

SOUPS

湯

- | | | |
|---|------|---|
| ★ Daily Soup
是日西式湯 | \$52 |  |
| Club's Oxtail Soup • Chilli Sherry
球會牛尾湯 • 辣椒些厘酒 | \$65 |  |
| 🌿 Vegetable Minestrone
意大利雜菜湯 | \$52 |  |
| Cream of Sweet Corn/ Chicken
忌廉粟米/ 雞湯 | \$52 |  |
| 🌶️ Borsch
羅宋湯 | \$52 |  |

STARTERS • SALADS

頭
盤
及
沙
律

- | | | |
|---|---------|-------|
| Norwegian Smoked Salmon
挪威煙三文魚 | s \$120 | \$157 |
| ★ 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 | | \$138 |
| 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 | | \$144 |

STARTERS • SALADS

頭盤及沙律

★ Rainbow Salad \$118

🌿 cucumber • red cabbage • carrot • blueberry • pumpkin seeds • dried cranberries • walnuts • mesclun salad • french dressing
彩虹沙律

青瓜 • 紅椰菜 • 甘筍 • 藍莓 • 南瓜籽 • 紅莓乾 • 核桃 • 雜菜沙律 • 法式汁

★ Panfried Duck Liver • Lentil • Pumpkin • \$198

Portabella Mushroom • Mesclun Salad • Vinaigrette
煎鴨肝 • 蘭度豆 • 南瓜 • 波特菇 • 雜菜沙律 • 油醋汁

🌿 Fried Brie de Meaux • Figs • Beetroot • Avocado • \$186

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 \$67 \$105

凱撒沙律

with Smoked Salmon/ s \$92 \$155

Roast Chicken/ Avocado

另選配煙三文魚 / 燒雞 / 牛油果

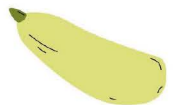
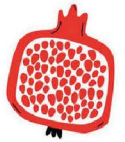
Golfer's Salad s \$89 \$122

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 \$90 \$124

Homemade Semi Dried Tomato • Mixed Lettuce
牛油果 • 紅菜頭沙律 • 自製半乾蕃茄



★ New with Chef's Recommendation 廚師推介

🌿 Vegetarian 素菜

🌶️ Spicy 辣

FANLING FAVORITES

粉
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風
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- | | | |
|----|---|-------|
| ★ | 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 | \$168 |
| 🌶️ | Beef Rendang • Steamed Rice
巴東牛肉飯 | \$157 |
| | Thinly Sliced Beef • Japanese Rice • Miso Soup Set
日式薄牛肉飯 • 麵豉湯 | \$157 |
| 🌶️ | Minced Chicken/ Pork • Thai Basil •
Chilli • Steamed Rice • Fried Egg
泰式香辣免治雞肉/ 豬肉 • 煎蛋 • 白飯 | \$105 |
| 🌶️ | Indian Chicken/ Fish Curry •
Accompaniments • Steamed Rice
雞肉印度咖喱/ 魚柳印度咖喱 • 白飯 | \$145 |
| 🌶️ | Tofu • Vegetable Curry • Accompaniments •
Steamed Rice
豆腐 • 雜菜咖喱 • 白飯 | \$124 |
| | Baked Pork Loin • Fried Rice
焗豬扒飯 | \$142 |
| | Spaghetti Bolognese s \$80
肉醬意粉 | \$113 |
| 🌿 | Plant Based Meat Spaghetti Bolognese s \$83
素肉醬意粉 | \$118 |



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 \$98

★ Sauteed Linguine • Wild Mushroom • Onion • Garlic \$133
蒜香 • 洋蔥 • 野菌 • 炒扁意粉

Golfer's Breakfast \$89
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 \$164
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 \$164
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

- | | | |
|--|-------|---|
| ★ Stewed Lamb • Moroccan Style •
Couscous • Vegetables
摩洛哥燴羊肉 • 古斯米 • 雜菜 | \$215 |  |
| ★ Roast U.S Baby Pork Ribs • BBQ Sauce •
Potato Wedges • Selected Vegetables
醬烤美國排骨 • 薯角 • 時蔬 | \$264 |  |
| Baked Chicken "Portuguese" Style • Steamed Rice
焗葡國雞飯 | \$165 |  |
| <i>Caution Chicken Bone</i> 小心雞骨 | | |
| ★ Grilled Eel • Fried Rice "Japanese" Style
蒲燒鰻魚 • 日式炒飯 | \$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 | \$153 | |
| Lasagne Bolognese • Spinach
菠菜肉醬千層麵 | \$139 | |
|  Sauteed Minced Cauliflower • Wild Mushroom •
Pumpkin • Capsicum • Almond
南瓜 • 杏仁 • 野菌 • 雜椒 • 炒椰菜花飯 | \$154 | |

