

MENU

Sportsman's Bar menu is all about fresh, made-to-order food. We believe in taking the time to craft each dish. Let us serve up the winning combination of great food and sports excitement!

SNACKS AND STARTERS

Loaded Nachos	\$119	Grilled Octopus	\$95
Beef, chilli, guacamole, cheddar, bell pepper salsa and sour cream.		Sautéed with chorizo, onions and potatoes.	
Veggie Nachos  	\$122	Pan Fried Pork Dumplings 	<i>6pcs</i> \$64 <i>12pcs</i> \$107
Plant-based protein, chilli, guacamole, vegan cheese, bell pepper salsa and sour cream.		Served with garlic and sesame vinegar dipping sauce.	
Loaded Potato Skins	\$91	Plant-based Protein Dumplings  	<i>6pcs</i> \$64 <i>12pcs</i> \$107
Melted cheddar cheese, bacon, black olives, spring onions and tomato sauce.		Served with garlic and sesame vinegar dipping sauce.	
Potato Fries 	\$37	Onion Rings 	\$64
Original or Cajun Spices		Served with BBQ Mayo	
Sweet Potato Fries 	\$37	Seared Tuna Salad 	\$134
Served with BBQ mayo		Soy sauce marinated tuna fillet coated with sesame, arugula, mixed greens, edamame, cabbages, sweet peppers, soba noodle, sesame sauce and soy vinaigrette.	
Halloumi Fries	\$101	Salad Bar	<i>from</i> \$98
Served with harissa-yoghurt dip.		Please ask your server for order form	
Chicken Goujons	\$81		
Rosemary and buttermilk marinated, golden fried, served with smoky BBQ dip.			
Sticky Honey Wings	<i>6pcs</i> \$83 <i>12pcs</i> \$160		
Marinated with Thai herbs and spices, served with lime and sriracha mayo			

 Signature Item  Suitable for Vegetarian

 Contains Nuts

Not all ingredients are listed for each dish. If you have any food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal.

SOUP OF THE DAY \$59

**Please check with your server for today's selection.*

MAINS

Prime Beef Burger* \$155

Cajun spiced beef patty,
Kansas City style BBQ sauce.

Plant-based Burger*   \$134

Plant-based protein patty,
Kansas City style BBQ sauce.

**All burgers above are served with lettuce, pickles,
tomatoes, red onions, and potato fries.*

Add-on:

Bacon \$20

Cheddar Cheese \$19

Guacamole \$16

Fried Onion Rings \$16

Egg \$12

Philly Cheesesteak* \$134

Sautéed thinly sliced beef rib eye
steak with onions, garlic, green
bell peppers, mushrooms and
melted cheese on a hoagie roll.

Grilled Reuben* \$115

Tender corned beef topped with sauerkraut,
melted Gruyère cheese and rose dressing
on buttery toasted sourdough bread.

LGBT* \$88

Crispy streaky bacon and back
bacon, tomatoes, lettuce, guacamole and
mayonnaise on sourdough toast.

**All sandwiches are served with potato fries*

Scottish Baps \$57

Choose 2 from below:

Bacon / Cumberland Sausage /


Egg / Mushrooms / Half Avocado

Add-on:

Fries \$11

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Margherita Pizza  \$98


Tomato sauce, mozzarella cheese
and basil.

Pepperoni Pizza \$132

Pepperoni, tomato sauce,
mozzarella cheese and oregano.

Warm Peking Duck Wrap \$105

Whole wheat tortillas, green and red bell peppers,
cucumbers, lettuce, spring onion,
toasted sesame, crispy wonton skin, hoisin sauce
and mayonnaise

Cajun Chicken Quesadilla  \$113

Whole wheat tortilla, cajun spiced
chicken fillet, roasted green bell
peppers, red onions, mushrooms,
coriander, red chilli, sour cream,
Monterey jack and Cheddar cheese
served with guacamole.

Vegetarian Cajun Chicken  \$140
Quesadilla 

Whole wheat tortilla, plant-based
protein, roasted green bell peppers,
red onions, mushrooms, coriander,
red chilli, sour cream, Monterey Jack
and cheddar cheese served with
guacamole.

Beef Bolognese \$106

Gluten-free beef sauce and parmesan cheese

Plant Based Meat Bolognese   \$120

**Same as above with plant-based protein*

Pasta Carbonara \$111

Bacon, garlic, cream, egg yolk
and parmesan cheese.

