

WOOLLY PIG HK

2024 *Valentine's Day* *Menus*



HU'E
DINING · BAR · LOUNGE

MAJO
TAPAS PAELLA BAR

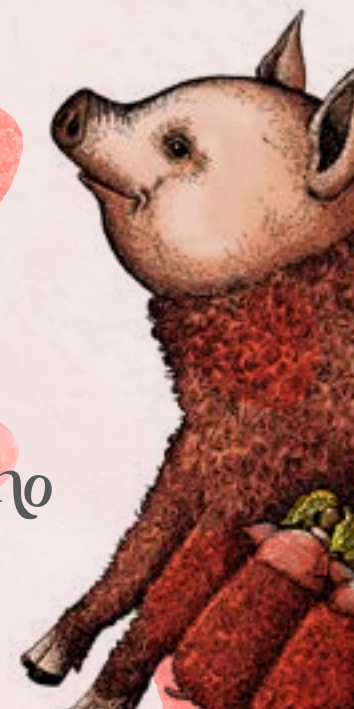
INK
SEAFOOD BAR | 海鮮吧

DISTRICT
eight
WINE & STEAK

Milk & Cream
HONEST ICE CREAM

BATHERS

ManMano



HUE

DINING · BAR · LOUNGE



Valentine's Set Dinner

Book Now

VALENTINE'S DAY MENU

14TH FEBRUARY, 2024

4 Course \$1,280 per person | 四道菜 每位\$1,280

Add \$490 per person to match with wine pairing | 加配餐酒每位\$490

CANAPÉS – 1ST 餐前小食

Mackerel | *toasted brioche, avocado & horseradish*
漬鯖魚 | 烤牛油麵包、牛油果、辣根

Black Truffle | *whipped ricotta & celeriac*
黑松露 | 意大利 ricotta 芝士、芹菜頭

🍷 Charles Heidsieck Brut Rosé, NV, Reims, FRANCE

BREAD 自家製酸種麵包

Sourdough | *French butter & wild rose salt*
自家製酸種麵包 | 法國牛油及野生玫瑰鹽

STARTER 前菜 CHOICE OF 每位任擇其一

Lobster
citrus & vanilla poached, butternut squash cannelloni, blood orange vinaigrette (supplement +65)
龍蝦 | 柑橘及雲尼拿、澳洲南瓜長通心意粉、血橙醋油醬 (額外加65)
🍷 G.D. Vajra Langhe Petracine, 2017, Riesling, Piedmont, ITALY

Wagyu Ox Cheek
warm terrine, caramelised cauliflower purée, pickled onion, bone marrow snow, foie gras velouté
和牛面頰 | 法式批、焦化椰菜花蓉、漬洋蔥、牛骨髓碎、鴨肝濃湯
🍷 Greystone, 2022, Barrel Fermented Sauvignon Blanc, North Canterbury, NEW ZEALAND

Burrata (V)
heirloom tomato, kalamata olive, olive oil caviar & basil sorbet
流心水牛芝士 | 原種蕃茄、黑橄欖、橄欖油、羅勒雪葩
🍷 Brancaia Il Bianco, 2019, Sauvignon Blanc/Viognier, Tuscany, ITA

MAIN 主菜 CHOOSE ONE 每位任擇其一

Monkfish
razor clams, saffron & fennel emulsion, ratte potato & chicken consommé
鮫鱈魚 | 蠔子、乳化番紅花及茴香、手指薯、雞清湯
🍷 Stonier, 2022, Pinot Noir, Mornington Peninsula, AUSTRALIA

M8 Striploin
2GR Wagyu, truffled potato pave, crisp cabbage & kimchi jam & black truffle jus (supplement +120)
M8 西冷牛排 | 澳洲 2GR 和牛、千層薯、脆椰菜、泡菜醬、黑松露汁 (額外加120)
🍷 Domaine Bosquet des Papes, 2019, GMS Noir, Chateauneuf Du Pape, FRANCE