THE GRILL • CHARCOAL

炭扒

U.S. Prime Rib Eye of Beef 美國頂級肉眼牛扒	8oz 八安士	\$447
U.S. Prime Sirloin of Beef 美國頂級西冷牛扒	8oz 八安士	\$430
New Zealand Fillet of Beef 紐西蘭牛柳扒	6oz 六安士	\$283
Australian Lamb Chops 澳洲羊扒		\$398
Fillet of Salmon 三文魚柳		\$216
King Prawns 大虎蝦		\$236

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		\$60	
★	Crispy Fried Chicken Drumettes • Yuzu Sauce 香脆炸雞翼槌 • 日式柚子汁	6pcs 六隻	\$82	
	Fish • Chips 炸魚薯條		\$103	
★	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		\$92	
	Prawns on Toast 蝦多士		\$107	
	Pan-fried Dumplings 煎餃子		\$97	
	Poached Pork • Vegetable Dumplings 白菜 • 豬肉餃		\$89	
	Hot Dog • French Fries <i>johnsonville sausage</i> 熱狗 • 薯條		\$56	
	Mini Hot Dogs • French Fries <i>japanese sausage</i> 迷你熱狗 • 薯條	2pcs 兩個	\$82	
🌶️	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		\$138	

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 Vegetarian 素菜

 Spicy 辣

TASTY BITES & TITBITS

小
食

 Plant-based Meat Cheese Burger • French Fries \$129

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 \$88
迷你芝士牛肉漢堡包 • 薯條 兩個

Ham • Cheese Toasties \$53
火腿芝士飛碟

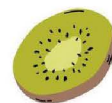
Lamb Samosa \$76
羊肉咖喱角

Smokies \$59
煙腸

Panfried Thick Toast • Honey • Butter \$50
煎蜜糖牛油厚多士

 Sardine/ Spicy Sardine on Toast \$52
沙甸魚 / 辣沙甸魚多士

Cheese Dream \$49
baked ham • tomato • cheese on toast
焗火腿蕃茄芝士多士



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SANDWICHES

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	SINGLE	DOUBLE	
Avocado • Roast Chicken/ Crispy Bacon 牛油果 • 燒雞肉 / 脆煙肉	\$58	\$112	
Club 公司	\$58	\$112	
 Tomato • Mayonnaise Egg 蕃茄 • 白汁雞蛋	\$33	\$62	
Tuna Fish 吞拿魚	\$33	\$62	
Bacon • Lettuce • Tomato 煙肉 • 生菜 • 蕃茄	\$42	\$80	
Roast Chicken • Lettuce 燒雞肉 • 生菜	\$33	\$62	
Ham • Cheese 火腿 • 芝士	\$45	\$84	
Ham • Fried Egg 火腿 • 煎蛋	\$45	\$84	
Corned Beef • Scrambled Egg 鹹牛肉 • 炒蛋	\$48	\$90	
★ 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	\$57	\$112	
	<i>per item</i>	\$6	

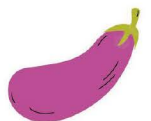
HOME BAKED CIABATTA BREAD

自製
意式
麵包

-  Reuben \$119
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 \$117
布里芝士 • 牛油果 • 蕃茄 • 脆煙肉
- ★ Egg Mayonnaise • Avocado • Semi Dried Tomtato • Mesclun Lettuce \$90
白汁雞蛋 • 牛油果 • 半乾蕃茄 • 雜生菜

PIZZA 自製披薩

-  Black Truffle Pizza \$128
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 \$134
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 \$173
瑤柱 • 雞絲 • 粟米 • 魚肚羹

Minced Pork • Preserved Egg • Chinese Zucchini • Soup \$139
金銀蛋 • 肉碎 • 翠玉瓜湯



STARTER/ COLD DISHES



★ Poached Chicken Wings • Dried Bean Curd • \$83
Fanling Marinade
粉嶺鹵水雞翼 • 豆腐乾

Bean Curd • Preserved Egg • Preserved Cabbage • \$75
Flossy Pork
四色豆腐



🌿 Marinated Cucumber \$67
涼拌小黃瓜

BEEF

Braised Beef Brisket • Tendon • Clay Pot \$140
牛筋腩煲

🌶️ Braised Satay Beef • Enoki Mushroom • \$198
Glass Noodles • Clay Pot
沙嗲 • 金菇 • 肥牛 • 粉絲煲

★ Spicy Tangerine Beef • Cauliflower • \$208
🌶️ Mixed Mushroom • Glass Noodles
香辣果皮牛柳粒 • 椰菜花 • 雜菇 • 炆粉絲

