



HONG KONG
GOLF CLUB

Daily Set Lunch

2 & 3 Sept 2024

Chicken Broth

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*Thinly Sliced Pork in Mushroom Sauce
served with Fettuccine*

or

Baked Sole Fillet with Rice and Sweet Corn Sauce

or

Sweet and Sour Prawns

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Coconut Tart

Freshly Brewed Coffee or Fine Tea

225



Nuts



Crustaceans

****Our kitchen handles nuts, seafood, shellfish, sesame seeds, wheat flour, eggs and dairy products.
Please advise our staff if you have any food allergies.**



HONG KONG
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Daily Set Lunch

4 & 5 Sept 2024

Cauliflower Cream Soup

or or or

Pan-fried Ox Tongue with Red Wine Sauce

or

Grilled Eel Rice Bowl

or

*Chicken and Wontons
with Green Vegetables and Supreme Soup*

or or or

Homemade Pineapple Sorbet

Freshly Brewed Coffee or Fine Tea

225



Nuts



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Daily Set Lunch

6 & 7 Sept 2024

Milanese Vegetable Minestrone Soup

or or or

Teriyaki Chicken with Rice

or

 *Thai Red Curry with Seafood*

or

 *Sautéed Beef with Broccoli and XO Sauce*

or or or

Coconut Mango Cake

Freshly Brewed Coffee or Fine Tea

225



Nuts



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Daily Set Lunch

9 & 10 Sept 2024

Wild Mushroom Cream Soup

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*Duck Confit with Red Cabbage Stew
and Creamy Mashed Potatoes*

or

 *Pan-fried Barramundi Fillet
with Cherry Tomatoes and Clam Jus*

or

Braised Beef Ribs with Black Pepper and Onion

CS CS CS

Chocolate Cake

Freshly Brewed Coffee or Fine Tea

225



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Daily Set Lunch

11 & 12 Sept 2024

Cold Gazpacho Soup

or or or

*Teriyaki Beef
with Eggplant and Japanese Rice*

or

*Indian Butter Chicken
served with Mint Chutney, Homemade Pickles
and Jeera Pulao Rice*

or

Sautéed Orange Roughy with Garlic and Bean Curd Stick

or or or

Lychee Mousse Cake

Freshly Brewed Coffee or Fine Tea

225



Nuts



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Daily Set Lunch

13 & 14 Sept 2024

Cream of Chicken Soup

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*Roast Leg of Lamb
with Mashed Potatoes and Thyme Jus*

or

*Sole Fillet Fritters with Tartar Sauce
served with French Fries and Side Salad*

or

Sweet and Sour Pork

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Fresh Fruit Tart

Freshly Brewed Coffee or Fine Tea

225



Nuts



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HONG KONG
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Daily Set Lunch

16 & 17 Sept 2024

Cream of Celery Soup

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Prawn Korma

*Prawns, Onion, Cashew Nuts, White Pepper, Cardamom,
Yoghurt and Coconut Cream
served with Mint Chutney, Homemade Pickles
and Jeera Pulao Rice*

or

Pan-fried Salmon Fillet with Dill Cream Sauce

or

 *Sautéed Diced Chicken with Cashew Nuts and Chilli*

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Cappuccino Mousse Cake

Freshly Brewed Coffee or Fine Tea

225



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Daily Set Lunch

18 & 19 Sept 2024



Sweet Corn Cream Soup with Crabmeat

or or or



Portuguese Chicken

or

*Pan-fried Barramundi Fillet
with Braised Cannellini Beans and Tomato*

or

Sautéed Beef with Bell Pepper and Ginger

or or or

Tropical Cheese Cake

Freshly Brewed Coffee or Fine Tea

225



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HONG KONG
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Daily Set Lunch


20 & 21 Sept 2024

Spinach Cream Soup

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*Lamb Vindaloo
served with Mint Chutney, Homemade Pickles
and Jeera Pulao Rice*

or

 *Seafood Linguine with Crustacean Sauce*

or

Stir-fried Beans with Minced Pork and Pickled Olives

CS CS CS

Chocolate Pie

Freshly Brewed Coffee or Fine Tea

225



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Daily Set Lunch

23 & 24 Sept 2024

Tomato, Corn and Okra Soup

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Deep-fried Pork Cutlet with Inaniwa Udon in Soup

or

 *Spinach and Ricotta Ravioli
with Lobster Truffle Sauce*

or

Stir-fried Chinese Chive Flowers with Dried Shrimp and Squid

CS CS CS

Forest Fruit Chocolate Cream Cake

Freshly Brewed Coffee or Fine Tea

225



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HONG KONG
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Daily Set Lunch

25 & 26 Sept 2024

Seafood Chowder

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*Grilled Half Spring Chicken with Thyme Sauce
French Fries and Vegetable Medley*

or

*Sole Meunière
with Mashed Potatoes and Vegetable Medley*

or

*Braised Beef in Satay Sauce
with Enoki Mushrooms and Glass Noodles*

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Caramel & Chocolate Cheese Cake

Freshly Brewed Coffee or Fine Tea

225



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Daily Set Lunch

27 & 28 Sept 2024

Watercress Soup

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*Seared Sirloin Steak
with Wild Mushroom Sauce
served with French Fries and Seasonal Vegetables*

or

Tandoori Salmon with Spaghetti and Chive Cream Sauce

or

*Braised Hairy Gourd with Glass Noodles,
Dried Shrimp and Fermented Bean Curd Sauce*

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Strawberry Tart

Freshly Brewed Coffee or Fine Tea

225



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Daily Set Lunch

30 Sept & 1 Oct 2024

Lentil Soup with Bacon

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Seared Chicken Breast

*with Black Olives, Zucchini and Tomato Concassé
served with Fettuccine*

or

Fish Masala

*Sole Fillet with Red Curry Paste, Tamarind and Curry Leaf
served with Mint Chutney, Homemade Pickles
and Jeera Pulao Rice*

or

Braised Seafood with Pumpkin and Bean Curd

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Hazelnut Caramel Pear Cake

Freshly Brewed Coffee or Fine Tea

225



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