***Pasta selection:**

Spaghetti or gluten-free pasta

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Steak and Chips **\$215**
Beef rib eye, served with French green bean, grilled tomatoes and potato fries, mustard and gravy.


Hungarian Goulash **\$163**
Braised beef short ribs with paprika, bell peppers, tomatoes and vegetables, served with mashed potato.

Chilli Con Carne **\$120**
Braised minced beef with kidney beans, peppers, tomatoes and chilli. Served with steamed rice and sour cream.

Roasted Spring Chicken **\$130**
Marinated with lemon and garlic, served with French green bean, grilled tomatoes, roasted baby potatoes and gravy

Chicken Schnitzel **\$113**
Schnitzel smothered in garlic butter, served with potato fries, house salad and lemon aioli.

Pork Ribs **5pcs \$160**
10pcs \$289
Marinated with ginger and garlic, glazed with BBQ sauce, served with potato fries and house salad.

Sausage Platter and Mash  **\$160**
Served with green peas, carrot and onion gravy.

Fish and Chips **\$149**
Hand-battered orange roughy, served with potato fries, mushy peas and tartar sauce.

Lamb Shank Shepherd's Pie **\$186**
Hand-pulled tender Guinness braised Irish lamb shank, topped with herb mashed potato.

Guinness Beef Pie **\$108**
Chuck beef, button mushrooms, onions, carrots, celery, garlic, bay leaf, thyme, red wine and Guinness gravy

INDIAN DISHES

Makhani Chicken*  **\$117**
Creamy and buttery tomato sauce.

Chicken Tikka*  **\$118**
Chicken thigh marinated with spices and yoghurt.

Dal Makhani*   **\$91**
Black dal, red kidney beans and chickpeas.

Lamb Shank Rogan Josh  **\$192**
Traditional Indian curry cooked with tomatoes and onions

**These Indian food dishes are served with steamed rice or naan bread.*

Side:


House Salad **\$42**
Steamed Spinach **\$42**
Steamed Broccoli **\$37**
Mashed Potato **\$30**
Garlic Bread **\$37**

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POST WORKOUT RECOMMENDED MEALS

Grilled Sirloin Steak*	\$158
Beef sirloin steak, roasted baby potatoes and French green bean, served with tangy tamarind sauce.	
Fajitas Chicken Breast*	\$120
Fajitas spices roasted free range chicken breast, served with grilled peppers, wild rice, red kidney beans and Smoky BBQ sauce.	
Salmon and Pasta*	\$160
Roasted salmon fillet, penne pasta with baby spinach, cherry tomato compote and basil pesto sauce.	
Smoked Tofu* 	\$108
Pan-seared marinated tofu with smoked soy sauce, served with stir fried noodle with broccoli, green brassica, garlic and spring onions.	

***Dishes that are nutrient dense, would aid in performance and recovery but also have an element of comfort at the same time**

Designed by Strength and Conditioning Coach - Shaun Melwani
Great for dine in or take away

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FROM THE BACK PATIO


Pizzas made with fresh homemade dough
Available on Saturday, Sunday and Public Holidays only

Margherita Pizza  **\$98**
Tomato sauce, mozzarella cheese
and basil.

Tandoori Chicken Pizza  **\$132**
Chicken tikka, green peppers, onions,
coriander, red chilli, curry sauce,
tomato sauce and mozzarella cheese,
topped with raita.

Pepperoni Pizza **\$132**
Pepperoni, tomato sauce,
mozzarella cheese and oregano.

**Cajun Shrimp and Andouille
Sausage Pizza** **\$138**
Cajun spiced shrimps, Andouille
sausage, green peppers, onions, celery,
coriander, hot sauce, tomato sauce and
mozzarella cheese.

Quattro Formaggi Pizza  **\$138**
Gorgonzola, fontina, parmesan
and mozzarella cheese, tomato sauce.

Chicken Doner Kebab **\$88**
Roasted chicken breast marinated
with Turkish spices, wrapped with
Lebanese Pita bread, red onions,
tomatoes, lettuce and mint-yoghurt garlic sauce.



Lamb Doner Kebab **\$108**
Roasted lamb marinated with
Turkish spices, wrapped with
Lebanese Pita bread, red onions,
tomatoes, lettuce and mint-yoghurt garlic sauce.

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DESSERTS

Belgian Chocolate Brownie   **\$65**
Served with vanilla ice cream.

Tiramisu  **\$65**
Espresso coffee, mascarpone cheese and cream

Apple Crumble  **\$58**
Served with vanilla ice cream.

