

SOUPS

湯

- | | | | |
|----|---|------|---|
| ★ | Daily Soup
是日西式湯 | \$55 |  |
| | Club's Oxtail Soup • Chilli Sherry
球會牛尾湯 • 辣椒些厘酒 | \$70 |  |
| 🌿 | Vegetable Minestrone
意大利雜菜湯 | \$55 |  |
| | Cream of Sweet Corn/ Chicken
忌廉粟米/ 雞湯 | \$55 |  |
| 🌶️ | Borsch
羅宋湯 | \$57 | |

STARTERS • SALADS

頭

盤

及

沙

律

- | | | | |
|---|--|---------|-------|
| | Norwegian Smoked Salmon
挪威煙三文魚 | s \$128 | \$168 |
| ★ | Panfried Cajun Prawns • Orange • Grapefruit •
Sweet Corn • Pinenuts • Parmesan • Endive •
Mesclun Salad • Cider Vinegar Dressing
煎蝦 • 香橙 • 西柚 • 粟米 • 松子仁 •
巴瑪臣芝士 • 苦白菜 • 雜菜沙律 • 蘋果醋汁 | | \$148 |
| | 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 | | \$154 |

STARTERS • SALADS

頭 盤 及 沙 律

★ Panfried Salmon • Pomelo • Salad • \$138

🌶️ Thai Spicy Sweet & Sour Sauce
煎三文魚 • 柚子沙律 • 泰式甜酸辣汁

★ Panfried Hokkaido Scallops • Roasted Potato • \$186

Avocado • Mesclun Salad • Balsamic Dressing
煎北海道帶子 • 燒薯 • 牛油果 • 雜菜沙律 • 黑醋汁

🌿 Fried Brie de Meaux • Figs • Beetroot • Avocado • \$195

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

Caesar Salad *plain* s \$72 \$112

凱撒沙律

with Smoked Salmon/ s \$99 \$166

Roast Chicken/ Avocado

另選配煙三文魚 / 燒雞 / 牛油果

Golfer's Salad s \$95 \$132

*roast beef • roast chicken • ham • cheddar cheese •
hardboiled egg • mixed lettuce • cucumber • tomato • celery*

球手沙律

燒牛肉 • 燒雞肉 • 火腿 • 車打芝士 • 焗蛋 •
雜菜 • 青瓜 • 蕃茄 • 芹菜

🌿 Avocado • Beetroot • s \$96 \$133

Homemade Semi Dried Tomato • Mixed Lettuce

牛油果 • 紅菜頭沙律 • 自製半乾蕃茄



FANLING FAVORITES



粉
嶺
風
味

★ Panfried Halibut Fillet • \$180

Clear Butter Pommery Whisky Sauce •
Boiled Potatoes • Green Salad
煎比目魚柳 • 牛油芥末籽威士忌汁
焗薯 • 雜菜沙律

🌶️ Beef Rendang • Steamed Rice \$168
巴東牛肉飯

Thinly Sliced Beef • Japanese Rice • Miso Soup Set \$169
日式薄牛肉飯 • 麵豉湯

🌶️ Minced Chicken/ Pork • Thai Basil • \$112
Chilli • Steamed Rice • Fried Egg
泰式香辣免治雞肉/ 豬肉 • 煎蛋 • 白飯

🌶️ Indian Chicken/ Fish Curry • \$155
Accompaniments • Steamed Rice
雞肉印度咖喱/ 魚柳印度咖喱 • 白飯

🌶️ Tofu • Vegetable Curry • Accompaniments • \$130
🌿 Steamed Rice
豆腐 • 雜菜咖喱 • 白飯

Baked Pork Loin • Fried Rice \$152
焗豬扒飯

Spaghetti Bolognese s \$86 \$122
肉醬意粉

🌿 Plant Based Meat Spaghetti Bolognese s \$86 \$122
素肉醬意粉

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 \$102

★ Sautéed Linguine • Wild Mushroom • Onion • Garlic
蒜香 • 洋蔥 • 野菌 • 炒扁意粉 \$142

Golfer's Breakfast \$95
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

Grilled NZ Rib Eye of Beef • Red Wine Sauce 6oz \$175
Daily Potatoes • Selected Vegetables
扒紐西蘭肉眼 • 紅酒汁 • 是日薯 • 時蔬 六安士

Grilled NZ Sirloin of Beef • Gravy 6oz \$175
Daily Potatoes • Selected Vegetables
扒紐西蘭西冷 • 燒汁 • 是日薯 • 時蔬 六安士



