

SOUPS

湯 ★	Daily Soup 是日西式湯	\$50	
	Club's Oxtail Soup • Chili Sherry 球會牛尾湯 • 辣椒些厘酒	\$62	
	Vegetable Minestrone 意大利雜菜湯	\$50	
	Cream of Sweet Corn/ Chicken 忌廉粟米 / 雞湯	\$50	
	Borsch 羅宋湯	\$50	



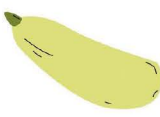
STARTERS • SALADS

頭盤及沙律	Norwegian Smoked Salmon 挪威煙三文魚	s \$115	\$150
★	Avocado Shrimp Cocktail • Calypso Sauce • Mesclun Salad 牛油果蝦咯嗲 • 卡利普索汁 • 雜菜沙律 •		\$138
★	Nicoise Salad 尼斯沙律		\$118
★	Roasted Chicken Breast • Avocado • Semi Dried Tomato • Olive • Grilled Yellow Bell Pepper • Mesclun Salad • Italian Dressing 燒雞胸肉 • 牛油果 • 半乾蕃茄 • 橄欖 • 扒黃椒 • 雜菜沙律 • 意大利汁		\$138
★	Tofu • Sweet Corn • Quinoa • Pine Nuts •  Avocado Salad • Sesame Dressing 豆腐 • 粟米 • 藜麥 • 松子 • 牛油果 • 沙律 • 胡麻汁		\$110
★	Fried Brie de Meaux • Figs • Beetroot • Avocado •  Pear • Pinenuts • Crisp Greens • Guava Dressing 炸布里芝士 • 無花果 • 紅菜頭 • 牛油果 • 梨 • 松子仁 • 沙律 • 番石榴汁		\$178

STARTERS • SALADS

頭 盤 及 沙 律	★ Iberico Ham • Figs • Beetroot • Avocado • Pear • Pinenuts • Crisp Greens • Guava Dressing 西班牙火腿 • 無花果 • 紅菜頭 • 牛油果 • 梨 • 松子仁 • 沙律 • 番石榴汁		\$209
	Caesar Salad <i>plain</i>	s \$64	\$100
	with Smoked Salmon/ Smoked Chicken/ Roast Chicken/ Avocado	s \$88	\$148
	凱撒沙律 另選配煙三文魚/ 煙雞/ 燒雞/ 牛油果		
	Golfer's Salad	s \$85	\$116
	roast beef • smoked chicken • ham • cheddar cheese • hardboiled egg • mixed lettuce • cucumber • tomato • celery 球手沙律 燒牛肉 • 煙雞肉 • 火腿 • 車打芝士 • 烩蛋 • 雜菜 • 青瓜 • 蕃茄 • 芹菜		
	Avocado • Beetroot • Homemade Semi Dried Tomato • Mixed Lettuce 牛油果 • 紅菜頭沙律 • 自製半乾蕃茄	s \$85	\$118

FANLING FAVORITES

粉 嶺 風 味	Pan Fried New Zealand Sole • Parsley Potatoes • Selected Vegetables 煎紐西蘭龍脷魚 • 蕃茜薯 • 時蔬		\$208	
	Beef Rendang • Steamed Rice 巴東牛肉飯		\$150	
	Thinly Sliced Beef • Japanese Rice • Miso Soup Set 日式薄牛肉飯 • 麵豉湯		\$150	
	Minced Chicken/ Pork • Thai Basil • Chili • Steamed Rice • Fried Egg 泰式香辣免治雞肉/ 豬肉 • 煎蛋 • 白飯		\$100	
	Indian Chicken/ Fish Curry • Accompaniments • Steamed Rice 雞肉印度咖喱/ 魚柳印度咖喱 • 白飯		\$138	
	Tofu • Vegetable Curry • Accompaniments • Steamed Rice		\$118	
	豆腐 • 雜菜咖喱 • 白飯			
	Baked Pork Loin • Fried Rice 焗豬扒飯		\$135	
	Spaghetti Bolognese 肉醬意粉	s \$76	\$108	
	★ Plant Based Meat Spaghetti Bolognese 素肉醬意粉	s \$80	\$113	

