



Daily Set Lunch

2 & 3 December 2024

Chicken Cream Soup

CS CS CS

*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

CS CS CS

Fresh Fruit 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.



Daily Set Lunch

4 & 5 December 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

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

6 & 7 December 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



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HONG KONG
GOLF CLUB

Daily Set Lunch

9 & 10 December 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

11 & 12 December 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

13 & 14 December 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



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Daily Set Lunch


16 & 17 December 2024

Spinach Cream Soup

CS CS CS

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



Nuts



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Daily Set Lunch

18 & 19 December 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

Daily Set Lunch

20 & 21 December 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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HONG KONG
GOLF CLUB

Daily Set Lunch

23 & 24 December 2024

Milanese Vegetable Minestrone Soup

CS CS CS

Roast Turkey

Chestnut Stuffing, Carrots and Brussels Sprouts

Served with Roasted New Potatoes, Gravy and Cranberry Sauce

or



Thai Red Curry with Seafood

or



Sautéed Beef with Broccoli and XO Sauce

CS CS CS

Chocolate Raspberry Yule Log

Freshly Brewed Coffee or Fine Tea

225

280 (Roast Turkey)



Nuts



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HONG KONG
GOLF CLUB

Daily Set Lunch

27 & 28 December 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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HONG KONG
GOLF CLUB

Daily Set Lunch

30 & 31 December 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



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