HONG KONG GOLF CLUB

Weekly Set Lunch
2 -7 November 2026

Soup of The Day

Main Course (Select One)

Grilled Vietnamese Lemongrass Pork with Noodle Salad
served with Carrots, Cucumber, Lettuce, Peanuts and Spicy Lime Dressing

Teriyaki Beef Bowl
served with Onions, Shimeji Mushrooms, Ginger Pickles and Japanese Pearl Rice

Spaghetti with Mussels
served with Cherry Tomatoes, Arugula and Tomato Chili Sauce

Fish Patiyala Curry
Ling Fish with Cashew Nut Gravy, Boiled Egg, Fenugreek Leaves
served with Basmati Rice

Deep-fried Crispy Chicken Fillet with Tangy Lemon Sauce
served with Jasmine Rice

Stir-Fried String Beans with Minced Pork
and Preserved Olive Vegetables, served with Jasmine Rice

Dessert (Select One)

Yuzu Cheese Cake
or
Mixed Cherry Sabayon

Coffee or Tea

$ 235

Nuts Crustaceans

**Our kitchen handles nuts, seafood, shellfish, sesame seeds, wheat flour, eggs and dairy products. Please advise our staff if you have any food allergies.

香港哥爾夫球會
1889
HONG KONG GOLF CLUB

Weekly Set Lunch
9 -14 November 2026

Soup of The Day

Main Course (Select One)

Croque Monsieur
Toasted Sandwich with Gruyere, Parmesan, French Ham and Béchamel sauce
served with French Fries and Side Salad

Pan-fried Crispy Salmon Fillet
on Braised White Beans and Tomatoes

Penne Pasta Alla Norma
Spinach, Pine Nuts and Parmesan Cheese

Beef Kofta Curry
Beef Minced Balls cooked with Masala Gravy, Fennel Seed and Garam Masala
served with Butter Naan

Fujian–Style Fried Rice
with Conpoy, Shrimps, Roasted Duck, Vegetables and Mushrooms

"Three-Cup Chicken"
Traditional Chicken Braised with Sesame Oil, Soy Sauce, Rice Wine and Basil
served with Jasmine Rice

Dessert (Select One)

Mango Napoleon
or
Raspberry Chocolate Mousse

Coffee or Tea
$ 235

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HONG KONG GOLF CLUB

Weekly Set Lunch
16 -21 November 2026

Soup of The Day

Main Course (Select One)

"Bun Ga Nuong"
Vietnamese Cold Noodles with Chicken,
and Crispy Shallots, Beans Sprouts and Coriander Garlic Lime Dressing

Beef Provençale
served with Roasted Potatoes, and Root Vegetables

Gammon Ham and Emmental Cheese Quiche
served with Cherry Tomatoes, Mushrooms, Bell Pepper and Herb Salad

Indian Tomato and Onion Chicken Curry
Chicken Cooked with Yoghurt, Onion, Tomato Curry, Garam Masala and Chili
served with Basmati Rice

Braised Pork Trotters with Peanuts in Clay Pot
served with Jasmine Rice

Stir-Fried Beef and Baby Kale in Satay Sauce
served with Jasmine Rice

Dessert (Select One)

Pecan Tart with Vanilla Ice Cream
or
Sherry Trifle

Coffee or Tea

$ 235

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Weekly Set Lunch
23-28 November 2026

Soup of The Day

Main Course (Select One)

Peking Duck Quesadilla
Grilled Tortillas with Peking Duck, Cheddar Cheese, Red Onion, Spring Onion and Hoisin Sauce
served with French Fries and Side Salad

Grilled Half Spring Chicken with Black Pepper Sauce
served with Sautéed Vegetable Medley and Jasmine Rice

Japanese Pork loin Cutlet
With Vegetables, Japanese Curry Sauce and Pearl Rice

Fish Meloni Curry
Sea Bream Fillet, Spinach, Celeriac Root and Garam Masala
served with Pea Pulao

Slow-Braised Beef Brisket and Tendons with Daikon
served with Jasmine Rice

Stir-Fried Scrambled Eggs with Shrimps and Chives
served with Jasmine Rice

Dessert (Select One)

Pistachio Tiramisu
or
Passion Fruit Cheese Cake
Coffee or Tea

$ 235

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Weekly Set Lunch
30 November-5 December 2026

Soup of The Day

Main Course (Select One)

Roasted Beef Wrap
filled with Tomatoes, Gherkin, Red Onion, Guacamole and Cream Cheese
served with French Fries

Duck Leg Confit
served with Crushed Potatoes, Tomato Confit and Cherry Sauce

Spaghetti with Crab Meat
Spinach, Cherry Tomatoes and Lobster Sauce

Chicken Methi Malai
Cashew nut Gravy, Fenugreek leaves and Cream
served with Sesame Naan

Braised Cod Fillet with Wood Fungus and Celery
in Soya Bean Sauce, served with Jasmine Rice

Sweet and Sour Pork with Pineapple
served with Jasmine Rice

Dessert (Select One)

Strawberry Red Velvet Cake
or
Lychee Almond Pudding

Coffee or Tea

$ 235

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