



Photos are for reference only
圖片只供參考

Appetizers & Salads 頭盤/沙律

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|--|---------|
| 1. Crab Meat and Shrimp Salad with Avocado
牛油果蟹肉大蝦沙律 | HK\$158 |
| 2. Organic Mixed Vegetable Salad with Smoked Salmon and Pan Fried Scallop
煙三文魚、香煎帶子配有機雜菜沙律 | HK\$158 |
| 3. Apple, Orange and Celery Salad
蘋果香橙西芹沙律 | HK\$148 |
| 4. Organic Mixed Vegetable Salad with Balsamic Vinegar
有機雜菜沙律配陳醋汁 | HK\$98 |
| 5. Caesar Salad
凱撒沙律
(+ HK\$40 with Shrimp, Scallop or Smoked Salmon
加\$40配蝦、帶子或煙三文魚) | HK\$98 |

Hot Soups 熱湯

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|--|--------|
| 1. Lobster Bisque Soup
法式龍蝦湯 | HK\$78 |
| 2. Black Truffle with Mixed Mushroom
黑松露雜菌湯 | HK\$78 |
| 3. Cream of Organic Roasted Pumpkin
有機南瓜忌廉湯 | HK\$68 |
| 4. Daily Soup
是日餐湯 | HK\$45 |



+HK\$40 with Puff Pastry and preparation time is 20 minutes
加\$40可升級為酥皮湯及製作需時20分鐘

Seafood 海鮮

- | | |
|--|---------|
| 1. Baked Fresh American Lobster with Cream Cheese (whole)
芝士白汁焗新鮮波士頓龍蝦 (一隻) | HK\$388 |
| 2. Roasted Salmon Fillet with Special Sauce (250g)
秘製汁焗香煎三文魚 (250 克) | HK\$238 |
| 3. Halibut Saikyo Miso Yaki
西京燒比目魚 | HK\$218 |

*Preparation time is 25 minutes
製作需時25分鐘

Charcoal Grill 炭燒扒類

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|--|---------|
| 1. Charcoal Grilled U.S. 1855 Angus Rib Eye (12 oz)
炭燒美國1855安格斯肉眼牛扒 (12 安士) | HK\$388 |
| 2. Charcoal Grilled U.S. Angus Beef Tenderloin (10 oz)
炭燒美國安格斯牛柳 (10 安士) | HK\$328 |
| 3. Charcoal Grilled Australian Rack of Lamb (350g)
炭燒澳洲羊架 (350 克) | HK\$268 |
| 4. Charcoal Grilled Australian Pork Chop (20 oz)
炭燒澳洲厚切保潔豬扒 (20 安士) | HK\$228 |

Chef Recommendation 名廚孖寶

Choose one of the below
以下任選其一

- A. Charcoal Grilled Australian Rack of Lamb
炭燒澳洲羊架
- B. Charcoal Grilled Sirloin Steak (8 oz)
炭燒西冷扒 (8 安士)
- C. Charcoal Grilled Thick Cut Pork Chop (10 oz)
炭燒厚切保潔豬扒 (10 安士)
- D. Grilled King Prawn (2 pcs)
扒大蝦 (2 隻)

Choose one of the below
以下任選其一

- 1. Sole Fillet
龍脷柳
- 2. Scallop (3 pcs)
帶子 (3 粒)
- 3. Cervelat Sausage (2 pcs)
司華力腸 (2 條)
- 4. Barramundi
鰱魚

HK\$258

Upgrade Items 升級優惠

+HK\$28

Add only HK\$28 for Daily Salad or Soup
凡惠顧加HK\$28可享
是日沙律或餐湯

Daily Salad 是日沙律



or
或

Daily Soup 是日餐湯



Main Courses
主菜

-  * 1. Roasted Pig Knuckle
with Black Pepper Sauce
燒德國咸豬手配黑椒汁
 - * 2. Roasted Spring Chicken
with Rosemary (450g)
迷迭香燒春雞 (450克)
- *Preparation time is 25 minutes
製作需時25分鐘

Pasta & Risotto
意大利麵及飯

Served with
 Coffee or Tea
 敬奉
 咖啡或茶

- | | | |
|---|---|---------|
|  | 1. Angel Hair with Prawn, Clam Meat,
Garlic & Chili
香蒜辣椒鳳尾蝦蜆肉天使麵 | HK\$168 |
| | 2. Seafood Risotto with Pumpkin Sauce
南瓜海鮮意大利飯 | HK\$148 |
| | 3. Linguine with Fresh Tomato, Scallops
and Prawns
鮮茄帶子鳳尾蝦扁意粉 | HK\$158 |
|  | 4. Black Truffle Paste
and Mixed Mushroom Risotto
黑松露醬雜菌意大利飯 | HK\$128 |
|  | 5. Spaghetti with Garlic Slices,
Fresh Tomato and Mixed Mushrooms
蒜片鮮茄雜菌炒意粉 | HK\$128 |
| | 6. Carbonara Penne
卡邦尼長通粉 | HK\$118 |
| | 7. Spaghetti Bolognese
焗肉醬意粉 | HK\$108 |
- *Preparation time is 25 minutes
製作需時25分鐘