🌶️ Chinese Curry Beef Brisket • Tendon • Clay Pot \$156
中式咖喱 • 牛筋腩煲

CHINESE SELECTION




中 菜

PORK

- Mu Shu Pork \$184
木須肉
-  Fried Spare Ribs • Spicy Salt • Chilli • Crispy Garlic \$145
椒鹽排骨
- Sweet • Sour Pork \$145
咕嚕肉
- Braised Bean Curd • Shredded Pork • Black Mushroom \$120
紅燒豆腐
- Steamed Minced Pork • Salt Fish/ Salt Egg \$128
馬友鹹魚/ 鹹蛋 • 蒸肉餅
-  Sauteed Long Bean • Minced Pork • \$142
 Black Mushroom • Conpoy
乾煸四季豆
-  Stir-fried Spicy Pork Belly • Green Chilli • Cabbage \$120
 尖椒炒回鍋肉



CHICKEN • PIGEON

-  Fried Chicken • Lemon Sauce \$120
 西檸雞
-  Sauteed Diced Chicken • Cashewnuts • Black Pepper \$140
黑椒腰果炒雞丁
- Ginger Flavoured Steamed Chicken *half chicken* \$198
沙薑雞 半隻
- Roast Baby Pigeon \$94
紅燒乳鴿仔



 Back by Popular Demand

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 Spicy 辣

CHINESE SELECTION



中
菜

SEAFOOD



-  Fried Squid • Spicy Salt • Chilli • Crispy Garlic
椒鹽鮮魷 \$136
- ★ Braised New Zealand Ling Fillet • Tofu •
Bean Curd Stick • Black Mushroom • Clay Pot \$230
豆腐 • 枝竹 • 冬菇 • 炆青衣柳煲
- Panfried Shrimp Cake • Sweet and Sour Sauce \$144
煎蝦餅 • 酸甜汁
- ★ Deep Fried Noodlefish • Spicy Salt • Chilli \$162
 椒鹽白飯魚
- ★ Steamed Salmon • Egg Tofu • Black Bean Paste \$236
豉汁蒸三文魚 • 玉子豆腐
- Mashed Fish and Bean Curd • Dried Shrimps •
Baby Cabbage • Clay Pot \$155
魚腐 • 蝦乾 • 娃娃菜煲
-  Sauteed Diced Scallops • Squid • Prawns •
BBQ Pork • Assorted Vegetables • Cashew Nuts \$197
地道小炒王
- Fried Salmon Head • Black Mushroom •
Spring Onion • Ginger • Clay Pot \$185
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 \$146
-  Sauteed Honey Bean • Broccoli • Choy Sum • Preserved Cabbage
梅菜炒三蔬 \$103
-  Sauteed Seasonal Vegetables
清炒時蔬 \$86

BARBECUED PORK • HAINANESE CHICKEN RICE

AVAILABLE FROM 1100 - 1500

- Barbecued Pork s \$89 \$126
叉燒 
- Barbecued Pork • Soup Noodles s \$68 \$98
叉燒湯麵
- Barbecued Pork • Steamed Rice s \$79 \$112
叉燒飯 
- Barbecued Pork • Soft Scramble Egg • Fried Rice \$140
滑蛋叉燒飯 炒飯底
- Hainanese Chicken Rice \$145
海南雞飯 



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ASIAN FAVOURITES

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RICE

New Zealand Ling Fillet • \$154
Sweet Corn Sauce • Fried Rice
粟米魚柳飯 • 炒飯底

 Malaysian Belacan Fried Rice • Seafood \$154
馬拉盞海鮮炒飯

Fried Rice • Shredded Chicken • Salt Fish \$122
鹹魚雞絲炒飯

Yeung Chow Fried Rice s \$63 \$101
揚州炒飯

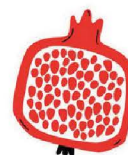
Beef/ Pork/ Chicken • Fresh Tomato Sauce • Rice \$101
鮮茄牛肉飯/ 鮮茄肉絲飯/ 鮮茄雞絲飯

 Chinese Curry Beef Brisket • Tendon • Steamed Rice \$134
中式咖喱 • 牛筋腩飯

Crispy Ikan Bilis • Diced Scallop • Fried Rice \$147
sweet potato • sweet corn • pine nut
帶子 • 脆銀魚仔 • 炒飯
紫薯 • 粟米 • 松子

American Brown Rice bowl \$28
美國糙米飯 碗

Steamed Rice bowl \$19
絲苗白飯 碗



ASIAN FAVOURITES

亞
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NOODLES

 Braised Spare Ribs • Black Beans • Chilli •
Rice/ Rice Noodles/ Fried Noodles
豉椒排骨 • 飯 / 河粉 / 炒麵 \$113