★ New with Chef's Recommendation 廚師推介

 Vegetarian 素菜

 Spicy 辣

WHAT'S HAPPENING

- | | | |
|--|-------|---|
| ★ Shepherd's Pie
牧羊批 | \$178 |  |
| ★ Ossobuco Milanese
Homemade Spatzle • Selected Vegetables
燴米蘭牛膝
自製麵根 • 時蔬 | \$249 |  |
| Baked Chicken "Portuguese" Style • Steamed Rice
焗葡國雞飯
<i>Caution Chicken Bone</i> 小心雞骨 | \$177 |  |
| ★ Grilled Eel • Fried Rice "Japanese" Style
蒲燒鰻魚 • 日式炒飯 | \$158 |  |
|  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 | \$164 | |
| Lasagne Bolognese • Spinach
菠菜肉醬千層麵 | \$149 | |
|  Sauteed Minced Cauliflower • Wild Mushroom •
Pumpkin • Capsicum • Almond
南瓜 • 杏仁 • 野菌 • 雜椒 • 炒椰菜花飯 | \$160 | |

THE GRILL • CHARCOAL

炭
扒

U.S. Prime Rib Eye of Beef 美國頂級肉眼牛扒	8oz 八安士	\$478
U.S. Prime Sirloin of Beef 美國頂級西冷牛扒	8oz 八安士	\$460
New Zealand Fillet of Beef 紐西蘭牛柳扒	6oz 六安士	\$298
Australian Lamb Chops 澳洲羊扒		\$436
Fillet of Salmon 三文魚柳		\$232
King Prawns 大虎蝦		\$258

all of the above comes with:

seasonal vegetables &

sauteed potatoes/ mashed potatoes/ boiled potatoes/ french fries

時蔬及炒薯/薯蓉/焗薯/薯條

choice of sauces:


lemon butter/ red wine/ black pepper/ bearnaise

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		\$64	
👍	Roast Buffalo Chicken Drumettes • Mint Yoghurt Sauce 香辣雞翼撻 • 薄荷乳酪汁	6pcs 六件	\$86	
	Fish • Chips 炸魚薯條		\$110	
★ 🌶️	Curried Chicken Spring Rolls • Glass Noodles • Black Fungus • Chopped Vegetables 咖喱雞肉雜菜春卷	2pcs 兩件	\$62	
	Chicken Wings • French Fries • Basket 炸雞翼薯條		\$98	
	Prawns on Toast 蝦多士		\$116	
	Pan-fried Dumplings 煎餃子		\$106	
	Poached Pork • Vegetable Dumplings 白菜 • 豬肉餃		\$95	
	Hot Dog • French Fries <i>johnsonville sausage</i> 熱狗 • 薯條		\$60	
	Mini Hot Dogs • French Fries <i>japanese sausage</i> 迷你熱狗 • 薯條	2pcs 兩件	\$88	
🌶️	Angus Beef Cheese Burger • Black Pepper Sauce • French Fries <i>mesclun lettuce • tomato • pickles • red onion</i> 安格斯牛肉芝士漢堡包 • 黑椒汁 • 薯條 雜生菜 • 蕃茄 • 酸瓜 • 紅洋蔥		\$148	