Asian Delights
亞洲美食

Served with
Coffee or Tea
敬奉
咖啡或茶

- | | |
|---|---------|
| 1. Fried Rice with Scallop & Shrimp
with Black Truffle Paste
黑松露醬帶子蝦仁炒飯 | HK\$138 |
|  2. Baked England Pork Chop Fried Rice
with Tomato Sauce & Cheese
茄汁芝士焗英國豬扒飯 | HK\$138 |
|  3. Baked Ox Tongue Spaghetti
with Tomato Sauce & Cheese
茄汁芝士焗牛脷意粉 | HK\$128 |
- *Preparation time is 25 minutes
製作需時25分鐘
-

Served with
Coffee or Tea
敬奉
咖啡或茶

3. Braised Salmon Fillet
with Apple and Spinach
蘋果菠菜燴三文魚
- HK\$128
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Japanese & Korean Cuisine
日韓風味

Served with
Coffee or Tea
敬奉
咖啡或茶

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|--|---------|
| (with Janpese Rice 配日本米) | |
| 1. Eel with Rice Set Meal
鰻魚飯定食 | HK\$188 |
| 2. Japanese Style
Teriyaki Chicken Set Meal
日式照燒雞扒定食 | HK\$138 |
|  3. Kimchi Soup with Beef
in Stone Pot
泡菜湯牛肉石鍋定食 | HK\$148 |
|  4. Kimchi Soup with Bean Curd
in Stone Pot
泡菜湯豆腐石鍋定食 | HK\$128 |
| 5. Korean Stone Pot Delight
with Shrimp & Scallop
(Korean Meat Sauce or Hot Sauce)
韓式鮮蝦帶子石鍋飯 (韓式肉汁或辣汁) | HK\$138 |
| 6. Japanese Fried Rice with Beef
日式牛肉炒飯 | HK\$138 |
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A close-up photograph of a plate of dumplings, likely gyoza or potstickers, garnished with green herbs. A red banner with white and yellow text is overlaid on the image.

Southeast Asian Delights
東南亞美食

Served with
Coffee or Tea
敬奉
咖啡或茶

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|---|--|---|
|  | 1. Boneless Hainan Chicken Rice
無骨海南雞飯 | Half 半隻 HK\$218
Leg 雞腩 HK\$128
Breast 雞胸 HK\$98 |
|  | 2. Malaysian Coconut Curry (Beef Brisket/ Chicken/Beef Slices) with Rice
馬來西亞椰香咖喱(牛腩/雞肉/牛肉片)飯 | HK\$138 |
| | 3. Naan Bread (2 pcs)
印度酥油餅 (2 片)
(Excluding Beverage 不包飲品) | HK\$50 |
| | 4. Classic Yangzhou Fried Rice
經典揚州炒飯 | HK\$128 |
|  | 5. Singaporean Fried Rice Vermicelli
星洲炒米 | HK\$118 |
| | 6. Wok-fried Flat Noodle with Beef
乾炒牛河 | HK\$118 |

Sandwich & Pizza
三文治及薄餅

Served with
Coffee or Tea
敬奉
咖啡或茶

-  1. Club Angus Beef Burger HK\$138
(with Cheese, Pan fried Egg & Bacon)
安格斯牛肉漢堡包
(配芝士、煎蛋及煙肉)

2. Pepperoni and Herb Pizza (9 inches) HK\$128
香草辣肉腸薄餅 (9吋)

3. Smoked Salmon Pizza (9 inches) HK\$128
煙三文魚薄餅 (9吋)

4. Tomato and Cheese Pizza (9 inches) HK\$118
蕃茄芝士薄餅 (9吋)

5. Country Club Sandwich HK\$108
重量級公司三文治

The following two types of sandwiches are only available before 6pm
以下兩款三文治只在下午6時前供應

6. Grilled Ham and Cheese Sandwich HK\$88
扒芝士火腿三文治

7. Choice of 2 Kinds Sandwich HK\$78
(Ham, Smoked Salmon, Scrambled Egg, Cheese,
Tuna, Cucumber Sliced or Tomato Sliced)
自選三文治2款
(火腿、煙三文魚、炒蛋、芝士、吞拿魚、青瓜片或蕃茄片)

Dessert
甜品

1. Fresh Fruit Platter HK\$78
鮮果拼盆
2. Ice Cream Hot Cake (3 Scoops of Ice Cream) HK\$68
雪糕配熱香餅 (3 球雪糕)
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- A photograph of a fresh fruit platter served on a light blue ceramic plate. The platter is a colorful assortment of cut fruits, including halved strawberries, green kiwi slices, yellow pineapple chunks, orange segments, and clusters of purple and green grapes. The fruits are arranged in a circular pattern on the plate.