FANLING FAVORITES

粉
嶺
風
味

Panfried Broad Oak Farm Pork Sausages •
Mashed Potatoes • Onion Gravy
煎英國豬肉腸 • 薯蓉 • 洋蔥汁

\$92



 Pasta • Slow Cooked Fresh Tomato Sauce
choice of penne/ spaghetti
鮮蕃茄醬 尖通粉/意粉

\$102



Golfer's Breakfast
two farm eggs any style •
bacon/ ham/ cumberland sausages • grilled tomato • mushrooms •
baked beans • toast/ toasted English muffin
球手早餐
兩隻雞蛋 • 煙肉/火腿/昆布蘭腸 • 扒蕃茄 • 蘑菇 • 焗豆
多士/英式鬆包

\$85



WHAT'S HAPPENING

★ King Prawns • Mango Sauce • Capsicum Rice
香芒燴大蝦 • 雜椒飯

\$225

★ Panfried New Zealand Sole Fillet • Pineapple Salsa
Parsley Potatoes • Selected Vegetables
煎龍脷柳 • 菠蘿沙沙 • 蕃茜薯 • 時蔬

\$208

★ Thai Braised Lemon Grass Chicken • Coconut Coriander Rice
 泰式香茅燴雞 • 椰汁芫茜飯

\$130

★ Braised Ox Tongue • Red Wine Sauce
Steamed Rice • Selected Vegetables
紅酒燴牛脷 • 白飯 • 時蔬

\$148

★ Fried Pork Chop • Japanese Rice •
Japanese Curry Sauce/ Indian Curry Sauce
炸豬扒 • 日本飯 • 日式咖喱汁/印度咖喱汁

\$146

 Lasagne Bolognaise • Spinach
菠菜肉醬千層麵

\$133

★ Sautéed Minced Cauliflower • Wild Mushroom •
 Pumpkin • Capsicum • Almond
南瓜 • 杏仁 • 野菌 • 雜椒 • 炒椰菜花飯

\$148

 Back by Popular Demand

★ New with Chef's Recommendation 廚師推介

 Vegetarian 素菜

 Spicy 辣

THE GRILL • CHARCOAL

炭扒

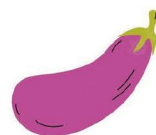
U.S. Prime Rib Eye of Beef 美國頂級肉眼牛扒	8oz	\$430
U.S. Prime Sirloin of Beef 美國頂級西冷牛扒	8oz	\$410
New Zealand Fillet of Beef 紐西蘭牛柳扒	6oz	\$270
Australian Lamb Chops 澳洲羊扒		\$380
Fillet of Salmon 三文魚柳		\$206
King Prawns 大虎蝦		\$225

*all of the above comes with:
seasonal vegetables
sauteed potatoes/ mashed potatoes/ boiled potatoes/ french fries*

