sliders 香烤牛肉迷你漢堡 4件 - 配熟成車打芝士、生菜、酸瓜 香脆煙肉及蕃茄香辣甜酸醬	\$160
Crab Cake 'Bites' 一口蟹肉餅 6件 - 配是拉差香辣沙律醬	\$185
Baja Pulled Pork Tacos  南加州手撕豬肉墨西哥粟米餅 4件 - 配墨西哥歌迪亞芝士、 墨西哥莎莎醬及牛油果	\$160

SALADS 沙律

Oolaa

Oolaa's Cobb Salad Oolaa 招牌沙律 可選烤牛肉、雞肉 或 烤三文魚	\$195
Char Grilled Salmon Niçoise Salad  香烤三文魚尼斯沙律 薯仔、生菜、紫洋蔥、青豆、橄欖及鯷魚 佐香草檸檬沙律醬	\$185
Spicy Tuna Sashimi & Mango Salad  香辣吞拿魚生配芒果沙律 配羅馬生菜、青瓜及墨西哥辣椒， 佐檸香豆瓣沙律醬	\$220
Pesto Chicken Salad  意式青醬雞肉沙律 配菠菜苗、松子、巴瑪芝士及車厘茄 佐意大利黑醋	\$175
Lebanese Fattoush Salad  黎巴嫩式蔬菜沙律 蕃茄串、青瓜、水蘿蔔、燈籠椒及石榴， 拌以鹽膚木果油醋汁，配彼得包粒及新鮮薄荷	\$170
Beetroot, Lentil & Halloumi Salad  紅菜頭、扁豆及哈羅米芝士沙律 配蘆筍、車厘茄及薄荷， 拌以意大利陳年黑醋	\$180
Pomegranate Tabbouleh Couscous Salad  塔布勒石榴中東小米沙律 配鷹嘴豆拌以鹽膚木果油醋汁 伴鷹嘴豆泥配香烤彼得包	\$170
Add to your salad: 沙律添加配料: 烤三文魚 (\$70) 烤雞肉 烤哈羅米芝士 羊奶芝士	\$60

SHARING 齊齊分享

Korean Chicken Wings 韓式風味雞翼 8件雞翼連藍芝士醬、田園沙律醬及蔬菜條	\$150
Antipasto Platter 意式小食拼盤 巴瑪火腿、橄欖、開心果辣椒羊奶芝士醬、醃辣椒、醃酸菜、西班牙曼徹戈羊奶芝士連香草多士	\$175
Fully Loaded Nachos  芝士焗墨西哥粟米片 多種芝士烤焗 - 伴墨西哥莎莎醬、牛油果醬、 酸忌廉及墨西哥辣椒 加配香辣手撕豬肉	\$150
	\$200

PIZZAS & FLATBREADS 披薩及薄餅

提供無麩質選擇 	
Margarita Pizza  瑪加列特披薩 新鮮羅勒、車厘茄、西蘭花苗 水牛芝士及青醬	\$150
The Very Veggie Flatbread  純素薄餅 蕃茄串、蘑菇、菠菜苗、甜椒、 紫洋蔥及意大利歐芹檸檬蒜蓉醬汁 加配巴瑪火腿	\$175
	\$225

Slow Roasted Harissa Lamb Pita 慢煮香辣羊肉彼得包 配塔布勒小米、檸檬乳酪、鷹嘴豆泥、 新鮮薄荷、芫茜、紫洋蔥及石榴	\$215
Tandoori Chicken Pizza 印度天多尼烤雞肉披薩 紫洋蔥及菠菜苗淋上薄荷乳酪及芒果甜酸醬	\$180
Pepperoni Pizza 意大利辣肉腸披薩 香辣意式莎諾美腸及辣椒片	\$165

No Service Charge

MAINS 主菜

Oolaa

- Thai Red Curry Gnocchi**  \$165
泰式紅咖哩馬鈴薯丸子
配蕃薯及雜菜伴泰式椰香紅咖哩汁佐羅勒油
- Beer Battered Fish & Chips** \$185
啤酒脆漿炸魚薯條
配青豆蓉、他他汁、麥芽醋
- Char-Grilled Norwegian Salmon** \$225
香烤挪威三文魚
配塔布勒小米石榴沙律和紅菜頭莎莎
佐薄荷乳酪醬
- Salmon Fish Cakes** \$185
三文魚餅
佐他他汁 - 配薯條、
火箭菜、茴香絲及柑橘沙律
- 1/2 Herb Roasted Chicken & Chips** \$185
香草烤雞半隻配薯條
伴蕃茄牛油果沙律
- Sizzling Fajitas** \$180
熱辣辣墨西哥鐵板燒
配墨西哥薄餅、蕃茄沙沙、牛油果醬、
酸忌廉及墨西哥辣椒 - 可選擇配：
雞肉 | 牛肉 | 雞肉及牛肉 (+\$20) | 蔬菜 
無麩質可選 - 生菜 