👍 Back by Popular Demand

★ New with Chef's Recommendation 廚師推介

 Vegetarian 素菜

 Spicy 辣

TASTY BITES & TITBITS

小
食

 Plant-based Meat Cheese Burger • French Fries \$132

mesclun lettuce • tomato • pickles • red onion

芝士素漢堡包 • 薯條

雜生菜 • 蕃茄 • 酸瓜 • 紅洋蔥


Mini Cheese Beef Burgers • French Fries 2pcs \$94
迷你芝士牛肉漢堡包 • 薯條 兩件

Ham • Cheese Toasties \$57
火腿芝士飛碟

Lamb Samosa \$82
羊肉咖喱角

Smokies \$62
煙腸

Panfried Thick Toast • Honey • Butter \$54
煎蜜糖牛油厚多士

 Sardine/ Spicy Sardine on Toast \$55
沙甸魚 / 辣沙甸魚多士

Cheese Dream \$52
baked ham • tomato • cheese on toast
焗火腿蕃茄芝士多士



SANDWICHES


三文治

	SINGLE	DOUBLE
Avocado • Roast Chicken/ Crispy Bacon 牛油果 • 燒雞肉 / 脆煙肉	\$63	\$120
Club 公司	\$63	\$120
 Tomato • Mayonnaise Egg 蕃茄 • 白汁雞蛋	\$35	\$65
Tuna Fish 吞拿魚	\$36	\$66
Bacon • Lettuce • Tomato 煙肉 • 生菜 • 蕃茄	\$45	\$86
Roast Chicken • Lettuce 燒雞肉 • 生菜	\$36	\$66
Ham • Cheese 火腿 • 芝士	\$49	\$90
Ham • Fried Egg 火腿 • 煎蛋	\$49	\$90
Corned Beef • Scrambled Egg 鹹牛肉 • 炒蛋	\$52	\$96
★ Pastrami • Sweet Pickles • Lettuce 燻牛肉片 • 甜酸瓜 • 生菜 <i>onion/ tomato/ cucumber 另加洋蔥/ 蕃茄/ 青瓜</i> <i>choice of white/ brown/ multi-grain bread</i> 可選配白麵包 / 麥麵包 / 雜穀麵包	\$63	\$120
	<i>per item</i>	\$6




HOME BAKED CIABATTA BREAD

自製意式包

-  Reuben \$127
pastrami • cheddar • sauerkraut • mesclun lettuce • thousand island dressing
羅賓治
燻牛肉片 • 車打芝士 • 酸椰菜 • 雜生菜 • 千島醬
- Brie de Meaux • Avocado • Tomato • Crispy Bacon \$129
布里芝士 • 牛油果 • 蕃茄 • 脆煙肉
- ★ Egg Mayonnaise • Avocado • Semi Dried Tomtato • Mesclun Lettuce \$92
白汁雞蛋 • 牛油果 • 半乾蕃茄 • 雜生菜

PIZZA 自製披薩

-  Black Truffle Pizza \$136
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 \$143
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



 Back by Popular Demand

★ New with Chef's Recommendation 廚師推介

 Vegetarian 素菜

 Spicy 辣

CHINESE SELECTION



中 菜

SOUPS

Conpoy • Chicken • Sweet Corn • Fish Maw • Thick Soup \$185
瑤柱 • 雞絲 • 粟米 • 魚肚羹

Minced Pork • Preserved Egg • Chinese Zucchini • Soup \$148
金銀蛋 • 肉碎 • 翠玉瓜湯



STARTER/ COLD DISHES



★ Poached Chicken Wings • Dried Bean Curd • \$88
Fanling Marinade
粉嶺鹵水雞翼 • 豆腐乾

Bean Curd • Preserved Egg • Preserved Cabbage • \$78
Flossy Pork
四色豆腐



🌿 Marinated Cucumber \$72
涼拌小黃瓜

BEEF

Braised Beef Brisket • Tendon • Clay Pot \$150
牛筋腩煲

🌶️ Braised Satay Beef • Enoki Mushroom • \$215
Glass Noodles • Clay Pot
沙嗲 • 金菇 • 肥牛 • 粉絲煲

★ Sauteed Shredded Fillet of Beef • Aubergine • \$186
Bean Paste • Clay Pot
麵醬 • 牛柳條 • 茄子煲

🌶️ Chinese Curry Beef Brisket • Tendon • Clay Pot \$167
中式咖喱 • 牛筋腩煲

★ New with Chef's Recommendation 廚師推介

🌿 Vegetarian 素菜

🌶️ Spicy 辣

CHINESE SELECTION


中 菜

PORK

- Mu Shu Pork \$197
木須肉
-  Fried Spare Ribs • Spicy Salt • Chilli • Crispy Garlic \$155
椒鹽排骨
- Sweet • Sour Pork \$155
咕嚕肉
- Braised Bean Curd • Shredded Pork • Black Mushroom \$128
紅燒豆腐
- Steamed Minced Pork • Salt Fish/ Salt Egg \$137
馬友鹹魚/ 鹹蛋 • 蒸肉餅
-  Sauteed Long Bean • Minced Pork • \$152
 Black Mushroom • Conpoy
乾煸四季豆
- ★ Braised Meat Balls “Shanghainese” Style • \$158
Bean Curd • Baby Cabbage • Clay Pot
獅子頭 • 豆腐 • 娃娃菜煲



CHICKEN • PIGEON

- ★ Braised Chicken • Chestnut • Black Mushroom • Clay Pot \$204
北菇栗子雞煲
-  Sauteed Diced Chicken • Cashewnuts • Black Pepper \$150
黑椒腰果炒雞丁
- Ginger Flavoured Steamed Chicken *half chicken* \$212
沙薑雞 半隻
- Roast Baby Pigeon \$102
紅燒乳鴿仔



