







SNACKS

Crispy-Fried Squids With pepper-salt and hot chilli	\$106
Honey Glazed Chicken Wings Marinated with garlic, shallots, soy sauce, oyster sauce and sesame oil	\$94
Chicken Satays or Beef Satays  With peanut sauce	\$97 / \$140
Vegetable Samosas  Served with mint yoghurt dip	\$82
Prawns in a Blanket Tiger prawns, shrimp mousse, Thai basil, coriander and celery wrapped in spring roll skin. Served with sweet chilli dip	\$94

SOUPS

Wild Mushroom Velouté  Scented with port wine, garnished with black truffle butter crouton	\$63
Vietnamese Seafood Soup  Prawn, squid, clam, mussel and seabass with lemon grass shrimp broth and coconut milk	\$72
Chinese Soup of the Day Please check with your server for today's selection	\$56

SALADS

Quinoa and Beetroot Salad  Honey glazed beetroot, avocado, cucumbers, cherry tomatoes, soft boiled eggs, arugula, spinach and quinoa with mint yoghurt dressing	\$93
Brown Rice Salad  Brown rice with coriander, dill, cherry tomatoes, cucumber, avocado, pumpkin, red onions, kalamata olives, grilled halloumi cheese and arugula salad with honey mustard dressing	\$93
Caesar Salad Romaine lettuce, herb croutons, crispy Parma ham, parmesan cheese and caesar dressing ADD:	\$91
Pan fried salmon	Add \$56
Free range chicken breast	Add \$34
Cajun spiced prawns (4 pieces)	Add \$45
Seared Gremolata coated tuna loin	Add \$47

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SANDWICHES

All sandwiches are served with potato fries or sweet potato fries and pickles.

Served with gluten free bread add \$15

Club Sandwich

\$111

Sliced smoked turkey, bacon, shredded lettuce, tomatoes, fried egg and mayonnaise on sour dough bread

Mushroom Melts

\$110

Grilled portobello mushroom, onions, spinach leaves, balsamic vinegar, fried egg, Gruyère and Emmental cheese on a crusty French loaf.

BURGERS

All burgers are served with potato fries or sweet potato fries and pickles

Can be served bunless

Classic Burger

\$133

Prime beef patty, tomatoes, shredded lettuce, red onions and pickled cucumber on brioche bun

Changed to plant based patty   

Add \$8

Club Burger

\$133

Prime beef patty, crispy onion rings, shredded lettuce, tomatoes, mashed avocado and Louisiana Remoulade on brioche bun

Changed to plant based patty   

Add \$8

Extra fillings

Add

Fried Egg

\$13

Cheddar Cheese

\$20

Bacon

\$21

Mozzarella Cheese

\$32

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Gluten Friendly 

Vegetarian 

Contains Nuts 

PASTAS & PIZZAS



Pasta Selection: Spaghetti or Penne

**Gluten Friendly Pasta also available at the same price*

Carbonara \$115

Bacon, cream, white wine, egg yolk and Parmesan cheese

Pasta Vongole \$138

Clam, garlic, white wine, olive oil and a touch of chilli

Bolognese \$110

Beef ragout with tomatoes, red wine and fresh herbs

OR

Plant Based Protein Bolognese    \$124

甘薯菜
Batata Greens

Pizza Capricciosa \$112

Cooked ham, mushroom, artichoke hearts, black olives, oregano, tomato sauce, mozzarella cheese

Margherita Pizza  \$101

Mozzarella, tomato sauce and basil

FROM THE WESTERN KITCHEN



Prime Beef Sirloin Steak \$245

Served with potato fries, crispy onion rings and seasonal vegetables

Spring Chicken  \$134

Marinated with herbs and garlic, served with potato fries, seasonal vegetables and gravy

Fish and Chips \$154

Battered Orange Roughy served with potato fries, crushed minted peas and tartar sauce

Salmon Fillet \$168

Roasted and basted with maple butter, served with a creamy whisky grain mustard sauce, mashed potato and seasonal vegetables

Bread Roll Basket (4 pieces) \$40

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FROM THE CHINESE KITCHEN


- * Sweet and Sour Pork** **\$98**
 Crispy-fried pork cubes with bell peppers, onions and pineapple in sweet and sour sauce
- * Wok-fried Chicken** **\$98**
 With garlic, preserved black beans, onions and sweet bell pepper
- * Chilean Sea Bass Fillet** **\$168**
 Crispy fried with sweet corn sauce
OR
 Steamed with preserved vegetables, ginger, spring onion and soy sauce
- * Beef Brisket and Beef Tendon in Claypot**  **\$132**
 Braised in a rich coconut curry sauce


