



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

No Service Charge

STARTER

Chef's Soup of the Day

2 choices, including a vegan option
served with crusty baguette

Char Grilled Pork Neck - Thai Style

With papaya salad - on a spicy tamarind sauce

Greek Orzo Salad

Orzo pasta, cherry tomatoes, cucumber, red
onion, Kalamata olives, bell peppers and fresh
mint, in a white wine oregano vinaigrette -
topped with crumbled feta cheese

MAIN

Char-Grilled NZ Ribeye Steak **add \$35**

With Lyonnaise potatoes, creamed spinach
and roast vine tomatoes

Pan Fried Sea Bass **add \$15**

With ratatouille and cauliflower puree -
served with a capers & olive salsa


Herb Roasted Aussie Lamb Rump **add \$20**

Topped with mint salsa verde - served
with a balsamic lentil beetroot & asparagus
salad - topped with crumbled feta cheese
****served medium only****

1/2 Herb Roasted Chicken

French fries and a tomato & avocado salad

Tofu Massaman Curry

Asians vegetables, jasmine rice and roti bread
topped with crispy shallot 

DESSERT

Banoffee Pie

Biscuit base, with bananas,
cream & toffee

Fresh Fruit Salad

A mix of seasonal fruits & berries

DRINKS

Soft Drinks | Tea | Coffee

HK\$ 30

Peroni Beer | Stella Draft
Merlot | Cab Sav | Chardonnay
Pinot Grigio | Prosecco

HK\$ 55

WINE SPECIALS

Cabernet Sauvignon | Shiraz

Pinot Grigio | Chardonnay

Prosecco

HK\$ 250 a bottle

vegan 
vegetarian 




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

SHAKE IT UP

HK\$ 50

Strawberry or

Vanilla Milkshake

vegan 
vegetarian 