 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 • Chilli • Crispy Garlic
椒鹽鮮魷 \$146
- ★ Braised New Zealand Ling Fillet • Tofu •
Bean Curd Stick • Black Mushroom • Clay Pot \$246
豆腐 • 枝竹 • 冬菇 • 炆青衣柳煲
- Panfried Shrimp Cake • Sweet and Sour Sauce \$154
煎蝦餅 • 酸甜汁
- ★  Deep Fried Noodlefish • Spicy Salt • Chilli \$173
椒鹽白飯魚
-  Steamed Fillet of Salmon • Ginger •
Spring Onion • Soya Sauce \$253
薑蔥蒸三文魚柳
- Mashed Fish and Bean Curd • Dried Shrimps •
Baby Cabbage • Clay Pot \$166
魚腐 • 蝦乾 • 娃娃菜煲
-  Sauteed Diced Scallops • Squid • Prawns •
BBQ Pork • Assorted Vegetables • Cashew Nuts \$212
地道小炒王
- Fried Salmon Head • Black Mushroom •
Spring Onion • Ginger • Clay Pot \$198
薑蔥 • 北菇 • 三文魚頭腩煲



 Back by Popular Demand

★ New with Chef's Recommendation 廚師推介



 Vegetarian 素菜

 Spicy 辣

CHINESE SELECTION



中
菜

VEGETABLES

- Braised Mixed Vegetables • Conpoy • Glass Noodles • Superior Soup • Clay Pot
瑤柱粉絲雜菜煲 \$156
-  Sautéed Honey Bean • Broccoli • Choy Sum • Preserved Cabbage
梅菜炒三蔬 \$110
-  Sautéed Seasonal Vegetables
清炒時蔬 \$94

BARBECUED PORK • HAINANESE CHICKEN RICE

AVAILABLE FROM 1100 - 1500

- Barbecued Pork s \$95 \$135
叉燒 
- Barbecued Pork • Soup Noodles s \$74 \$104
叉燒湯麵
- Barbecued Pork • Steamed Rice s \$86 \$119
叉燒飯 
- Barbecued Pork • Soft Scramble Egg • Fried Rice \$152
滑蛋叉燒飯 炒飯底
- Hainanese Chicken Rice \$155
海南雞飯 



★ New with Chef's Recommendation 廚師推介

 Vegetarian 素菜

 Spicy 辣

ASIAN FAVOURITES



亞 洲 風 味

RICE

New Zealand Ling Fillet • \$165
Sweet Corn Sauce • Fried Rice
粟米魚柳飯 • 炒飯底



 Malaysian Belacan Fried Rice • Seafood \$166
馬拉盞海鮮炒飯



Fried Rice • Shredded Chicken • Salt Fish \$130
鹹魚雞絲炒飯

Yeung Chow Fried Rice s \$67 \$108
揚州炒飯



Beef/ Pork/ Chicken • Fresh Tomato Sauce • Rice \$108
鮮茄牛肉飯 / 鮮茄肉絲飯 / 鮮茄雞絲飯

 Chinese Curry Beef Brisket • Tendon • Steamed Rice \$143
中式咖喱 • 牛筋腩飯

Crispy Ikan Bilis • Diced Scallop • Fried Rice \$157
sweet potato • sweet corn • pine nut
帶子 • 脆銀魚仔 • 炒飯
紫薯 • 粟米 • 松子

American Brown Rice bowl \$29
美國糙米飯 碗

Steamed Rice bowl \$21
絲苗白飯 碗

ASIAN FAVOURITES

亞
洲
風
味

NOODLES

 Braised Spare Ribs • Black Beans • Chilli •
Rice/ Rice Noodles/ Fried Noodles
豉椒排骨 • 飯 / 河粉 / 炒麵 \$122

 Sauteed Beef • Black Beans • Chilli •
Rice/ Rice Noodles/ Fried Noodles
豉椒牛肉 • 飯 / 河粉 / 炒麵 \$110

Minced Beef • Fried Rice Vermicelli
免治牛肉炒米 \$110

Beef Brisket • Tendon •
Rice/ Rice Noodles/ Fried Noodles
牛筋腩 • 飯 / 河粉 / 炒麵 \$128

