



SET LUNCH MENU

Mon - Fri 11:30 - 15:00

1 - COURSE

Main Course only

HK\$ 135

2 - COURSES

Main Course
plus Starter or Dessert

HK\$ 165

3 - COURSES


Starter & Main Course
plus a Dessert

HK\$ 195

No Service Charge

STARTER

Chef's Soup of the Day

2 choices, including a vegan option 
served with crusty baguette

Sesame Seared Ahi Tuna

On a red pepper vinaigrette

Beetroot & Lentil Salad

With baby spinach, asparagus, cherry tomatoes
and mint - tossed in balsamic vinaigrette
and topped with crumbled feta

****vegan option available****

MAIN

Flame Grilled N.Z Rib-Eye Steak **add \$30**

Topped with a miso mushroom sauce -
with creamed spinach, Lyonnaise
potatoes and roast vine tomatoes

Thai Green Curry Salmon **add \$20**

Char grilled salmon, on brown rice -
topped with a fragrant green
vegetable curry

1/2 Herb Roasted Chicken

With French fries, and a gem lettuce,
tomato & avocado salad

Lamb Rogan Josh

Mildly spiced Indian curry - served with
Jasmine rice, garlic coriander naan, mango
chutney and cucumber raita

Pasta all'Arrabiata

Roma tomatoes, garlic, red chili
and extra virgin olive oil - served
with toasted herb baguette

DESSERT

Banana Roti

Crunchy peanut butter and mascarpone

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 | Merlot

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\$ 170

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 