

SOUPS 湯

- Daily Soup 是日西式湯 \$57
- Club's Oxtail Soup • Chilli Sherry 球會牛尾湯 • 辣椒些厘酒 \$73
-  Vegetable Minestrone 意大利雜菜湯 \$57
- Cream of Sweet Corn/ Chicken 忌廉粟米 / 雞湯 \$57
-  Borsch 羅宋湯 \$59






STARTERS • SALADS 頭盤及沙律

- Norwegian Smoked Salmon s \$133 \$175
挪威煙三文魚
-  Panfried Cajun Prawns • Orange • Grapefruit • Sweet Corn • Pinenuts • Parmesan • Endive • Mesclun Salad • Cider Vinegar Dressing \$154
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
- Roasted Chicken Breast • Avocado • Semi Dried Tomato • Olive • Grilled Yellow Bell Pepper • Mesclun Salad • Italian Dressing \$160
燒雞胸肉 • 牛油果 • 半乾蕃茄 • 橄欖 • 扒黃椒 • 雜菜沙律 • 意大利汁

STARTERS • SALADS 頭盤及沙律

- ★ Iberico Ham • Ricotta Cheese • Semi Dried Tomato • Pinenuts • Basil on Toast \$169
 西班牙火腿 • 瑞可塔芝士 • 半乾蕃茄 • 松子仁 • 羅勒多士
- ★ Panfried Hokkaido Scallops • Roasted Potato • Avocado • Mesclun Salad • Balsamic Dressing \$193
 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 • Pear • Pinenuts • Crisp Greens • Guava Dressing \$192
 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 \$75 \$116
 凱撒沙律
- Additional items 附加：*
 Smoked Salmon 煙三文魚 30g. \$38
 Roast Chicken 燒雞肉 60g. \$33
 Avocado 牛油果 half \$28
- Golfer's Salad s \$99 \$137
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 • Homemade Semi Dried Tomato • Mixed Lettuce s \$98 \$138
 牛油果 • 紅菜頭沙律 • 自製半乾蕃茄

FANLING FAVORITES 粉嶺風味

- Panfried Halibut Fillet • 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 \$187
-  Beef Rendang • Steamed Rice \$175
巴東牛肉飯
- Thinly Sliced Beef • Japanese Rice • Miso Soup Set \$176
日式薄牛肉飯 • 麵豉湯
-  Minced Chicken/ Pork • Thai Basil • Chilli • Steamed Rice • Fried Egg \$116
泰式香辣免治雞肉/ 豬肉 • 煎蛋 • 白飯
-  Indian Chicken/ Fish Curry • Accompaniments • Steamed Rice \$160
雞肉印度咖喱/ 魚柳印度咖喱 • 白飯
-  Tofu • Vegetable Curry • Accompaniments • Steamed Rice \$135
 豆腐 • 雜菜咖喱 • 白飯
- Baked Pork Loin • Fried Rice \$158
焗豬扒飯
- Spaghetti Bolognese s \$89 \$127
肉醬意粉
-  Plant Based Meat Spaghetti Bolognese s \$89 \$127
素肉醬意粉

FANLING FAVORITES 粉嶺風味

Panfried Broad Oak Farm Pork Sausages • \$108
Mashed Potatoes • Onion Gravy
煎英國豬肉腸 • 薯蓉 • 洋蔥汁

 Sauteed Spaghetti • Slow Cooked Fresh Tomato Sauce \$114
慢煮鮮蕃茄醬 • 炒意粉

Golfer's Breakfast \$98
two farm eggs any style •
bacon / ham / cumberland sausages / Avocado • 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 / 牛油果 • 扒蕃茄 • 蘑菇 • 焗豆
多士 / 英式鬆包

Grilled Australian Rib Eye of Beef • Red Wine Sauce 6oz \$192
Daily Potatoes • Selected Vegetables
扒澳洲肉眼 • 紅酒汁 • 是日薯 • 時蔬 六安士