*choice of sauces:
lemon butter/ red wine/ black pepper/ bearnaise*

時蔬及炒薯 / 薯蓉 / 焗薯 / 薯條

醬汁：檸檬牛油汁 / 紅酒汁 / 黑椒汁 / 賓尼士汁



TASTY BITES & TITBITS

小

食

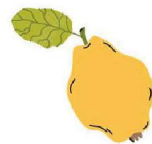
	Pork Loin Bun • Onion 洋蔥豬扒包		\$58
★	Roast Buffalo Chicken Drumettes • Mint Yoghurt Sauce 6pcs		\$72
🌶️	香辣雞翼槌 • 薄荷乳酪汁		
	Fish • Chips 炸魚薯條		\$98
👍	Baked Potato Skins • Cheese • Bacon • Onion		\$60
	煙肉 • 洋蔥 • 芝士 • 焗薯皮		
	Chicken Wings • French Fries • Basket 炸雞翼薯條		\$88
	Prawns on Toast 蝦多士		\$102
	Pan-fried Dumplings 煎餃子		\$92
	Poached Pork • Vegetable Dumplings 白菜 • 豬肉餃		\$85
	Hot Dog • French Fries <i>johnsonville sausage</i> 熱狗 • 薯條		\$54
★	Mini Hot Dogs • French Fries <i>Japanese sausage</i> 2pcs		\$78
	迷你熱狗 • 薯條		
	Angus Beef Burger • Black Pepper Sauce • French Fries		\$125
	<i>mesclun lettuce • tomato • pickles • red onion</i>		
	<i>add cheddar cheese \$7</i>		
	安格斯牛肉漢堡包 • 黑椒汁 • 薯條		
	雜生菜 • 蕃茄 • 酸瓜 • 紅洋蔥		
	加車打芝士 \$7		
🌱	Cheese Beyond Burger • French Fries	vegan patty	\$123
	<i>mesclun lettuce • tomato • pickles • red onion</i>		
	芝士素漢堡包 • 薯條		
	Mini Cheese Beef Burgers • French Fries 2pcs		\$84
	迷你芝士牛肉漢堡包 • 薯條		
	Ham • Cheese Toasties 火腿芝士飛碟		\$51
	Lamb Samosa 羊肉咖喱角		\$73
	Smokies 煙腸		\$57
	Panfried Thick Toast • Honey • Butter 煎蜜糖牛油厚多士		\$48
🌶️	Sardine/ Spicy Sardine on Toast		\$50
	沙甸魚/ 辣沙甸魚多士		
	Cheese Dream <i>baked ham • tomato • cheese on toast</i>		\$47
	焗火腿蕃茄芝士多士		