Risotto (V)
porcini purée, trumpet mushroom, pickled eringi, grilled button mushroom & 24 month Comte
意大利飯 | 牛肝菌蘑菇蓉、喇叭菇、漬杏鮑菇、烤白蘑菇、24月法國康提芝士
🍷 Château Roylland Grand Cru, 2017, Merlot/ Cab Franc, Saint-Émilion, FRANCE

DESSERT 甜品 CHOOSE ONE 每位任擇其一

Pavlova
strawberry compôte, strawberry jelly, basil gel, strawberry & crème fraîche ice cream
蛋白霜脆餅 | 糖煮士多啤梨、士多啤梨啫喱、羅勒啫喱、士多啤梨及法式酸忌廉雪糕
🍷 De Bortoli Noble 1, 2018, Botrytis Semillon, Yarra Valley, AUSTRALIA

Dark Chocolate
chocolate & hazelnut mousse, chocolate ganache, chocolate shortbread & bitter chocolate ice cream
黑朱古力 | 朱古力及榛子慕斯、朱古力漿、朱古力牛油酥餅、苦朱古力雪糕
🍷 Prince de Saint-Aubin, 2019, Sémillon/ Sav Blanc/ Moscatel/ Sauternes, FRANCE

All prices subject to 10% service charge.
We kindly request our guests to return tables after 2 hours, so we may accomodate other guests.

DISTRICT
eight
WINE & STEAK



*Valentine's Day
Set Dinner*

Book Now

DISTRICT *eight*

PARIS BISTRO
STEAK & WINE
ELEMENTS

VALENTINE'S DAY SET MENU 14th February, 2024

\$420 per person (+10%) 每位\$420 min 2 persons | 2 Courses (starter & main)

optional add-on special dessert platter 迷你甜品拼盤

STARTER 前菜
choice of 任擇其一

FRENCH BAGUETTE
nut & seed butter
法式長麵包、果仁種子牛油

SCALLOPS CEVICHE
fig compote, avocado, citrus, coriander & chives
醃帶子 | 無花果醬、牛油果、柑橘、芫荽、香蔥

ORGANIC CHICKEN TERRINE
chicken liver pâté & brioche
有機雞肉凍 | 雞肝醬、法國布里歐麵包

LOBSTER BISQUE
croutons, Cognac & chives
龍蝦濃湯 | 麵包粒、干邑白蘭地、香蔥

MAIN COURSE 主菜
choice of 任擇其一

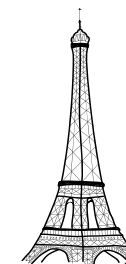
ROAST DUCK BREAST
beetroot, spiced orange gel, quinoa & Madeira jus
烤鴨胸 | 紅菜頭、五香橙啫喱、藜麥、Madeira 紅酒汁

SEARED SALMON
asparagus, baby carrots, feve purée & beurre blanc
燒三文魚 | 蘆筍、迷你蘿蔔、青豆蓉、法式白汁

PEA RISOTTO (V)
almonds, parmesan & nut oil
青豆意大利飯 | 杏仁、巴馬臣芝士、堅果油

or
SHARING STEAK
安格斯肉眼扒
for two persons 兩人份

**450G ANGUS RIBEYE FROM YARABAH FARM
(+100 FOR TWO)**
Yorkshire pudding, kale & Port wine jus
安格斯肉眼扒 | Yarabah 農場肉眼扒450克、
約克郡布丁、羽衣甘藍、砵酒汁 (+100)



**ADD-ON
OPTIONS**

**ADD A GLASS
OF CHAMPAGNE (+120)**
Gosset Cuvée Extra Brut,
NV, Pinot Noir, Chardonnay,
Pinot Meunier, France

MINERAL WATER (+70)
礦泉水
Still or Sparkling
Antipodes, NZ 1L



**SPECIAL
DESSERT PLATTER
FOR TWO (+150)**
迷你甜品拼盤
3 mini desserts to share with
personalised message

Hazelnut caramel eclair,
chocolate orange tart &
strawberry profiteroles
榛果焦糖泡芙、橙朱古力撻、
士多啤梨泡芙

all prices subject ot 10% service charge



BATHERS



Valentine's Day Sharing Set Dinner For 2

Book Now

VALENTINE'S DAY

14 FEBRUARY | SHARING MENU FOR TWO

All eight dishes served | 八道菜 二人共享餐單

Add a glass of champagne +100 | Gosset Cuvée Extra Brut, NV, Pinot Noir, Chardonnay, Pinot Meunier, France