Grilled Australian Sirloin of Beef • Gravy 6oz \$192
Daily Potatoes • Selected Vegetables
扒澳洲西冷 • 燒汁 • 是日薯 • 時蔬 六安士

WHAT'S HAPPENING

- Shepherd's Pie \$178
牧羊批
- ★ Beef Stroganoff • Steamed Rice \$166
俄國牛柳絲飯
- Baked Chicken "Portuguese" Style • Steamed Rice \$174
焗葡國雞飯
Caution Chicken Bone 小心雞骨
- Grilled Eel • Fried Rice "Japanese" Style \$164
蒲燒鰻魚 • 日式炒飯
- 🌶️ Fried Pork Chop • Japanese Rice • \$170
Japanese Curry Sauce/ Indian Curry Sauce
炸豬扒 • 日本飯 • 日式咖喱汁 / 印度咖喱汁
- Lasagne Bolognese • Spinach \$155
菠菜肉醬千層麵
- ★ Avocado • Fried Rice \$118
意大利雜菜焗茄子 • 雜菌 • 牛油果 • 炒飯


THE GRILL • CHARCOAL 炭扒

U.S. Prime Rib Eye of Beef 美國頂級肉眼牛扒	6oz 六安士	\$349
	8oz 八安士	\$465
U.S. Prime Sirloin of Beef 美國頂級西冷牛扒	6oz 六安士	\$319
	8oz 八安士	\$426
New Zealand Fillet of Beef 紐西蘭牛柳扒	6oz 六安士	\$309
Australian Lamb Chops 澳洲羊扒	2pcs 兩件	\$277
	3pcs 三件	\$415
Fillet of Salmon 三文魚柳		\$242
King Prawns 大虎蝦	3pcs 三隻	\$268

*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		\$67
	Roast Buffalo Chicken Drumettes • Mint Yoghurt Sauce 香辣雞翼撻 • 薄荷乳酪汁	6pcs 六件	\$89
	Fish • Chips 炸魚薯條		\$114
	Curried Chicken Spring Rolls • Glass Noodles • Black Fungus • Chopped Vegetables 咖喱雞肉雜菜春卷	2pcs 兩件	\$58
	Chicken Wings • French Fries • Basket 炸雞翼薯條		\$102
	Prawns on Toast 蝦多士	4pcs 四件	\$120
	Pan-fried Dumplings 煎餃子	12pcs 十二件	\$110
	Poached Pork • Vegetable Dumplings 白菜 • 豬肉餃	10pcs 十件	\$88
	Hot Dog • French Fries <i>johnsonville sausage</i> 熱狗 • 薯條		\$62
	Mini Hot Dogs • French Fries <i>japanese sausage</i> 迷你熱狗 • 薯條	2pcs 兩件	\$90
	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		\$154

 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 \$137
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 \$98
迷你芝士牛肉漢堡包 • 薯條 兩件
- Ham • Cheese Toasties \$59
火腿芝士飛碟
-  Lamb Samosa 6pcs \$85
羊肉咖喱角 六件
- Smokies \$64
煙腸
- Panfried Thick Toast • Honey • Butter \$56
煎蜜糖牛油厚多士
-  Sardine/ Spicy Sardine on Toast \$57
沙甸魚 / 辣沙甸魚多士
- Cheese Dream \$54
baked ham • tomato • cheese on toast
焗火腿蕃茄芝士多士

