

DRINKS 飲品

BLACK COFFEE 咖啡 +30

WHITE COFFEE 牛奶咖啡 +40

Iced Coffee 凍 +5

Decaf 低咖啡因 +5

Soy Milk 轉豆奶 +5

TEA 紅茶 +30

English Breakfast 英式早餐茶

Floral Earl Grey 藍花伯爵茶

Long Jing Xifeng 龍井

Jasmine Green 茉莉綠茶

Blue Muffin Rooibos 藍莓博士茶

Fresh Mint 薄荷

Chamomile 洋甘菊

GLASS OF HOUSE WINE 餐酒 +50

MINERAL WATER 礦泉水

Sparkling Antipodes, NZ 氣泡水 0.5L | 45 1L | 80

Still Antipodes, NZ 礦泉水 0.5L | 45 1L | 80

BEER ON TAP 生啤酒 450ml | 85

Gweilo Lager, HK 4.2% 鬼佬淡啤, 香港

CANNED BEERS 罐裝啤酒 80

Gweilo Pale, HK 4.5% 鬼佬淡艾爾, 香港

Gweilo IPA, HK 4.8% 鬼佬IPA, 香港



Best Harbourview 維港海景

PRIVATE ROOM

for 8-24 persons
私人包廂 8-24位

Whatsapp: (+852) 6926 7115
email: events@woollypighk.com

WEEKDAY SET LUNCH

午市套餐

A + **B** 2-Course 二道菜套餐 | 178 Per Person

A + **B** + **C** 3-Course 三道菜套餐 | 238 Per Person

ADD-ON FOCACCIA BREAD +30

baked in-house

佛卡夏麵包、自家烘焙

A STARTER 前菜

DAILY SOUP

是日餐湯

GREEK SALAD (V)

Compressed cucumber, feta mousse, pickled cherry tomato, crispy chickpea, red onion, green olive vinaigrette
希臘沙律、青瓜、羊奶芝士慕斯、醃車厘茄、脆鷹嘴豆、紅洋蔥、橄欖醋汁

BEEF TARTARE ON TOAST +58

Dark rum foie gras torchon, egg yolk, pickled shallot
牛肉他他多士、配黑朗姆酒鴨肝凍、蛋黃、醃紅蔥頭

WHIPPED BEETROOT (V)

Walnut curd, honey roasted beetroot, compressed cucumber, rocket, chervil vinaigrette, flat bread
紅菜頭、合桃凝乳、蜜烤紅菜頭、青瓜、火箭菜、香芹油醋汁、薄餅

B MAIN COURSE 主菜

BEEF RAGU PAPPARDELLE

Genovese sauce, cherry tomato, Parmigiano Reggiano
燴牛頰肉手工寬面、熱拿亞醬、車厘茄、巴馬臣芝士

CARBONARA

Guanciale, Parmigiano Reggiano
卡邦尼意粉、風乾豬頰肉、巴馬臣芝士

MUSHROOM RISOTTO (V)

Porcini mushrooms, chanterelles, Parmigiano Reggiano
蘑菇意大利飯、牛肝菌、黃菇、巴馬臣芝士

AUSTRALIAN ANGUS GRAIN-FED FLANK 4+ +98

Carrot puree, red wine jus, roasted broccolini
澳洲穀飼安格斯牛腹排、甘筍蓉、紅酒汁、烤西蘭花苗

POACHED SALMON +78

Beurre blanc, celeriac puree, salmon roe, fennel, red onion
慢煮三文魚、白酒牛油醬、芹菜根蓉、三文魚籽、茴香、紅洋蔥

SIDES 配菜

FRIES +38

手切薯條

C DESSERT 甜品

DAILY DESSERT

是日甜品

TIRAMISU

Chocolate cookie, earl grey mousse, mascarpone, sponge cake
提拉米蘇、朱古力曲奇、伯爵茶慕斯、意大利軟芝士、海綿蛋糕

Subject to 10% service charge 另加10%服務費

V - Vegetarian 素食