SHARING STARTER 小食拼盤

Tomato & Pesto (V)

Seasonal tomatoes, nuts, pesto dressing & greens
番茄、青醬 | 時令番茄、果仁、青醬、蔬菜

Cod Fish Fritters

Atlantic cod fish fritters, cumin & honey sauce
炸鱈魚餅 | 大西洋鱈魚油餅、小茴香、蜜糖

Cheese & Mushroom Quiche (V)

Shitake mushroom, Manchego, Emmental cheese & caramelised onion
芝士蘑菇批 | 香菇、西班牙曼切高芝士、瑞士艾民頓芝士、焦糖洋蔥

ADD OYSTERS FOR THE TABLE:

Coffin Bay with mignonette dressing (6 pcs) +180
另加 \$180 – 澳洲Coffin Bay生蠔 配木犀草汁 (6隻)

MAIN COURSE 主菜

to share 主菜共享

Octopus & Potato

Grilled octopus, potato terrine & smoked pepper aioli
八爪魚、薯仔 | 烤八爪魚、千層薯仔、煙燻辣椒蒜蓉蛋黃醬

Rossini Tenderloin

Grass-fed tenderloin, seared foie, baby carrots & Porto wine sauce
羅西尼牛排 | 草飼牛柳、香煎鴨肝、迷你蘿蔔、砵酒醬

Spinach Cannelloni (V)

Spinach cannelloni, green asparagus, ricotta cheese, pecan nuts & truffled bechamel
菠菜捲 | 蘆筍、ricotta芝士、碧根果、松露法式白醬

DESSERT 甜品

to share 主菜共享

Red Velvet Cookie (V)

Red velvet gooey cookie heart shape, vanilla ice cream & white chocolate sauce
紅絲絨曲奇 | 心形天鵝紅絲絨曲奇、雲尼拿雪糕、白朱古力醬

Almond Cake (V)

Light almond cake, butter cream & brown sugar toffee sauce
杏仁蛋糕 | 杏仁蛋糕、牛油忌廉、黑糖太妃醬

\$450 per person (+10% service charge) | 每位\$450

MAJO

TAPAS PAELLA BAR



Valentine's Day Sharing Set Dinner For 2

Book Now

VALENTINE'S DAY

14th February, 2024

4 Course Sharing Set Menu \$490 per person (minimum 2 persons) | 四道菜共享套餐 每位\$490 (兩位起)

🍷 Add 2 hour free-flow vintage Cava (2020 Catalan Cava by Roger Goulart) for \$230 | 加配\$230 可享2小時無限量暢飲西班牙氣泡酒

Menu served to share · 共享套餐

APERITIVO · 小食

JEREZ Y ACEITUNAS

choose from a selection of MAJO sherry
& served with house olives
任選一款MAJO雪莉酒、橄欖

TOSTADA DE JAMÓN

Acorn-fed Ibérico ham "Arturo Sánchez"
on coca bread toast & extra virgin olive oil
橡果餵飼伊比利亞火腿、麵包多士、
特級初榨橄欖油

CROQUETA DE BOLETUS Y TRUFA (V)

Homemade truffled porcini croquettes
自家制松露牛肝菌炸丸子

PRIMEROS · 前菜

HUEVO Y FOIE

Organic egg, potato cubes & foie gras sauce
有機雞蛋、薯仔粒、鵝肝醬

MAR Y MONTAÑA

Surf & turf seared Hokkaido scallops, Ibérico pork jowl & veal jus
北海道帶子、伊比利亞豬頸肉、牛油汁

SEGUNDOS · 主菜

CARRILLERA DE TERNERA

Slow cooked Wagyu beef cheek, PX sauce, sweet potato purée, asparagus & shitake
慢煮牛面頰、雪莉酒醬汁、番薯蓉、蘆筍、香菇

EL POSTRE · 甜品

CORAZÓN CORAZÓN

Coconut mousse with strawberry core, lychee foam & raspberry meringue bark
椰子慕斯士多啤梨、荔枝泡沫、紅桑子蛋白脆餅

10% service charge applies to all menu prices

INK



Valentine's Day Sharing Set Dinner For 2

Book Now

INK

VALENTINE'S DAY

This Valentine's Day, surprise your loved one with an alfresco inspired French feast and enjoy Hong Kong's most unique harbour view from the Avenue of Stars.