SANDWICHES 三文治

SINGLE

- Avocado • Roast Chicken/ Crispy Bacon
牛油果 • 燒雞肉 / 脆煙肉 \$65
- Club
公司 \$65
- 🌿 Tomato • Mayonnaise Egg
蕃茄 • 白汁雞蛋 \$36
- Tuna Fish
吞拿魚 \$37
- Bacon • Lettuce • Tomato
煙肉 • 生菜 • 蕃茄 \$46
- Roast Chicken • Lettuce
燒雞肉 • 生菜 \$37
- Ham • Cheese
火腿 • 芝士 \$50
- Ham • Fried Egg
火腿 • 煎蛋 \$50
- Corned Beef • Scrambled Egg
鹹牛肉 • 炒蛋 \$54
- ★ Pastrami • Sweet Pickles • Lettuce
燻牛肉片 • 甜酸瓜 • 生菜 \$65
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 CIABATTA BREAD

自製意式包

- 👍 Reuben \$132
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 \$134
布里芝士 · 牛油果 · 蕃茄 · 脆煙肉
- ★ Sautéed Thinly Sliced Beef “Vietnamese” Style • \$128
Pickled Vegetables
越式炒薄牛肉 · 酸菜

PIZZA 自製披薩

- 🌿 Black Truffle Pizza \$142
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 \$149
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

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🌿 Vegetarian 素菜

🌶️ Spicy 辣

CHINESE SELECTION 中菜

SOUPS

- ★ Seafood • Sweet Corn • Thick Soup \$143
海皇粟米羹
- ★ Minced Pork • Bean Curd • Egg • Seaweed Soup \$128
紫菜 • 豆腐 • 蛋花 • 肉碎湯

STARTER/ COLD DISHES

- ★ "Hau Fo" • Dried Lily Flower • Red Dates • Black Mushroom \$92
四喜烤麩
- Bean Curd • Preserved Egg • Preserved Cabbage • Flossy Pork \$80
四色豆腐
- 🌿 Marinated Cucumber \$62
涼拌小黃瓜

BEEF

- Braised Beef Brisket • Tendon • Clay Pot \$156
牛筋腩煲
- 🌶️ Braised Satay Beef • Enoki Mushroom • Glass Noodles • Clay Pot \$224
沙嗲 • 金菇 • 肥牛 • 粉絲煲
- ★ Sauteed Beef • Bitter Melon \$128
涼瓜炒牛肉
- 🌶️ Chinese Curry Beef Brisket • Tendon • Clay Pot \$173
中式咖喱 • 牛筋腩煲

CHINESE SELECTION 中菜

PORK

- Mu Shu Pork \$198
木須肉
-  Fried Spare Ribs • Spicy Salt • Chilli • Crispy Garlic \$160
椒鹽排骨
- Sweet • Sour Pork \$160
咕嚕肉
- Braised Bean Curd • Shredded Pork • Black Mushroom \$132
紅燒豆腐
- Steamed Minced Pork • Salt Fish/ Salt Egg \$143
馬友鹹魚/ 鹹蛋 • 蒸肉餅
-  Sauteed Long Bean • Minced Pork • \$158
 Black Mushroom • Conpoy
乾煸四季豆
- ★ Fried Egg • Minced Pork • Preserved Vegetable • \$120
Bitter Melon
菜甫 • 肉碎 • 涼瓜 • 煎蛋

CHICKEN • PIGEON

- Diced Chicken • Salt Fish • Bean Curd • Clay Pot \$142
鹹魚 • 雞粒 • 豆腐煲
- Stir-fried Diced Chicken • Celery • Cashewnuts \$154
西芹 • 腰果 • 炒雞丁
- Ginger Flavoured Steamed Chicken *half chicken* \$218
沙薑雞 半隻
- Roast Baby Pigeon \$105
紅燒乳鴿仔