👍 Back by Popular Demand

★ New with Chef's Recommendation 廚師推介

🌱 Vegetarian 素菜

🌶️ Spicy 辣



SANDWICHES

SINGLE DOUBLE

三文治

👍 Avocado • Smoked Chicken/ Roast Chicken/
Crispy Bacon \$56 \$106

牛油果 • 煙雞肉 / 燒雞肉 / 脆煙肉

Club \$55 \$104

公司

🌿 Tomato • Mayonnaise Egg \$32 \$59

蕃茄 • 白汁雞蛋

Tuna Fish \$32 \$59

吞拿魚

Bacon • Lettuce • Tomato \$40 \$76

煙肉 • 生菜 • 蕃茄

👍 Smoked Chicken/ Roast Chicken • Lettuce \$32 \$59

煙雞肉 / 燒雞肉 • 生菜

Ham • Cheese \$43 \$80

火腿 • 芝士

Ham • Fried Egg \$43 \$80

火腿 • 煎蛋

Corned Beef • Scrambled Egg \$46 \$86

鹹牛肉 • 炒蛋

Pastrami • Sweet Pickles • Lettuce \$54 \$106

燻牛肉片 • 甜酸瓜 • 生菜

onion/ tomato/ cucumber 另加洋蔥/ 蕃茄/ 青瓜 per item \$6

choice of white/ brown/ multi-grain bread

可選配白麵包/ 麥麵包/ 雜穀麵包



HOME BAKED LAUGEN BREAD

自製勞根麵包

★ Chef's Hand Pulled Pork • BBQ Sauce • Coleslaw • Tomato • Sauteed Onion

\$98



廚師手撕豬肉 • 燒烤醬 • 酸椰菜 • 蕃茄 • 炒洋蔥

★ Brie de Meaux • Avocado • Tomato • Crispy Bacon

\$112



布里芝士 • 牛油果 • 蕃茄 • 脆煙肉

★ Egg Mayonnaise • Avocado • Semi Dried Tomato • Mesclun • Lettuce

\$86



白汁雞蛋 • 牛油果 • 半乾蕃茄 • 雜生菜

PIZZA 自製披薩



Black Truffle Pizza

\$122



gruyere • cheddar • buffalo mozzarella • parmesan cheese • spinach

黑松露披薩

格魯耶爾芝士 • 車打芝士 • 水牛芝士 • 巴瑪臣芝士 • 菠菜

Parma Ham Pineapple Pizza

\$128

red onion • garlic • basil • parmesan • buffalo mozzarella

巴瑪火腿 • 菠蘿 • 披薩

紅洋蔥 • 蒜蓉 • 羅勒 • 巴瑪臣芝士 • 水牛芝士

CHINESE SELECTION

中
菜

SOUPS

- ★ Minced Beef • Assorted Vegetables • Thick Soup \$158
八寶雜菜牛肉羹
- Minced Pork • Preserved Egg • Chinese Zucchini • Soup \$133
金銀蛋肉碎翠玉瓜湯

COLD DISHES

- ★ Bean Curd • Preserved Egg • Preserved Cabbage • Flossy Pork \$72
四色豆腐
- ★ Drunken Chicken Wings 4pcs \$60
醉雞翼
- 🌿 Marinated Cucumber \$64
涼拌小黃瓜

BEEF

- Braised Beef Brisket • Clay Pot \$133
牛筋腩煲
- ★ Braised Satay Beef • Enoki Mushroom • Glass Noodles • Clay Pot \$188
沙嗲 • 金菇 • 肥牛 • 粉絲煲
- ★ Sauteed Beef • Vegetables \$122
菜遠炒牛肉
- ★ Chinese Curry Beef Brisket • Tendon • in Clay Pot \$148
中式咖喱 • 牛筋腩煲



CHINESE SELECTION

中
菜

PORK

	Mu Shu Pork 木須肉	\$176	
	Fried Spare Ribs • Spicy Salt • Chili • Crispy Garlic 椒鹽排骨	\$138	
	Sweet • Sour Pork 咕嚕肉	\$138	
	Braised Bean Curd • Shredded Pork • Black Mushroom 紅燒豆腐	\$115	
★	Steamed Minced Pork • Salt Fish/ Salt Egg 馬友鹹魚/ 鹹蛋 • 蒸肉餅	\$122	
	Sauteed Long Bean • Minced Pork • Dried Shrimp • Conpoy 乾煸四季豆	\$135	
★	Steamed Bean Curd • Pork Cheek • Shrimp Paste 蝦膏豬爽肉 • 蒸豆腐	\$115	

CHICKEN • PIGEON

★	Sauteed Diced Chicken • Cashewnuts • Black Pepper	\$135	
	黑椒腰果炒雞丁		
	Ginger Flavoured Steamed Chicken 沙薑雞	<i>half chicken</i> 半隻	\$190
	Roast Baby Pigeon 紅燒乳鴿仔		\$89

 Back by Popular Demand

★ New with Chef's Recommendation 廚師推介

 Vegetarian 素菜

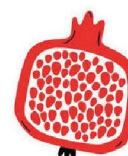
 Spicy 辣

CHINESE SELECTION

中 菜

SEAFOOD

- Fried Squid • Spicy Salt • Chili • Crispy Garlic
椒鹽鮮魷 \$130
- ★ Braised Seafood • Egg Tofu • in Clay Pot \$228
玉子豆腐 • 海鮮煲
- ★ Panfried Shrimp Cake • Sweet and Sour Sauce \$138
煎蝦餅 • 酸甜汁
- Deep Fried New Zealand Sole • Spring Onion •
Ginger • Soya Sauce \$206
酥炸龍脷魚
- Steamed Fillet of Salmon • Ginger • Spring Onion •
Soya Sauce \$226
薑蔥蒸三文魚柳
- ★ Chinese Okra • Dried Shrimps •
Mashed Fish and Bean Curd • in Clay Pot \$148
勝瓜 • 蝦乾 • 魚腐煲
- 🌶️ Sauteed Diced Scallops • Squid • Prawns • BBQ Pork •
Assorted Vegetables • Cashew Nuts \$188
地道小炒王
- ★ Fried Salmon Head • Black Mushroom •
Spring Onion • Ginger • Clay Pot \$176
薑蔥 • 北菇 • 三文魚頭腩煲



