



## Ala-Carte Menu

### **Woolloomooloo Steakhouse (Singapore)**

2 Stamford Road Level 3 Swissotel The Stamford Singapore 178882  
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## Starters

<b>A Little Taste of The Mediterranean</b>	<b>28</b>
Burrata Mozzarella, served with slow roasted tomato & basil, roasted bell peppers & sunflower seeds in garlic oil & Parma ham. All drizzled with premium olive oil	
<b>Smoked Scottish Salmon</b>	<b>28</b>
Served with rocket, capers, horseradish, shallots, lemon & toast points	
<b>Tuna &amp; Spanner Crab Tartare</b>	<b>32</b>
A base of avocado, orange, shallot & coriander topped with sweet spanner crab sashimi-grade tuna. Finished with sour cream & salmon roe	
<b>Australian Wagyu Beef Tenderloin Carpaccio</b>	<b>34</b>
MB 4-6 Australian Wagyu tenderloin, rocket leaves shaved Parmesan & seasoning	
<b>Sautéed Garlic Prawns</b>	<b>34</b>
Tiger prawns finished with Gewürztraminer, sofrito & garlic flakes enhanced by a dash of lobster bisque	
<b>Foie Gras</b>	<b>34</b>
Seared French duck liver, toasted homemade brioche, apple compote assorted seasoning salts & organic black pepper	
<b>Jumbo Prawn Cocktail</b>	<b>34</b>
Served with cocktail sauce & lime	
<b>Colossal Crab Lumps</b>	<b>34</b>
Hand picked, served over a bed of iceberg lettuce, Louis dressing mustard mayonnaise & lemon	
<b>Steak Tartare</b>	<b>36</b>
Handcut steak tartare, served with capers, shallots, horseradish, gherkins chives, spring onion, sour cream & avruga caviar	
<b>Jumbo Lump Crab Cake</b>	<b>36</b>
Served with mustard mayonnaise, tartare sauce, lime & coleslaw	
<b>Broiled Georges Bank Sea Scallops</b>	<b>38</b>
Wrapped in applewood smoked bacon, served with mango chutney & topped with salmon roe	
<b>Spanish Ham Selection</b>	<b>38</b>
Served with sun dried tomatoes, olives, artichokes, piquillo peppers with Feta cheese & focaccia crackers <i>Fermin, Salamanca, 100% Iberico</i> <i>Aged for 20 to 24 months</i> <i>Aged for 30-36 months, Bellota Reserva</i>	

## Our Oyster Selection

<b>Fresh oysters on the shell from the coldest water around the world</b>	<b>per piece</b>
<b>Natural on the Half Shell</b>	<b>7</b>
Served with Mignonette sauce, Tabasco & lemon	
<b>Kilpatrick</b>	<b>8</b>
Classic: onions, bacon, thyme & Worcestershire sauce	

Subject to 10% service charge & 7% GST

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## Soups

<b>Cream of Forest Mushroom</b>	<b>23</b>
Creamy & smooth served with garlic croutons, Parmesan cheese & truffle oil	
<b>French Onion Soup</b>	<b>23</b>
Served with French baguette crouton & Gruyère cheese	
<b>Lobster Bisque</b>	<b>28</b>
Our classic at Woolloomooloo, finished with a dash of Cognac & lobster meat	

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## Caesar Salad Selection

All completed with Grana Padano shaves, croutons & bacon bits

<b>Classic</b>	<b>23</b>
<b>With Grilled Chicken Breast</b>	<b>27</b>
<b>With Mixed Seafood</b>	<b>29</b>
Scallops, prawns, crabmeat & smoked salmon	

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## Salads

<b>Garden Salad</b>	<b>19</b>
Romaine, baby spinach, heart of palm & cherry tomato tossed with mustard vinaigrette & truffle oil	
<b>Centre Cut Iceberg Lettuce with Blue Cheese</b>	<b>22</b>
Crispy bacon, premium olive oil, diced tomato & spring onion	
<b>Centre Cut Iceberg Lettuce with Jumbo Lump Crab</b>	<b>30</b>
Louis dressing, premium olive oil & diced tomato	
<b>Woolloomooloo Salad</b>	<b>32</b>
Char-grilled filet mignon, romaine, baby spinach, button mushrooms, heart of palm & cherry tomato tossed with mustard vinaigrette & truffle oil	

## From the Butchers Block

Each steak has been handpicked & cut in house before being expertly seared on our 1800 °F broiler