14th February, 2024 | 5.30pm/6pm or 8.30pm/ 8.45pm

\$480 per person | Add a glass of Pink Sparkling (+75)
Minimum 2 persons

SHARING STARTER 小食拼盤

SHARING PLATTER

Prosciutto, salami, chicken liver pâté, fruit and nuts,
Comte cheese & baguette
意式火腿、意式肉腸、雞肝醬、水果、果仁、
芝士、法國長麵包

ENTRECÔTE to share 主菜共享

PAN ROASTED RIB EYE

Café de Paris sauce & frites, mixed leaf & walnut salad
烤肉眼扒、Café de Paris 牛油醬 & 薯條、雜菜核桃沙律

DESSERT 甜品

CHOCOLATE ÉCLAIR

Crème diplomat
朱古力閃電泡芙、法式忌廉

All prices are subject to 10% service charge

ManoMano

HANDMADE PASTA



Valentine's Day Sharing Set Dinner For 2

Book Now

Valentine's Day Menu

14 FEBRUARY, 2024

3 Course Menu (antipasto, soup, pasta) | \$345 per person (minimum of 2 persons) | 3道菜套餐 | 最少 2人以上 | 每位 \$345
Add a glass of Prosecco \$60 | +\$60 加配 氣泡酒1杯

ANTIPASTO TO SHARE 共享小食

24 Months Prosciutto di Parma

Crispy focaccia & olives
24月 意大利帕馬火腿、
脆香草麵包、橄欖

Meatballs

Beef & spicy Nduja, tomato & basil
香烤牛肉丸、香辣肉醬、番茄及羅勒

Arancini

Squid ink & mozzarella
意式燉飯球、墨魚汁、意大利水牛芝士

SOUP 湯

Forest Mushroom Cappuccino

Truffle mushroom duxelles & nutmeg
野生蘑菇湯、蘑菇泥、肉豆蔻

CHOICE OF MAIN 主菜

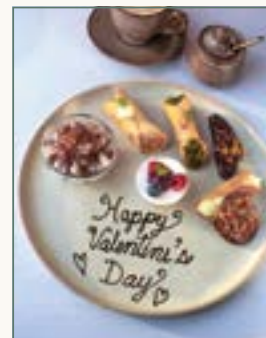
(choose one below · 每位可選一款)

Linguine di Mare

Tiger prawns, semi dried cherry tomato, roasted
capsicum & prawn bisque
海鮮扁意粉、老虎蝦、日曬番茄乾、烤燈籠椒、蝦濃湯醬

Bistecca

Australia Wagyu flank, rocket, shaved Parmesan,
Nebbiolo jus & homemade chips
澳洲穀物飼養牛腹扒、火箭菜及巴馬臣芝士、
意大利紅酒汁、自家製 手切薯條



DESSERT PLATTER FOR SHARING

+65 per person (min 2 persons)

共享甜品拼盤 每位 +65

Italian Pistachio Cream Horn, Tiramisu,
Cannoli (lemon mascarpone & salted
caramel)

忌廉牛角捲 | 意式酥皮及開心果忌廉
(檸檬意式軟芝士及海鹽焦糖漿)

ADD-ON DRINK 飲品另加

Nitro Fruit Teas 氮氣果茶

Cold Brewed Persimmon Peach Tea
冷泡林柿蜜桃茶 +15

Organic Lemon Ginger
有機檸檬薑茶 +15

10% service charge applies to all items | 以上價目均另收加一服務費 | Restaurant by Woolly Pig HK

HUE

BAR & DINING



Private Dining Room

Do you have a special occasion on the horizon? HUE's exclusive dining room seats up to 24 people, and comes with sweeping harbour views.

Price starts from HKD\$8,000.

ENQUIRE NOW