CHINESE SELECTION

中
菜

VEGETABLES

Braised Mixed Vegetables •
Conpoy • Glass Noodles • Superior Soup • Clay Pot
瑤柱粉絲雜菜煲

\$139

🌿 Sauteed Honey Bean • Broccoli • Choy Sum •
Preserved Cabbage
梅菜炒三蔬

\$98

★ Braised Egg Tofu • Mock Chicken •
🌿 Fried Bean Curd Ball • Vegetables
紅燒玉子豆腐 • 素雞 • 生根 • 菜心

\$98

🌿 Sauteed Seasonal Vegetables
清炒時蔬

\$82



ASIAN FAVOURITES

亞
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風
味

RICE

New Zealand Ling Fillet • Sweet Corn Sauce • Fried Rice
粟米魚柳飯 • 炒飯底

\$146

🌶️ Malaysian Belacan Fried Rice • Seafood
馬拉盞海鮮炒飯

\$146

Fried Rice • Shredded Chicken • Salted Fish
鹹魚雞絲炒飯

\$116

Yeung Chow Fried Rice
揚州炒飯

s \$60 \$96

Beef/ Pork/ Chicken • Fresh Tomato Sauce • Rice
鮮茄牛肉飯 / 鮮茄肉絲飯 / 鮮茄雞絲飯

\$96

★ Chinese Curry Beef Brisket • Tendon • Steamed Rice
🌶️ 中式咖喱 • 牛筋腩飯

\$127

★ New with Chef's Recommendation 廚師推介

🌿 Vegetarian 素菜

🌶️ Spicy 辣

ASIAN FAVOURITES

亞洲風味

RICE

Crispy Ikan Bilis • Diced Scallop • Fried Rice \$140
sweet potato • sweet corn • pine nut

帶子 • 脆銀魚仔 • 炒飯
 紫薯 • 粟米 • 松子

American Brown Rice 美國糙米飯 bowl \$27

Steamed Rice 絲苗白飯 bowl \$18

NOODLES

 Braised Spare Ribs • Black Beans • Chili • \$108
 Rice/ Rice Noodles/ Fried Noodles
 豉椒排骨 • 飯 / 河粉 / 炒麵

 Sauteed Beef • Black Beans • Chili • \$98
 Rice/ Rice Noodles/ Fried Noodles
 豉椒牛肉 • 飯 / 河粉 / 炒麵

Minced Beef • Fried Rice Vermicelli \$98
 免治牛肉炒米

Beef Brisket • Rice/ Rice Noodles/ Fried Noodles \$112
 牛腩 • 飯 / 河粉 / 炒麵



Beef/ Pork/ Chicken • Rice/ Rice Noodles/ Fried Noodles \$97
 牛肉 / 肉絲 / 雞絲 • 飯 / 河粉 / 炒麵