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CHINESE SELECTION 中菜

SEAFOOD

-  Fried Squid • Spicy Salt • Chilli • Crispy Garlic
椒鹽鮮魷 \$152
- Braised New Zealand Ling Fillet • Tofu •
Bean Curd Stick • Black Mushroom • Clay Pot \$255
豆腐 • 枝竹 • 冬菇 • 炆青衣柳煲
- ★ Braised • Crabmeat • Straw Mushroom • Broccoli \$188
蟹肉扒雙蔬
- ★ Deep Fried Noodlefish • Spicy Salt • Chilli \$180
 椒鹽白飯魚
- ★ Steamed Fillet of Salmon • Vermicelli • \$242
Black Olive & Black Bean Sauce
豉汁攪角 • 蒸三文魚柳 • 粉絲底
- Mashed Fish Balls • Dried Shrimps • \$172
Baby Cabbage • Clay Pot
魚腐 • 蝦乾 • 娃娃菜煲
-  Sauteed Diced Scallops • Squid • Prawns • \$219
BBQ Pork • Assorted Vegetables • Cashew Nuts
地道小炒王
- Fried Salmon Head • Black Mushroom • \$206
Spring Onion • Ginger • Clay Pot
薑蔥 • 北菇 • 三文魚頭腩煲

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CHINESE SELECTION 中菜

VEGETABLES

- Braised Mixed Vegetables • Conpoy • Glass Noodles • Superior Soup • Clay Pot
瑤柱粉絲雜菜煲 \$162
- 🌿 Sautéed Honey Bean • Broccoli • Choy Sum • Preserved Cabbage
梅菜炒三蔬 \$114
- ★ 🌿 Sautéed Honey Bean • Lotus Root • Chinese Yam • Black Fungus • Fresh Lily Bulb
荷塘月色 \$128
蓮藕 • 鮮淮山 • 雲耳 • 鮮百合 • 炒蜜豆
- 🌿 Sautéed Seasonal Vegetables
清炒時蔬 \$97



BARBECUED PORK • HAINANESE CHICKEN RICE

AVAILABLE FROM 1100 - 1500

- Barbecued Pork s \$99 \$140
叉燒
- Barbecued Pork • Soup Noodles s \$77 \$108
叉燒湯麵
- Barbecued Pork • Steamed Rice s \$89 \$124
叉燒飯
- Barbecued Pork • Soft Scramble Egg • Fried Rice \$158
滑蛋叉燒飯 炒飯底
- Hainanese Chicken Rice \$160
海南雞飯



ASIAN FAVOURITES 亞洲風味

RICE

- New Zealand Ling Fillet • Sweet Corn Sauce • Fried Rice
粟米魚柳飯 • 炒飯底 \$172
-  Malaysian Belacan Fried Rice • Seafood
馬拉盞海鮮炒飯 \$173
- Fried Rice • Shredded Chicken • Salt Fish
鹹魚雞絲炒飯 \$135
- Yeung Chow Fried Rice s \$70 \$112
揚州炒飯
- Beef/ Pork/ Chicken • Fresh Tomato Sauce • Rice
鮮茄牛肉飯 / 鮮茄肉絲飯 / 鮮茄雞絲飯 \$112
-  Chinese Curry Beef Brisket • Tendon • Steamed Rice
中式咖喱 • 牛筋腩飯 \$149
- Crispy Ikan Bilis • Diced Scallop • Fried Rice
sweet potato • sweet corn • pine nut
帶子 • 脆銀魚仔 • 炒飯
紫薯 • 粟米 • 松子 \$163
- American Brown Rice bowl \$30
美國糙米飯 碗
- Steamed Rice bowl \$20
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 \$127
-  Sauteed Beef • Black Beans • Chilli •
Rice/ Rice Noodles/ Fried Noodles
豉椒牛肉 • 飯 / 河粉 / 炒麵 \$114
- Minced Beef • Fried Rice Vermicelli
免治牛肉炒米 \$114
- Beef Brisket • Tendon •
Rice/ Rice Noodles/ Fried Noodles
牛筋腩 • 飯 / 河粉 / 炒麵 \$133
- Beef/ Pork/ Chicken •
Rice/ Rice Noodles/ Fried Noodles
牛肉 / 肉絲 / 雞絲 • 飯 / 河粉 / 炒麵 \$114
- Dry-fried Beef • Rice Noodles s \$73 \$114
乾炒牛河
-  Char Kway Teow s \$73 \$122
炒貴刁
- Pickled Cabbage • Pork • Rice Vermicelli s \$70 \$114
雪菜肉絲炆米
-  Singapore Noodles s \$70 \$114
星洲炒米