Beef/ Pork/ Chicken •
Rice/ Rice Noodles/ Fried Noodles
牛肉 / 肉絲 / 雞絲 • 飯 / 河粉 / 炒麵 \$110

Dry-fried Beef • Rice Noodles s \$70 \$110
乾炒牛河

 Char Kway Teow s \$70 \$117
炒貴刁

Pickled Cabbage • Pork • Rice Vermicelli s \$67 \$110
雪菜肉絲炆米

 Singapore Noodles s \$67 \$110
星洲炒米



ASIAN FAVOURITES

亞
洲
風
味


SOUP NOODLES

Beef/ Pork/ Chicken • Soup Noodles \$90
牛肉湯麵/ 肉絲湯麵/ 雞絲湯麵

Lo Hon Mixed Vegetables • Soup Noodles \$90
羅漢齋湯麵

Beef Brisket • Tendon • Soup Noodles s \$72 \$99
牛筋腩湯麵

Shredded Pork • Pickled Cabbage • \$59 \$89
Soup Rice Vermicelli
雪菜肉絲湯米

 Spicy Pork • Soup Noodles \$90
擔擔麵

Wonton • Soup Noodles \$94
雲吞湯麵

Pork • Shrimp Dumplings • Soup Noodles \$98
水餃湯麵

CHEF'S HAND WRAPPED DUMPLINGS

Wonton • Soup \$94
上湯雲吞

Pork • Shrimp Dumplings • Soup \$98
上湯水餃

 Pork • Vegetable Dumplings • Spicy Chilli Sauce \$94
紅油 • 抄手



DESSERTS

甜品

SWEETS

- Fruit Plate \$102
鮮果碟
- Apple Crumble • Vanilla Ice Cream \$90
蘋果金寶 • 雲呢拿雪糕
- ★ Dark Chocolate Fondant • Passionfruit • Coconut Ice Cream \$67
熱情果 • 朱古力心太軟 • 椰子雪糕
- ★ Pear & Fig Strudel • Vanilla Ice Cream \$67
梨無花果卷 • 雲呢拿雪糕
- Movenpick Ice Cream \$59
vanilla/ belgian chocolate/ strawberry/ coffee
莫凡彼雪糕
雲呢拿 / 比利時朱古力 / 士多啤梨 / 咖啡
- Jellies \$27
lime/ mango/ strawberry/ black current
啫喱
青檸 / 芒果 / 士多啤梨 / 黑加侖子
- ★ Dessert of the Week \$67
本週甜品

CHEESE

- Cheese Plate • Biscuits \$185
芝士碟



★ New with Chef's Recommendation 廚師推介

COFFEE • TEA

咖啡及茶

Coffee/ Decaffeinated Coffee \$37
咖啡/ 低咖啡因咖啡

Espresso Single \$37
濃縮咖啡 Double \$52

Cappuccino/ Latte/ Mochaccino \$43
泡沫咖啡/ 鮮奶咖啡/ 朱古力咖啡

Ice Coffee \$37
凍咖啡

Earl Grey/ English Breakfast Tea \$37
香葉茶/ 英國早餐茶

Yellow Label Tea \$37
紅茶

Mint Tea/ Camomile \$37
薄荷茶/ 洋甘菊茶

Chinese Tea \$37
long jin/ shou mei/ puer/ shui xian/ jasmine/ chrysanthemum
中國茶
龍井/ 壽眉/ 普洱/ 水仙/ 香片/ 菊花

Japanese Green Tea \$37
日本綠茶

Ice Lemon Tea \$37
凍檸檬茶

Hong Kong Style Milk Tea \$37
港式奶茶

Cold Brew Coffee \$52
冷萃咖啡



HOT DRINKS

熱
飲

Hot Chocolate/ Ovaltine/ Horlicks \$33
熱朱古力/阿華田/好立克

Bovril \$33
牛肉茶

Soya Bean Milk \$33
豆奶

Oat Milk \$32
燕麥奶

FRESHLY SQUEEZED JUICES

鮮
果
汁

Orange Juice \$57
鮮橙汁

Water Melon Juice \$49
西瓜汁

Carrot Juice \$49
甘筍汁

Apple Juice \$49
蘋果汁



SMOOTHIES

果
汁
特
飲

Papaya • Banana • Honey • Orange Juice \$59
木瓜 • 香蕉 • 橙汁 • 蜂蜜特飲

Strawberry • Banana • Honey • Orange Juice \$65
士多啤梨 • 香蕉 • 橙汁 • 蜂蜜特飲

