



Daily Set Lunch

29 & 30 September 2023

Celery Root Cream Soup

CS CS CS

*Roasted Beef Tenderloin with Mushroom Sauce
served with Roasted New Potatoes and Seasonal Vegetables*

or



Spaghetti with Seafood and Crustacean Sauce

or



Sautéed Diced Chicken with Cashew Nuts and Chilli

CS CS CS

Citrus Tart

Freshly Brewed Coffee or Fine Tea

215



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
GOLF CLUB

Daily Set Lunch

2 & 3 October 2023

Barley 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 Marrow with Glass Noodles,
Dried Shrimp and Red Fermented Bean Curd Sauce*

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Strawberry Pudding

Freshly Brewed Coffee or Fine Tea

215



Nuts



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Daily Set Lunch

4 & 5 October 2023

Lentil Soup with Bacon

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*Seared Chicken Breast
with Black Olives, Zucchini and Tomato Concassé
served with Fettucine*

or

Fish Masala

Sole Fillet with Red Curry Paste, Tamarind and Curry Leaf

or

Braised Seafood with Pumpkin and Bean Curd

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Morello Cherry Tart

Freshly Brewed Coffee or Fine Tea

215



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HONG KONG
GOLF CLUB

Daily Set Lunch

6 & 7 October 2023

Chicken Broth

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Pan-Fried Ox Tongue with Red Wine Sauce

or

Grilled Eel Rice Bowl

or

*Chicken and Wonton
with Green Vegetables and Supreme Soup*

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Coconut Pineapple Cake

Freshly Brewed Coffee or Fine Tea

215



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Daily Set Lunch

9 & 10 October 2023

Pumpkin Cream 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

Feuillantine Chocolate Cake

Freshly Brewed Coffee or Fine Tea

215



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Daily Set Lunch

11 & 12 October 2023

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

Cherry Trifle

Freshly Brewed Coffee or Fine Tea

215



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Daily Set Lunch


13 & 14 October 2023

Cream of Chicken Soup

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*Teriyaki Beef
with Eggplant and Japanese Rice*

or

 *Scallop Risotto with Wild Mushrooms*

or

Sautéed Orange Roughy with Garlic and Bean Curd Stick

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Cinnamon Green Apple Cake

Freshly Brewed Coffee or Fine Tea

215



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Daily Set Lunch

16 & 17 October 2023



Sweet Corn Cream Soup with Crabmeat

or or or

*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

or or or

Black Forest Cake

Freshly Brewed Coffee or Fine Tea

215



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Daily Set Lunch

18 & 19 October 2023

Celery Root Cream Soup

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Prawn Korma

*Prawn, Onion, Cashew Nuts, White Pepper, Cardamom,
Yoghurt and Coconut Cream*

or

Pan-Fried Salmon Fillet with Dill Cream Sauce

or

 *Sautéed Diced Chicken with Cashew Nuts and Chilli*

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Apple Tart Tatin

Freshly Brewed Coffee or Fine Tea

215



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Daily Set Lunch

20 & 21 October 2023

Cauliflower Cream Soup

or or or



Portuguese Chicken

or

*Pan-Fried Barramundi Fillet
with Braised Cannellini and Tomato*

or

Sautéed Beef with Bell Pepper and Ginger

or or or

Sicilian Cannoli

Freshly Brewed Coffee or Fine Tea

215



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Daily Set Lunch

23 & 24 October 2023

Milanese Vegetable Minestrone Soup

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*Sole Fillet Roulade
with Prawn Mousse, Vegetable Purée and Quinoa*

or

*Indian Butter Chicken
served with Mint Chutney, Homemade Pickles
and Vegetable Biryani Rice*

or

Cantonese Style Beef Fillet

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Yuzu Cheese Cake

Freshly Brewed Coffee or Fine Tea

215



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HONG KONG
GOLF CLUB

Daily Set Lunch

25 & 26 October 2023

Carrot Cream Soup

CS CS CS

*Lamb Vindaloo
with Mint Chutney, Homemade Pickles
and Vegetable Biryani Rice*

or



Seafood Linguine with Crustacean Sauce

or

Stir-fried Beans with Minced Pork and Pickled Olive

CS CS CS

Apricot Clafoutis

Freshly Brewed Coffee or Fine Tea

215



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Daily Set Lunch

27 & 28 October 2023

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

Dark Chocolate Baileys Mousse Cake

Freshly Brewed Coffee or Fine Tea

215



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Daily Set Lunch

30 & 31 October 2023

Seafood Chowder

CS CS CS

Roasted Duck Breast with Sweet and Sour Sauce

or

*Sole Meunière
with Mashed Potatoes and Vegetable Medley*

or



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

CS CS CS

Meringue with Mixed Berries

Freshly Brewed Coffee or Fine Tea

215



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