****All above dishes are served with steamed rice
 Add \$19 for brown rice or \$43 for wild rice***

- Singapore Noodles** **\$90**
 Stir-fried rice vermicelli with barbecue pork, shrimps, egg, vegetables and curry paste
- Yeung Chow Fried Rice** **\$90**
 Barbecue pork, shrimps, eggs, chopped greens and spring onions
- Stir-Fried Flat Rice Noodles with Beef** **\$86**
 Sliced beef, bean sprouts, onions, Chinese chives and flat rice noodle in soya sauce
- Crispy Fried Noodles** **\$86**
 With shredded chicken, mushrooms and bean sprouts
OR
 With wok-fried Chicken with garlic, preserved black beans, onions and sweet bell peppers **\$98**


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CHINESE KITCHEN – VEGETARIAN

Braised Eggplant and Tofu  \$89
With sweet bell pepper, onion and chilli paste


Assorted Vegetables Pot  \$117
Shiitake mushroom, shimeji mushroom, baby cabbage, broccoli, brassica, bamboo fungus and glass noodles in vegetable stock

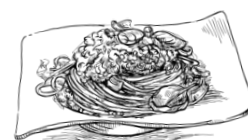
*All above dishes are served with steamed rice
Add \$19 for brown rice or \$43 for wild rice*

Vegetarian Fried Rice  \$86
Shiitake mushrooms, bean curd, preserved vegetables, eggs, chopped green and spring onion

Vegetarian Fried Flat Rice Noodle  \$86
Shiitake mushrooms, kale, bean sprouts, onions, Chinese chives in soya sauce

Vegetarian Crispy Fried Noodles  \$86
Shiitake mushrooms, kale, bean curd, eggplant and carrots

Stir-Fried Vegetable with Garlic  \$41
Vegetable selection: Broccoli / Choy Sum / Kale



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FROM THE ASIAN KITCHEN

Hainan Chicken Rice

\$129

Poached chicken, flavoured rice, chicken broth, cucumber, pickles, chilli sauce, sweet soya sauce and grated ginger

Nasi Goreng

\$101

Fried rice with shrimps, chicken, minced dried shrimps and sambal chilli served with chicken satays and fried egg

Pad Thai

\$98

Classic Thai noodles with shrimps, dried tofu, dried shrimps, bean sprouts and eggs served with lime

Seafood Laksa

\$150

Baked prawns and squids with chilli sambal, clams, mussels, boiled egg, fried bean curd puffs, rice vermicelli in coconut curry soup

Vietnamese Pho

\$136

Rice noodles with thinly sliced beef rib eye, onions, bean sprouts, sweet basil, mint leaves and lime in beef soup

* Lamb Vindaloo

\$142

Spicy lamb curry cooked with shallots, garlic, chilis and Indian spices

* Saag Paneer

\$142

Paneer cheese simmered in creamy spinach gravy cooked with ginger, garlic and Indian spices

* Chicken Tikka

\$122

Chicken thigh marinated with spices and yoghurt, roasted in a tandoori oven, served with Indian cabbage salad and mint raita

* Butter Chicken

\$143

Pieces of tender chicken thigh cooked in rich butter and tomato sauce

* Dal Makhani

\$94


Slow-cooked black dal, red kidney beans, chickpeas with garlic, tomatoes, butter and garam masala in a rich creamy sauce

**** All Indian specialties are served with a choice of biryani rice or jasmine rice or naan bread***



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SWEETS

Hazelnut Chocolate Cake 	\$65
Chocolate mousse and mixed berries	
Basque Cheesecake	\$65
Served with mixed berries compote	
Tiramisu	\$65
Served with espresso jelly	
Mango and Passion Fruit Cake	\$65
Layered with mango mousse, puree and fresh mango	
Chilled Mango and Pomelo Sago Sweet Soup	\$60
Warm Sago and Lotus Seed Paste Pudding	\$60
Apple Crumble with Vanilla Ice Cream	\$60
Ice Cream (3 scoops)	\$50
Vanilla / Chocolate / Strawberry	



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COFFEE
SHOP

CHILDREN'S MENU



Below dishes are served with potato fries and broccoli

Mini Cheeseburger \$63

Beef patty, lettuce, tomato and cheddar cheese

Hot Dog \$63

Steamed frankfurter in a soft bun

Breaded Fish Fillet \$74

Deep-fried served with tartar sauce

Crispy Crumbed Chicken Tenders or \$71

TINDLE Plant-based Chicken Fillet (V)

Deep-fried and served with ketchup

(V) Suitable for Vegetarian

(GF) Can be prepared Gluten Friendly

(N) Contains Nuts



Dim Sum \$71

2 steamed BBQ pork buns and 3 shrimp dumplings

Grilled Turkey Ham and Cheese Sandwich \$71

Served with potato fries

Margherita Pizza (V) \$62

with tomato and cheese

Mac and Cheese (V) \$56

Spaghetti Bolognese (GF) \$63

Gluten free beef meat sauce with parmesan cheese
(Choice of Gluten free Casarecce Pasta)