### All steaks are served with the following sauces

**Au Jus      Peppercorn      Mushroom      Red Wine Madeira**

### Australian Black Angus Beef Selection

Grass fed, 3-4 weeks wet aged

Homestead Beef, Victoria

8 ounce

**Filet Mignon**

62

**Filet Oscar**

72

With crab meat, crouton & béarnaise sauce

**Beef Wellington**

76

With mushroom duxelle, Parma ham & foie gras, wrapped with puff pastry

Grass fed, 3-4 weeks wet aged

Great Southern Pinnacle, Victoria

16 ounce

12 ounce

**Sirloin**

92

69

120-day grain fed, 4 weeks wet aged

Augustus, Stanbroke, Queensland

16 ounce

12 ounce

**Rib Eye**

96

72

**Wooloomooloo Steak**

78

Rib eye steak marinated with Cajun spice

200-day grain fed, 4 weeks wet aged

Augustus, Stanbroke, Queensland

35 ounce

**Porterhouse**

140

### Australian Wagyu Beef Selection

350-day grain fed, 2-3 weeks wet aged

Margaret River City Farms, Perth

1 ounce

**Wagyu Tomahawk (limited availability)**

5

### USDA Prime Beef Selection

150-day corn fed, 2-3 weeks wet aged

Double R Ranch, Idaho

16 ounce

12 ounce

**Rib Eye**

117

88

### Irish Black Angus Beef Selection

Grass fed, 35-day dry aged

John Stone Farms, Co. Longford

12 ounce

**Sirloin**

80

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## Other Specialties

<b>Wild Mushroom Rigatoni</b> Served with a rich wild mushroom cream sauce & black truffle paste	<b>38</b>
<b>Roasted Spatchcock Chicken</b> Served with morel & chanterelle sauce	<b>50</b>
<b>Pan Seared Barramundi Fillet</b> Served with lime, Lyonnaise potatoes & tomato sauce with olive oil & capers	<b>58</b>
<b>Grilled New Zealand King Salmon Fillet</b> Served with thinly sliced carrot and zucchini, broad beans, bean sprouts in lemon rice vinegar & soy sauce	<b>60</b>
<b>Dorper Lamb Cutlets</b> Crusted with persillade & served with red wine sauce	<b>72</b>

## Side Dishes

<b>Potatoes / Starch</b>		<b>Vegetables</b>	
<b>Hash Brown</b>	<b>16</b>	<b>Sautéed Onions</b>	<b>14</b>
<b>Baked Idaho Potato</b> with sour cream & bacon	<b>16</b>	<b>Side Salad</b> Green salad / Caesar salad	<b>14</b>
<b>Lyonnaise Potatoes</b>	<b>16</b>	<b>Wild Mushrooms</b> in garlic butter	<b>14</b>
<b>Mashed Potato</b>	<b>16</b>	<b>Sautéed Spinach</b> with mushrooms	<b>14</b>
<b>French Fries</b>	<b>16</b>	<b>Steamed Broccoli</b>	<b>16</b>
<b>Truffle Macaroni &amp; Cheese</b>	<b>18</b>	<b>Creamy Corn</b>	<b>16</b>
		<b>Creamy Spinach</b>	<b>16</b>
		<b>Steamed Asparagus</b> with Hollandaise sauce	<b>19</b>
		<b>Grilled Asparagus</b> with Hollandaise sauce	<b>19</b>

## Desserts

<b>Italian Gelato</b> Classic vanilla, caramel, chocolate & raspberry sorbet	<b>16</b>
<b>Crème Brûlée</b> Served with fresh mint, strawberries & blueberries	<b>19</b>
<b>Pavlova</b> Served with Chantilly cream, fresh fruits & passion fruit coulis	<b>20</b>
<b>Apple Crumble</b> Served with vanilla gelato & custard sauce	<b>20</b>
<b>Bread &amp; Butter Pudding</b> Freshly baked vanilla bread pudding, pastry cream, homemade praline & classic vanilla gelato	<b>21</b>
<b>Woolloomooloo Lemon &amp; Lime Pie</b> Topped with Italian meringue & served with orange chips & vanilla tuile	<b>22</b>
<b>Woolloomooloo Cheesecake</b> Traditional uncooked Philadelphia cheesecake served with red berry compote & yoghurt sorbet	<b>23</b>
<b>Soufflé</b> Flavors to choose from: chocolate, raspberry, passion fruit or Grand Marnier	<b>24</b>
<b>Woolloomooloo Hot Chocolate Cake</b> With a warm liquid centre & classic vanilla gelato	<b>30</b>
<b>Cheese Board (For Two)</b> Brie de Meaux, Sainte-Maure, Fourme d'Ambert, Comté All served with rye toast, nuts, raisins & quince paste	<b>34</b>