ASIAN FAVOURITES 亞洲風味

SOUP NOODLES

Beef/ Pork/ Chicken • Soup Noodles 牛肉湯麵/ 肉絲湯麵/ 雞絲湯麵		\$94
Lo Hon Mixed Vegetables • Soup Noodles 羅漢齋湯麵		\$94
Beef Brisket • Tendon • Soup Noodles 牛筋腩湯麵	s \$75	\$103
Shredded Pork • Pickled Cabbage • Soup Rice Vermicelli 雪菜肉絲湯米	s \$62	\$92
 Spicy Pork • Soup Noodles 擔擔麵		\$94
Wonton • Soup Noodles 雲吞湯麵		\$97
Pork • Shrimp Dumplings • Soup Noodles 水餃湯麵		\$99

CHEF'S HAND WRAPPED DUMPLINGS

Wonton • Soup 上湯雲吞		\$97
Pork • Shrimp Dumplings • Soup 上湯水餃		\$99
 Pork • Vegetable Dumplings • Spicy Chilli Sauce 紅油 • 抄手		\$98



DESSERTS 甜品

SWEETS

- Fruit Plate \$106
鮮果碟
- Apple Crumble • Vanilla Ice Cream \$90
蘋果金寶 • 雲呢拿雪糕
- ★ New York Cheese Cake \$69
紐約芝士蛋糕
- ★ Raspberry Chocolate Cake \$69
紅桑子朱古力蛋糕
- Movenpick Ice Cream \$61
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/ 黑加倫子
- ★ Dessert of the Week \$65
本週甜品

CHEESE

- Cheese Plate • Biscuits \$192
芝士碟



COFFEE • TEA 咖啡及茶

Coffee / Decaffeinated Coffee 咖啡 / 低咖啡因咖啡	\$39
Espresso 濃縮咖啡	Single \$39 Double \$44
Cappuccino / Latte 泡沫咖啡 / 鮮奶咖啡	\$45
Ice Coffee 凍咖啡	\$39
Earl Grey / English Breakfast Tea 香葉茶 / 英國早餐茶	\$39
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 xin / jasmine / chrysanthemum</i> 中國茶 龍井 / 壽眉 / 普洱 / 水仙 / 香片 / 菊花	\$39
Japanese Green Tea 日本綠茶	\$32
Ice Lemon Tea 凍檸檬茶	\$39
Hong Kong Style Milk Tea 港式奶茶	\$39
Cold Brew Coffee 冷萃咖啡	\$55
Mochaccino 朱古力咖啡	\$40



HOT DRINKS 熱飲

Hot Chocolate/ Ovaltine/ Horlicks 熱朱古力/ 阿華田/ 好立克	\$34
Bovril 牛肉茶	\$34
Soya Bean Milk 豆奶	\$34
Oat Milk 燕麥奶	\$34

FRESHLY SQUEEZED 鮮榨蔬果汁

Orange Juice 鮮橙汁	\$59
Water Melon Juice 西瓜汁	\$51
Apple Juice 蘋果汁	\$51
Carrot Juice 甘筍汁	\$51
Celery Juice 西芹汁	\$58
Cucumber Juice 青瓜汁	\$54
3 Vegetable Juice <i>carrot • celery • cucumber</i> 雜菜汁 甘筍 • 西芹 • 青瓜	\$58

SMOOTHIES 果汁特飲

Papaya • Banana • Honey • Orange Juice 木瓜 • 香蕉 • 橙汁 • 蜂蜜特飲	\$62
Mixed Berries • Banana • Honey • Orange Juice 雜莓果 • 香蕉 • 橙汁 • 蜂蜜特飲	\$72