Vegetables (V) \$24

Steamed broccoli or carrot or sweet corn

DESSERT

Baked Japanese Cheesecake \$48

Traditional Carrot Cake (GF) \$48

White Chocolate Hazelnut Mousse Cake (GF) \$48

Ice Cream Cup \$22

Vanilla, chocolate or strawberry



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COFFEES AND TEAS

COFFEE SELECTIONS

		Mug
Espresso	\$28	/
Double Espresso	\$41	/
Macchiato	\$28	/
Café Latte	\$31	\$51
Cappuccino	\$31	\$51
Coffee	\$28	\$48
Decaffeinated Coffee	\$28	\$48
Mocha	\$40	\$51
Hot Chocolate	/	\$45
Iced Chocolate	\$45	/

TEA BAG SELECTIONS

English Breakfast Tea	\$28
Earl Gray	\$28
Peppermint	\$28
Jasmine Green	\$28
Chamomile	\$28
Sencha	\$28
Pu-erh	\$28
Decaffeinated Tea	\$28
Iced Lemon Tea (unlimited refill)	\$44



JUICES / SMOOTHIES / MILKSHAKES

JUICES

	S	L
Fresh Juice Apple, Carrot, Grapefruit, Mango, Orange, Watermelon	\$42	\$56
Chilled Juice Apple, Grapefruit, Lemon, Pineapple, Tomato, Orange	\$21	\$31
Smoothies Blueberry, Mango, Strawberry, Pineapple	\$47	
Milkshake Chocolate, Strawberry, Vanilla, Banana	\$42	
Young Coconut	\$45	
Coconut Water	\$22	

WATERS

Evian (330ml) - Still	\$22
Evian (750ml) - Still	\$52
Perrier (330ml)	\$31
Perrier (750ml)	\$56

SPORTS DRINKS

Pocari	\$22
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BEERS

HKFC Lockhart's Lager 4.5% <i>"By the members for the members"</i>	Pint: \$68 Half: \$35
Asahi A.B.V. 5%	Pint: \$73 Half: \$40
Heineken Bottle A.B.V. 5%	\$36
Tsing Tao Bottle A.B.V. 4.7%	\$33
Sapporo Bottle A.B.V. 5%	\$41
San Miguel Philippines Bottle A.B.V. 5%	\$33
Boddingtons Can A.B.V. 4.6%	\$64
Somersby Cider Bottle A.B.V. 4.5% Somersby	\$54
Guinness Alcohol Free Can A.B.V. 0.05%	\$56
Warsteiner Alcohol Free Bottle A.B.V 0.0%	\$46
Young Master Zero Pale Ale Bottle A.B.V 0.5%	\$50

NON-ALCOHOLIC DRINKS

	S	L		
Fresh Citrus with Soda Lemon, Lime, Orange	\$28	\$44	Fruit Punch	\$32
Squash Lemon, Lime, Orange, Black Currant flavour	\$14	\$18	Gunner	\$32
Squash with Soda or Sprite Lemon, Lime, Orange, Black Currant flavour	\$22	\$30	Shirley Temple	\$21
			Virgin Colada	\$32
			Virgin Mary	\$32



WINES (BY THE GLASS)



Sparkling
1327 Sacchetto
Prosecco Brut NV
Italy
Glass 75
Bottle 308



Rosé
1121 Chateau L'escarelle
"Jardin des Secrets"
Rosé, France
Glass 57
Bottle 265



White
1103 Sileni Estate
Cellar Selection
Sauvignon Blanc
New Zealand
Glass 52
Bottle 205



White
1102 HOB NOB
Chardonnay
France
Glass 52
Bottle 205



Red
1104 Pierre
Chainier Les
Calcaires
Pinot Noir
France
Glass 52
Bottle 205



Red
1106 Geoff
Merrill
Shiraz
Australia
Glass 52
Bottle 205

LIGHT BODIED (EASY TO DRINK)



White
1555 Domaine Jean-
Paul Balland Sancerre
2022, Loire Valley
France
Bottle 378



White
1505 Dog Point
Sauvignon Blanc 2023
Marlborough, N.Z
Bottle 382



Red
2594 Bruno Clair Marsannay
2021, Burgundy, France
Bottle 835



Red
2531 Etude Lyric
Pinot Noir, 2020
Santa Barbara County
USA
Bottle 500



MEDIUM BODIED (SMOOTH)



White
1513 Craggy Range
Te Muna Sauvignon
Blanc 2023
Martinborough
New Zealand
Bottle 388



White
1543 William Fevre
Chablis 2022
Burgundy, France
Bottle 522



Red
2518 Pedestal
Cabernet Sauvignon
2021, Margaret River
Australia
Bottle 428



Red
2517 Bodega Caro
Amancaya Malbec
2021, Mendoza
Argentina
Bottle 522

FULL BODIED (ROBUST)



White
1516 Voyager Estate
Girt by Sea
Chardonnay 2023
Australia
Bottle 425



White
1542 Black Stallion
Heritage Chardonnay
2022, Napa Valley, USA
Bottle 658



Red
2521 Rockford Rod &
Spur Shiraz Cabernet
2018 Barossa Valley
Australia
Bottle 810



Red
2527 Château Roylland
Saint Emilion Grand Cru
2017, France
Bottle 638