



## ***Daily Set Lunch***

***1 & 2 November 2024***

*Wild Mushroom Cream Soup*

*CS CS CS*

*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**



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.



## ***Daily Set Lunch***

***4 & 5 November 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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HONG KONG  
GOLF CLUB

## ***Daily Set Lunch***

***6 & 7 November 2024***

*Asparagus Cream Soup*

*or or or*

*Teriyaki Beef  
with Eggplant and Japanese Rice*

*or*

*Murgh Chicken Korma  
Chicken Cubes Cooked with Onion, Coconut Cream,  
Cardamom and Garam Masala  
served with Mint Chutney, Homemade Pickles  
and Jeera Pulao Rice*

*or*

*Sweet and Sour Prawns*

*or or or*

*Lychee Mousse Cake*

*Freshly Brewed Coffee or Fine Tea*

**225**



Nuts



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## ***Daily Set Lunch***

***8 & 9 November 2024***

*Tomato, Corn and Okra Soup*

*CS CS CS*

*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**



Nuts



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HONG KONG  
GOLF CLUB

## ***Daily Set Lunch***

***11 & 12 November 2024***

*Cream of Celery Soup*

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*Lamb Salfrezi*

*Lamb Cubes Cooked with Brown Onion and Bell Pepper  
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**



Nuts



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## ***Daily Set Lunch***

***13 & 14 November 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



Nuts



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## ***Daily Set Lunch***

***15 & 16 November 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**



Nuts



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## ***Daily Set Lunch***

***18 & 19 November 2024***

*Cream of Chicken Soup*



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

*or*

### ***Fish Tikka Masala***

*Oven Roasted Sole, Fenugreek Leaf, Onion Sauce,  
Yoghurt, Garam Masala  
served with Mint Chutney, Homemade Pickles  
and Jeera Pulao Rice*

*or*

*Sweet and Sour Pork*



*Fresh Fruit Tart*

*Freshly Brewed Coffee or Fine Tea*

**225**



Nuts



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***Daily Set Lunch***  
***20 & 21 November 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*

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*Chocolate Pie*

*Freshly Brewed Coffee or Fine Tea*

225



Nuts



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HONG KONG  
GOLF CLUB

## ***Daily Set Lunch***

***22 & 23 November 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**



Nuts



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## ***Daily Set Lunch***

***25 & 26 November 2024***

*Lentil Soup with Bacon*

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### ***Seared Chicken Breast***

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

*or*

### ***Pickled Fish Curry***

*Sole Fillet with Tomato Sauce, Garam Masala and Mustard Oil  
served with Mint Chutney, 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**



Nuts



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HONG KONG  
GOLF CLUB

***Thanksgiving Day  
Lunch and Dinner at Fairway Grill & Bistro  
Wednesday, 27 November 2024  
Thursday, 28 November 2024***

***Menu***

*Caesar Salad*

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*Cream of Pumpkin Soup*

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*Roast Turkey*

*Chestnut Stuffing, Carrots and Brussels Sprouts*

*Served with Roasted New Potatoes, Gravy and Cranberry Sauce*

*or*



*Pan-Seared Sea Bass Fillet*

*with Shrimp, Orzo Pasta and Shellfish Reduction*

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*Pecan Tart with Vanilla Ice Cream*

*Freshly Brewed Coffee or Fine Tea*

**330**



Nuts



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## ***Daily Set Lunch***

***29 & 30 November 2024***

*Chicken Broth*

*CS CS CS*

*Thinly Sliced Pork in Mushroom Sauce  
served with Fettuccine*

*or*

*Baked Sole Fillet with Rice and Sweet Corn Sauce*

*or*

*Sautéed Orange Roughy with Garlic and Bean Curd Stick*

*CS CS CS*

*Coconut Tart*

*Freshly Brewed Coffee or Fine Tea*

**225**



Nuts



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