

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 • Fennel •
Mesclun Salad • Cider Vinegar Dressing
煎蝦 • 香橙 • 西柚 • 粟米 • 松子仁 •
巴瑪臣芝士 • 茴香 • 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 •
合桃 • 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 • 烩蛋 •
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
嶺
風
味

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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
烩薯 • 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
肉醬意粉 | s \$80 \$113 |
| 🌿 | Plant Based Meat Spaghetti Bolognese
素肉醬意粉 | s \$83 \$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 蒜香 • 洋蔥 • 野菌 • 炒扁意粉			\$133
Golfer's Breakfast 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			\$89
Grilled NZ Rib Eye of Beef • Red Wine Sauce Daily Potatoes • Selected Vegetables 扒紐西蘭肉眼 • 紅酒汁 • 是日薯 • 時蔬	6oz		\$164
Grilled NZ Sirloin of Beef • Gravy Daily Potatoes • Selected Vegetables 扒紐西蘭西冷 • 燒汁 • 是日薯 • 時蔬	6oz		\$164

六安士

六安士



WHAT'S HAPPENING

★ Stewed Lamb • Moroccan Style • \$215
Couscous • Vegetables
摩洛哥燴羊肉 • 古斯米 • 雜菜

★ Roast U.S Baby Pork Ribs • BBQ Sauce • \$264
Potato Wedges • Selected Vegetables
醬烤美國排骨 • 薯角 • 時蔬

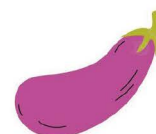
Baked Chicken "Portuguese" Style • Steamed Rice \$165
焗葡國雞飯

★ Grilled Eel • Fried Rice "Japanese" Style \$148
蒲燒鰻魚 • 日式炒飯

🌶️ Fried Pork Chop • Japanese Rice • \$153
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 \$139
菠菜肉醬千層麵

🌿 Sauteed Minced Cauliflower • Wild Mushroom • \$154
Pumpkin • Capsicum • Almond
南瓜 • 杏仁 • 野菌 • 雜椒 • 炒椰菜花飯



THE GRILL • CHARCOAL

炭扒

U.S. Prime Rib Eye of Beef 美國頂級肉眼牛扒	8oz 八安士	\$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	

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

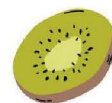
Lamb Samosa \$76
羊肉咖喱角

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



★ New with Chef's Recommendation 廚師推介

 Vegetarian 素菜

 Spicy 辣

SANDWICHES

三文治

	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 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	\$57	\$112	
	per item	\$6	

HOME BAKED CIABATTA BREAD

自
製
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式
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 Tomato •
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

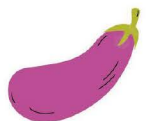
Parma Ham Pineapple Pizza

\$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
★ 西檸雞球



 Sauteed Diced Chicken • Cashewnuts • Black Pepper \$140
黑椒腰果炒雞丁

Ginger Flavoured Steamed Chicken \$198
沙薑雞 *half chicken* 半隻



Roast Baby Pigeon \$94
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 | \$136 |  |
| ★ | Braised New Zealand Ling Fillet • Tofu •
Bean Curd Stick • Black Mushroom • Clay Pot
豆腐 • 枝竹 • 冬菇 • 炆青衣柳煲 | \$230 |  |
| | Panfried Shrimp Cake • Sweet and Sour Sauce
煎蝦餅 • 酸甜汁 | \$144 |  |
| ★ | Deep Fried Noodlefish • Spicy Salt • Chilli
 椒鹽脆炸白飯魚 | \$162 |  |
| ★ | Steamed Salmon • Egg Tofu • Black Bean Paste
豉汁蒸三文魚 • 玉子豆腐 | \$236 | |
| | Mashed Fish and Bean Curd • Dried Shrimps •
Baby Cabbage • Clay Pot
魚腐 • 蝦乾 • 娃娃菜煲 | \$155 | |
|  | Sauteed Diced Scallops • Squid • Prawns •
BBQ Pork • Assorted Vegetables • Cashew Nuts
地道小炒王 | \$197 | |
| | Fried Salmon Head • Black Mushroom •
Spring Onion • Ginger • Clay Pot
薑蔥 • 北菇 • 三文魚頭腩煲 | \$185 | |

CHINESE SELECTION

中
菜

VEGETABLES

Braised Mixed Vegetables • \$146
Conpoy • Glass Noodles • Superior Soup • Clay Pot
瑤柱粉絲雜菜煲

🌿 Sautéed Honey Bean • Broccoli • Choy Sum • \$103
Preserved Cabbage
梅菜炒三蔬

🌿 Sautéed Seasonal Vegetables \$86
清炒時蔬

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



★ New with Chef's Recommendation 廚師推介

🌿 Vegetarian 素菜

🌶️ Spicy 辣

ASIAN FAVOURITES

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RICE

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

\$154



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

\$154

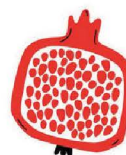


Fried Rice • Shredded Chicken • Salt Fish
鹹魚雞絲炒飯

\$122

Yeung Chow Fried Rice
揚州炒飯

s \$63 \$101



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

\$101

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

\$134

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

\$147

American Brown Rice
美國糙米飯

bowl \$28
碗

Steamed Rice
絲苗白飯

bowl \$19
碗

ASIAN FAVOURITES

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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

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味



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 • \$55 \$83
Soup Rice Vermicelli
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

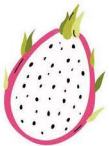
DESSERTS

甜
品

SWEETS

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

CHEESE

- | | | |
|--------------------------------|-------|--|
| Cheese Plate • Biscuits
芝士碟 | \$173 | 
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|--------------------------------|-------|--|

COFFEE • TEA

咖啡及茶

Coffee/ Espresso/ Decaffeinated Coffee
咖啡/ 濃縮咖啡/ 低咖啡因咖啡

\$34



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

\$39



Ice Coffee
凍咖啡

\$34



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

\$34

Yellow Label Tea
紅茶

\$34



Mint Tea/ Camomile
薄荷茶/ 洋甘菊茶

\$34

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

\$34

Japanese Green Tea
日本綠茶

\$34

Ice Lemon Tea
凍檸檬茶

\$34

Hong Kong Style Milk Tea
港式奶茶

\$34

HOT DRINKS

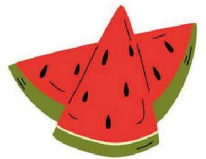
熱
飲

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

