

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 s \$128 \$168
挪威煙三文魚
- ★ Panfried Cajun Prawns • Orange • Grapefruit • \$148
🌶️ 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
- Roasted Chicken Breast • Avocado • \$154
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

STARTERS • SALADS 頭盤及沙律

- ★ Nicoise Salad \$126
尼斯沙律
- 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
烩薯 • 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 • \$102
Mashed Potatoes • Onion Gravy
煎英國豬肉腸 • 薯蓉 • 洋蔥汁

★ Sauteed Spaghetti • Slow Cooked Fresh Tomato Sauce \$110
慢煮鮮蕃茄醬 • 炒意粉

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 Australian Rib Eye of Beef • Red Wine Sauce 6oz \$185
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 \$185
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
- ★ Roast U.S. Baby Pork Ribs • BBQ Sauce \$238
French Fries • Selected Vegetables
醬烤美國排骨 • 薯條 • 時蔬
- Baked Chicken "Portuguese" Style • Steamed Rice \$177
焗葡國雞飯
Caution Chicken Bone 小心雞骨
- ★ Grilled Eel • Fried Rice "Japanese" Style \$158
蒲燒鰻魚 • 日式炒飯
- 🌶️ Fried Pork Chop • Japanese Rice • \$164
Japanese Curry Sauce/ Indian Curry Sauce
炸豬扒 • 日本飯 • 日式咖喱汁 / 印度咖喱汁
- Lasagne Bolognaise • Spinach \$149
菠菜肉醬千層麵
- 🌿 Steamed Bean Curd • Cabbage • Wild Mushroom • \$120
Steamed Rice
蒸椰菜 • 野菌 • 豆腐 • 白飯



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

👍 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 onion/ tomato/ cucumber 另加洋蔥/ 蕃茄/ 青瓜 choice of white/ brown/ multi-grain bread 可選配白麵包/ 麥麵包/ 雜穀麵包	\$63 per item	\$120 \$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 Tomato •
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

★ Marinated Shin of Beef \$88
五香牛腩

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 Beef Fillet • Scallion • Onion • Black Pepper \$186
🌶️ 黑椒 • 洋蔥 • 京蔥 • 爆牛柳條

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

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

- ★ Diced Chicken • Salt Fish • Bean Curd • Clay Pot \$138
鹹魚 • 雞粒 • 豆腐煲
- ★ Stir-fried Diced Chicken • Celery • Cashewnuts \$148
西芹 • 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

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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
豆腐 • 枝竹 • 冬菇 • 炆青衣柳煲 \$246
- ★ Shanghainese Stir-fried Egg White • Crab Meat •
Shrimps • Pinenuts \$188
賽螃蟹
- ★ Deep Fried Noodlefish • Spicy Salt • Chilli
 椒鹽白飯魚 \$173
-  Steamed Fillet of Salmon • Ginger •
Spring Onion • Soya Sauce \$253
薑蔥蒸三文魚柳
- Mashed Fish Balls • 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

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CHINESE SELECTION 中菜

VEGETABLES

Braised Mixed Vegetables • \$156
Conpoy • Glass Noodles • Superior Soup • Clay Pot
瑤柱粉絲雜菜煲

✔ Sautéed Honey Bean • Broccoli • Choy Sum • \$110
Preserved Cabbage
梅菜炒三蔬

✔ Sautéed Seasonal Vegetables \$94
清炒時蔬

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

ASIAN FAVOURITES 亞洲風味

RICE

New Zealand Ling Fillet • Sweet Corn Sauce • Fried Rice 粟米魚柳飯 • 炒飯底		\$165
 Malaysian Belacan Fried Rice • Seafood 馬拉盞海鮮炒飯		\$166
Fried Rice • Shredded Chicken • Salt Fish 鹹魚雞絲炒飯		\$130
Yeung Chow Fried Rice 揚州炒飯	s \$67	\$108
Beef/ Pork/ Chicken • Fresh Tomato Sauce • Rice 鮮茄牛肉飯 / 鮮茄肉絲飯 / 鮮茄雞絲飯		\$108
 Chinese Curry Beef Brisket • Tendon • Steamed Rice 中式咖喱 • 牛筋腩飯		\$143
Crispy Ikan Bilis • Diced Scallop • Fried Rice <i>sweet potato • sweet corn • pine nut</i> 帶子 • 脆銀魚仔 • 炒飯 紫薯 • 粟米 • 松子		\$157
American Brown Rice 美國糙米飯	bowl 碗	\$29
Steamed Rice 絲苗白飯	bowl 碗	\$21

ASIAN FAVOURITES 亞洲風味

NOODLES

-  Braised Spare Ribs • Black Beans • Chilli • \$122
Rice/ Rice Noodles/ Fried Noodles
豉椒排骨 • 飯 / 河粉 / 炒麵
-  Sauteed Beef • Black Beans • Chilli • \$110
Rice/ Rice Noodles/ Fried Noodles
豉椒牛肉 • 飯 / 河粉 / 炒麵
- Minced Beef • Fried Rice Vermicelli \$110
免治牛肉炒米
- Beef Brisket • Tendon • \$128
Rice/ Rice Noodles/ Fried Noodles
牛筋腩 • 飯 / 河粉 / 炒麵
- Beef/ Pork/ Chicken • \$110
Rice/ Rice Noodles/ Fried Noodles
牛肉 / 肉絲 / 雞絲 • 飯 / 河粉 / 炒麵
- 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
鮮果碟 | \$102 |
| Apple Crumble • Vanilla Ice Cream
蘋果金寶 • 雲呢拿雪糕 | \$90 |
| ★ Osmanthus Mousse Cake
桂花慕絲蛋糕 | \$67 |
| ★ Raspberry Chocolate Cake
紅桑子朱古力蛋糕 | \$67 |
| 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 | \$59 |
| Jellies
<i>lime/ mango/ strawberry/ black current</i>
啫喱
青檸 / 芒果 / 士多啤梨 / 黑加侖子 | \$27 |
| ★ Dessert of the Week
本週甜品 | \$67 |

CHEESE

- | | |
|--------------------------------|-------|
| Cheese Plate • Biscuits
芝士碟 | \$185 |
|--------------------------------|-------|



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 xin / 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 熱朱古力/ 阿華田/ 好立克	\$33
Bovril 牛肉茶	\$33
Soya Bean Milk 豆奶	\$33
Oat Milk 燕麥奶	\$32

FRESHLY SQUEEZED 鮮榨蔬果汁

Orange Juice 鮮橙汁	\$51
Water Melon Juice 西瓜汁	\$49
Apple Juice 蘋果汁	\$49
Carrot Juice 甘筍汁	\$49
Celery Juice 西芹汁	\$56
Cucumber Juice 青瓜汁	\$52
3 Vegetable Juice <i>carrot • celery • cucumber</i> 雜菜汁 甘筍 • 西芹 • 青瓜	\$56

SMOOTHIES 果汁特飲

Papaya • Banana • Honey • Orange Juice 木瓜 • 香蕉 • 橙汁 • 蜂蜜特飲	\$59
Mixed Berries • Banana • Honey • Orange Juice 雜莓果 • 香蕉 • 橙汁 • 蜂蜜特飲	\$69