Dry-fried Beef • Rice Noodles 乾炒牛河 s \$62 \$98

 Char Kway Teow 炒貴刁 s \$62 \$104

Pickled Cabbage • Pork • Rice Vermicelli s \$60 \$97
 雪菜肉絲炆米



 Singapore Noodles 星洲炒米 s \$60 \$97



ASIAN FAVOURITES

亞
洲
風
味

SOUP NOODLES

Beef/ Pork/ Chicken • Soup Noodles

\$80

牛肉湯麵/ 肉絲湯麵/ 雞絲湯麵

Lo Hon Mixed Vegetables • Soup Noodles

\$80

羅漢齋湯麵

Beef Brisket • Soup Noodles

s \$62 \$88

牛腩湯麵

Shredded Pork • Pickled Cabbage •

s \$52 \$79

Soup Rice Vermicelli

雪菜肉絲湯米

 Spicy Pork • Soup Noodles

\$80

擔擔麵

Wonton • Soup Noodles

\$84

雲吞湯麵

Pork • Shrimp Dumplings • Soup Noodles

\$87

水餃湯麵

CHEF'S HAND WRAPPED DUMPLINGS

Wonton • Soup

\$84

上湯雲吞

Pork • Shrimp Dumplings • Soup

\$87

上湯水餃

★ Pork • Vegetable Dumplings • Spicy Chilli Sauce

\$84

 紅油 • 抄手



DESSERTS

甜
品

SWEETS

- | | |
|--|------|
| Fruit Plate 鮮果碟 | \$90 |
| Apple Crumble • Vanilla Ice Cream
蘋果金寶 • 雲呢拿雪糕 | \$80 |
| ★ Lime Strawberry Bavarois
青檸士多啤梨巴巴戈拉 | \$60 |
| ★ Passion Fruit Chocolate Mousse Cake
熱情果朱古力慕絲蛋糕 | \$60 |
| Movenpick Ice Cream
<i>vanilla/ belgian chocolate/ strawberry/ coffee</i>
莫凡彼雪糕
雲呢拿/ 比利時朱古力/ 士多啤梨/ 咖啡 | \$52 |
| Jellies <i>lime/ mango/ strawberry/ black current</i>
啫喱 青檸/ 芒果/ 士多啤梨/ 黑加侖子 | \$25 |
| ★ Dessert of the Week
本週甜品 | \$60 |

CHEESE

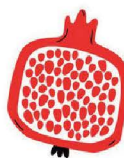
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| Cheese Plate • Biscuits
芝士碟 | \$165 |
|--------------------------------|-------|



COFFEE • TEA

咖啡及茶

Coffee/ Espresso/ Decaffeinated Coffee 咖啡/ 濃縮咖啡/ 低咖啡因咖啡	\$32
Cappuccino/ Latte/ Mochaccino 泡沫咖啡/ 鮮奶咖啡/ 朱古力咖啡	\$37
Ice Coffee 凍咖啡	\$32
Earl Grey/ English Breakfast Tea 香葉茶/ 英國早餐茶	\$32
Yellow Label Tea 紅茶	\$32
Mint Tea/ Camomile 薄荷茶/ 洋甘菊茶	\$32
Chinese Tea <i>long jin/ shou mei/ puer/ shui xian/ jasmine/ chrysanthemum</i> 中國茶 龍井/ 壽眉/ 普洱/ 水仙/ 香片/ 菊花	\$32
Japanese Green Tea 日本綠茶	\$32
Ice Lemon Tea 凍檸檬茶	\$32
Hong Kong Style Milk Tea 港式奶茶	\$32



HOT DRINKS

熱飲

Hot Chocolate/ Ovaltine/ Horlicks 熱朱古力/ 阿華田/ 好立克	\$30
Bovril 牛肉茶	\$30
Soya Bean Milk 豆奶	\$30
Oat Milk 燕麥奶	\$30

FRESHLY SQUEEZED JUICES

鮮
果
汁

Orange Juice 鮮橙汁	\$49
Water Melon Juice 西瓜汁	\$43
Carrot Juice 甘筍汁	\$43
Apple Juice 蘋果汁	\$43

SMOOTHIES

果
汁
特
飲

Papaya • Banana • Honey • Orange Juice 木瓜 • 香蕉 • 橙汁 • 蜂蜜特飲	\$55
Strawberry • Banana • Honey • Orange Juice 士多啤梨 • 香蕉 • 橙汁 • 蜂蜜特飲	\$55