- Chicken Parmigiana** \$180
意式巴瑪芝士雞扒
佐鮮蕃茄及意大利青醬
配薯條及火箭菜巴瑪芝士沙律
- Pistachio & Herb Crusted Lamb Fillet** \$245
開心果及香草面層焗羊柳
底層鋪滿椰菜花蓉 - 配普羅旺斯燉雜菜、
原肉汁及鮮薄荷醬
- Slow Roasted Cracklin' Pork Belly** \$215
慢煮香脆烤腩肉
配羽衣甘藍、車厘茄及煙肉
藜麥 - 佐烤蘋果醬及原肉汁
- Butter Chicken Curry** \$175
牛油雞肉咖喱
配摩囉飯、蒜蓉芫茜烤餅、
蕃茄青瓜乳酪及芒果甜酸醬
- Pan Fried Sea Bass**  \$230
香煎海鱸魚
配椰菜花蓉、羅馬椰菜花
佐法式檸香蕃茄醬
- BBQ Glazed Baby Back Pork Ribs, 1/2 Rack** \$275
香烤豬肋骨, 半排
配濃滑烤粟米沙律及薯條

PASTA & RISOTTO 意粉及意大利飯

- 所有意粉均不含蛋及乳製品
無麩質選項: 長通粉 | 意粉 
- Spaghetti Carbonara** \$165
卡邦尼意粉
香脆煙肉、紅蔥頭、巴瑪芝士
以有機蛋黃拌勻
- Wagyu Beef Spaghetti Bolognese** \$180
和牛肉醬意粉
顧客首選!
可選擇純素版本 
- Salmon Puttanesca Rigatoni** \$180
三文魚粗管麵
香辣蕃茄醬汁 - 配橄欖片、水瓜柳及鯷魚
- Linguine Aglio e Olio**  \$155
香蒜攪油扁意粉
烤蕃茄、蒜蓉、辣椒片、
白酒及特級初榨橄欖油
加配藍花蟹肉
- Tuscan Kale Farfalle**  \$175
托斯卡納羽衣甘藍蝴蝶粉
拌以車厘茄、菠菜苗、迷你水牛芝士、
西蘭花苗及松子
- Wild Mushroom Risotto**  \$155
野菌意大利飯
配松露油 - 灑上蕃茜碎
- Lemon Chicken & Asparagus Risotto** \$160
雞肉蘆筍意大利飯
配青豆、烤檸片及雜香草

SIDES 配菜每款

- a-炸薯條 | b-炸蕃薯條 | c-炸粗薯條 \$70
d-香滑薯蓉 | e-蕃薯蓉 | f-蒜香香草蘑菇
g-蒸西蘭花 | h-凱撒沙律
i-火箭菜、蕃茄及巴瑪芝士沙律
j-芝士焗椰菜花 | k-蒸菠菜

Oolaa 分店位置:








BURGERS 漢堡包

- 提供無麩質選擇 (+\$15) 
- Oolaa's Char-Grilled Burger - 100% Wagyu** \$190
Oolaa招牌漢堡 - 百分百和牛
芝士: 瑞士芝士 | 藍芝士 | 熟成車打芝士
+1 項配料: 煎蛋 | 腌青瓜片 | 蘑菇 |
墨西哥辣椒 | 紅菜頭片 | 牛油果蓉 | 煙肉
+1 款醬汁: 西班牙紅椒果仁醬 |
墨西哥煙燻辣椒醬 | 漢堡醬 | 是拉差香辣沙律醬
- Meat-Free Burger**  \$180
無肉漢堡
配蕃茄、生菜、洋蔥
有熟成車打芝士可供選擇
- Grilled Chicken, Bacon & Avocado** \$170
烤雞、煙肉及牛油果
配牛油果蕃茄蓉及千島醬
加意大利帕芙隆芝士 (+\$15)
- Chipotle Shredded Pork Burger** \$170
香辣手撕豬肉堡
手撕燒烤豬肉 - 配烤焦糖菠蘿
- 所有漢堡包均用法式軟包, 配炸薯條
改其他配菜(+\$25)

FROM THE GRILL 燒烤類

- N.Z. Premium Grass-fed** \$360
新西蘭優質草飼
牛柳 - 8 安士
- US Certified Black Angus** \$580
美國優質黑安格斯
肉眼扒 - 12 安士
- 連一款自選配菜、原個烤蒜頭、蕃茄串
可選醬汁: a-荷蘭汁 | b-藍芝士碎 | c-黑椒
d-青莎莎 | e-馬莎拉蘑菇

- *改成無麩質多士 (+\$10) 
- 無麩質及不含乳製品可供選擇 
- 不設加一服務費 
- 純素 
- 蛋奶素 
- 無麩質 