





| STARTERS | | SALADS | |  | |
|---|--|---|--|---|--|
| Chef's Soup of the Day 2 choices, including dairy free <u>or</u> vegan option - served with crusty baguette | \$70  | 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 | \$165 | 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 | \$145  | 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 | \$150  | 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 | \$150  | 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 | \$150 | 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 | GREAT FOR SHARING | | | |
| Spicy Miso Tuna Poke & Avocado Stack in a wasabi citrus soy - with wonton 'crisps' | \$150 | Buffalo Chicken Wings 8 pcs - served with blue cheese dip, ranch sauce and veggie sticks | \$140 | | |
| Black Angus Beef Sliders 4pcs - topped with mature cheddar, crispy bacon and tomato chutney | \$145 | Antipasto Platter parma ham, olives, pistachio chili feta dip, stuffed peppers, pickled vegetables and manchego cheese - served with herb toasts | \$170 | | |
| Maryland Crab Cake 'Bites' with tartar sauce | \$170 | Loaded Nachos baked with mixed cheeses - topped with salsa guacamole, crème fraîche and jalapeños add chipotle pulled pork (+50) | \$130  | | |
| 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  | | | | |

| 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 | \$165  | \$225 | |
| Tandoori Chicken Pizza red onion and baby spinach topped with mint yoghurt, mango chutney | \$175 | Turkish Spiced Lamb Flatbread with tahini - topped with red onion, coriander, mint, chopped tomatoes and pomegranate | \$195 | | |
| Pepperoni Pizza spicy Italian salami | \$165 | | | | |
| No Service Charge | | | | | |



MAINS



- Sweet Potato & Vegetable Gnocchi

in a thai red curry coconut sauce
drizzled with basil oil

\$155
- 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

\$180
- 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

\$180
- Grilled Chicken, Bacon & Avocado

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

\$170
- Chipotle Shredded Pork Burger

BBQ pulled pork - topped with
caramelised pineapple

\$170
- 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

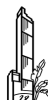
Ribeye - 12 oz

\$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

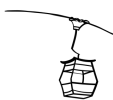
Visit Oolaa in:



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