 Sauteed Beef • Black Beans • Chilli •
Rice/ Rice Noodles/ Fried Noodles
豉椒牛肉 • 飯 / 河粉 / 炒麵 \$103

Minced Beef • Fried Rice Vermicelli
免治牛肉炒米 \$103

Beef Brisket • Tendon •
Rice/ Rice Noodles/ Fried Noodles
牛筋腩 • 飯 / 河粉 / 炒麵 \$118

Beef/ Pork/ Chicken •
Rice/ Rice Noodles/ Fried Noodles
牛肉 / 肉絲 / 雞絲 • 飯 / 河粉 / 炒麵 \$102

Dry-fried Beef • Rice Noodles s \$64 \$103
乾炒牛河

 Char Kway Teow s \$65 \$109
炒貴刁

Pickled Cabbage • Pork • Rice Vermicelli s \$63 \$102
雪菜肉絲炆米

 Singapore Noodles s \$63 \$102
星洲炒米



ASIAN FAVOURITES



亞
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SOUP NOODLES

Beef/ Pork/ Chicken • Soup Noodles \$84
牛肉湯麵/ 肉絲湯麵/ 雞絲湯麵



Lo Hon Mixed Vegetables • Soup Noodles \$84
羅漢齋湯麵

Beef Brisket • Tendon • Soup Noodles s \$65 \$92
牛筋腩湯麵



Shredded Pork • Pickled Cabbage •
Soup Rice Vermicelli s \$55 \$83
雪菜肉絲湯米



 Spicy Pork • Soup Noodles \$84
擔擔麵

Wonton • Soup Noodles \$88
雲吞湯麵

Pork • Shrimp Dumplings • Soup Noodles \$92
水餃湯麵

CHEF'S HAND WRAPPED DUMPLINGS

Wonton • Soup \$88
上湯雲吞

Pork • Shrimp Dumplings • Soup \$92
上湯水餃

 Pork • Vegetable Dumplings • Spicy Chilli Sauce \$88
紅油 • 抄手

DESSERTS

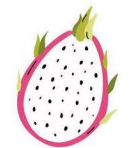
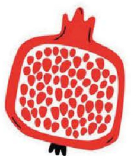
甜
品

SWEETS

- Fruit Plate \$95
鮮果碟
- Apple Crumble • Vanilla Ice Cream \$84
蘋果金寶 • 雲呢拿雪糕
- ★ Coconut Passion Fruit Mousse Cake \$63
椰子熱情果慕絲蛋糕
- ★ Raspberry Ice Cream Cake \$63
紅桑子雪糕蛋糕
- Movenpick Ice Cream \$55
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 \$25
lime/ mango/ strawberry/ black current
啫喱
青檸 / 芒果 / 士多啤梨 / 黑加侖子
- ★ Dessert of the Week \$63
本週甜品

CHEESE

- Cheese Plate • Biscuits \$173
芝士碟



★ New with Chef's Recommendation 廚師推介

COFFEE • TEA

咖啡 及 茶

Coffee/ Espresso/ Decaffeinated Coffee \$34
咖啡/ 濃縮咖啡/ 低咖啡因咖啡

Cappuccino/ Latte/ Mochaccino \$39
泡沫咖啡/ 鮮奶咖啡/ 朱古力咖啡

Ice Coffee \$34
凍咖啡

Earl Grey/ English Breakfast Tea \$34
香葉茶/ 英國早餐茶

Yellow Label Tea \$34
紅茶

Mint Tea/ Camomile \$34
薄荷茶/ 洋甘菊茶

Chinese Tea \$34
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 \$34
日本綠茶

Ice Lemon Tea \$34
凍檸檬茶

Hong Kong Style Milk Tea \$34
港式奶茶

Cold Brew Coffee \$48
冷萃咖啡



HOT DRINKS

熱
飲

Hot Chocolate/ Ovaltine/ Horlicks
熱朱古力/阿華田/好立克 \$32

Bovril
牛肉茶 \$32

Soya Bean Milk
豆奶 \$31

Oat Milk
燕麥奶 \$32

FRESHLY SQUEEZED JUICES

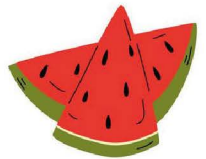
鮮
果
汁

Orange Juice
鮮橙汁 \$51

Water Melon Juice
西瓜汁 \$45

Carrot Juice
甘筍汁 \$45

Apple Juice
蘋果汁 \$45



SMOOTHIES

果
汁
特
飲

Papaya • Banana • Honey • Orange Juice
木瓜 • 香蕉 • 橙汁 • 蜂蜜特飲 \$57

Strawberry • Banana • Honey • Orange Juice
士多啤梨 • 香蕉 • 橙汁 • 蜂蜜特飲 \$59