Beverages 飲品

Hot 熱飲

- | | |
|------------------|--------|
| 1. Cappuccino | HK\$40 |
| 意大利泡沫咖啡 | |
| 2. Ginseng Tea | HK\$38 |
| 花旗參茶 | |
| 3. Espresso | HK\$38 |
| 特濃咖啡 | |
| 4. Brewed Coffee | HK\$38 |
| 即磨咖啡 | |

Cold 凍飲

- | | |
|---|--------|
| 1. Milk Shake or Ice Cream Soda
(Chocolate, Vanilla or Mango Flavor)
奶昔或雪糕梳打
(朱古力、雲厘拿或芒果味) | HK\$40 |
| 2. Cappuccino
意大利泡沫咖啡 | HK\$40 |
| 3. Coffee
即磨咖啡 | HK\$38 |
| 4. Fruit Punch
雜果賓治 | HK\$38 |
| 5. Coke or Sprite with Lemon Slices
檸檬可樂或雪碧 | HK\$35 |

Snack
小食

- | | |
|--|---------|
| 1. Thai Snack Platter
(Sugar Cane Shrimp, Vietnamese Spring Rolls,
Pandan Leaf Wrapped Chicken,
Pork Skewers and Samosa)
泰式小食拼盤
(庶蝦、米紙卷、香葉包雞、豬肉串、咖喱角) | HK\$208 |
| 2. Assorted German Sausage Platter
德國腸拼盤 | HK\$168 |
| 3. Deep Fried Chicken Hammer (6 pcs)
and Chicken Nuggets (8 pcs)
炸雞鎚 (6 件) 及炸雞塊 (8 件) | HK\$98 |
| 4. Nachos (For Two Persons)
墨西哥脆餅 (2 位用) | HK\$88 |
| 5. Black Truffle Paste Cheese French Fries
黑松露醬芝士薯條 | HK\$78 |
| 6. Fried Chips / Potato Wedges
炸薯條或薯角 | HK\$68 |
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1. Kids Platter HK\$98
(Fried Chicken Hammers, Chicken Sausage,
French Fries & Spaghetti Bolognaise / Sweet Corn)
兒童拼盆
(炸雞鎚、雞肉腸、炸薯條及肉醬意粉或粟米粒)

Hot 熱飲

- | | |
|------------------|--------|
| 1. Cappuccino | HK\$40 |
| 意大利泡沫咖啡 | |
| 2. Ginseng Tea | HK\$38 |
| 花旗參茶 | |
| 3. Espresso | HK\$38 |
| 特濃咖啡 | |
| 4. Brewed Coffee | HK\$38 |
| 即磨咖啡 | |

Cold 凍飲

- | | |
|---|--------|
| 1. Milk Shake or Ice Cream Soda
(Chocolate, Vanilla or Mango Flavor)
奶昔或雪糕梳打
(朱古力、雲厘拿或芒果味) | HK\$40 |
| 2. Cappuccino
意大利泡沫咖啡 | HK\$40 |
| 3. Coffee
即磨咖啡 | HK\$38 |
| 4. Fruit Punch
雜果賓治 | HK\$38 |
| 5. Coke or Sprite with Lemon Slices
檸檬可樂或雪碧 | HK\$35 |

1. Kids Platter HK\$98
(Fried Chicken Hammers, Chicken Sausage,
French Fries & Spaghetti Bolognaise / Sweet Corn)
兒童拼盆
(炸雞鎚、雞肉腸、炸薯條及肉醬意粉或粟米粒)

Beverages
飲品

Hot 熱飲

- | | |
|------------------|--------|
| 1. Cappuccino | HK\$40 |
| 意大利泡沫咖啡 | |
| 2. Ginseng Tea | HK\$38 |
| 花旗參茶 | |
| 3. Espresso | HK\$38 |
| 特濃咖啡 | |
| 4. Brewed Coffee | HK\$38 |
| 即磨咖啡 | |

Cold 凍飲

- | | |
|---|--------|
| 1. Milk Shake or Ice Cream Soda
(Chocolate, Vanilla or Mango Flavor)
奶昔或雪糕梳打
(朱古力、雲厘拿或芒果味) | HK\$40 |
| 2. Cappuccino
意大利泡沫咖啡 | HK\$40 |
| 3. Coffee
即磨咖啡 | HK\$38 |
| 4. Fruit Punch
雜果賓治 | HK\$38 |
| 5. Coke or Sprite with Lemon Slices
檸檬可樂或雪碧 | HK\$35 |