Double Cream Cheese Tart  **\$51**
Served with coffee ice cream.

KIDS

Crispy Crumbled Chicken Tenders* **\$68**
Crispy fried and served with ketchup.

Grilled Cheese and Chicken Sandwich* **\$68**
Cheddar cheese and chicken breast slices on white bread

Beef Burger* **\$61**
Melted cheddar cheese, lettuce and tomatoes in a soft bun.

Hot Dog* **\$61**
Steamed Frankfurter in a soft bun

**All items above are served with potato fries and broccoli.*

Cheese and Tomato Pizza  **\$60**

Spaghetti or Gluten Free Pasta Bolognese with Parmesan cheese. **\$61**

Baked Mac and Cheese **\$51**

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ALCOHOL BEVERAGE

DRAUGHT BEERS AND BOTTLED BEERS

<u>DRAUGHT BEERS</u>	<u>PINT</u>	<u>HALF PINT</u>	<u>BOTTLED BEER</u>	<u>BOTTLE</u>
HKFC Lockhart's Lager <i>"By the members for the members"</i>	\$73	\$40	Boddingtons (Can)	473ml \$62
Asahi	\$73	\$40	Corona	355ml \$34
Budvar	\$65	\$33	Estrella Daura (Gluten Free)	330ml \$42
Blackthorn Cider	\$71	\$37	Henry Westons Vintage Cider	500ml \$78
Brooklyn IPA	\$75	\$40	Heineken	330ml \$34
Carlsberg	\$57	\$29	London Pride	500ml \$74
Guinness Stout	\$81	\$44	Peroni	330ml \$28
HK Yau Pale Ale	\$71	\$37	San Miguel Pale Pilsen	320ml \$32
Kronenbourg 1664 Lager	\$67	\$34	Sapporo	330ml \$39
Peroni	\$75	\$40	Three Oak Cider	330ml \$44
Sapporo	\$67	\$37	Tsingtao	355ml \$32
Somersby Cider	\$71	\$38	Warsteiner Alcohol Free	330ml \$44
Stella Artois	\$60	\$31	Young Master Zero	330ml \$48
Tsingtao	\$57	\$29		
Young Master Pale Ale	\$72	\$37		

ALCOHOL BEVERAGE

HOUSE WINE, GIN, VODKA, WHISKY

HOUSE WINE	GLASS	BOTTLE	WHISKY	GLASS
Champagne <i>(Veuve Clicquot, Champagne, France)</i>		\$565	Akashi	\$57
House Red	\$50	\$195	Chivas Regal 12 Years <i>(Blended Malt)</i>	\$40
House White	\$50	\$195	Jack Daniel's <i>(Bourbon)</i>	\$38
Prosecco	\$72	\$298	Jameson	\$37
Rosé	\$55	\$255	Laphroaig 10 Years <i>(Single Malt)</i>	\$112
GIN		GLASS	Macallan 12 Years <i>(Single Malt)</i>	\$81
Bombay Sapphire		\$31	Oban 14 Years	\$132
Hendrick's		\$70	Talisker 10 Years	\$95
Martin Miller's		\$60	With mixer	<i>Add \$14-\$27</i>
Monkey 47		\$113		
Roku		\$83		
Tanqueray Rangpur		\$60		
With mixer		<i>Add \$14-\$27</i>		
VODKA		GLASS		
Absolut		\$31		
Belvedere		\$42		
Chopin		\$75		
Grey Goose		\$62		
Ketel One		\$42		
Stolichnaya		\$52		
With mixer		<i>Add \$14-\$27</i>		

ALCOHOL BEVERAGE

RUM, BRANDY, COCKTAIL, NON-ALCOHOLIC

<u>RUM</u>	<u>GLASS</u>	<u>COCKTAIL</u>	<u>GLASS</u>
Bacardi	\$31	Amaretto Sour	\$45
Bundaberg	\$48	Aperol Spritz	\$51
Captain Morgan	\$31	Cosmopolitan	\$45
Havana Club 7 Years	\$62	Cuba Libre	\$45
Myer's	\$31	Kamikaze	\$51
Navy Island	\$75	Long Island Iced Tea	\$54
<i>With mixer</i>	<i>Add \$14-\$27</i>	Margarita	\$45
		Sea Breeze	\$51
<u>BRANDY</u>	<u>GLASS</u>	Tom Collins	\$44
Remy Martin VSOP	\$64	Whisky Sour	\$45
<i>With mixer</i>	<i>Add \$14-\$27</i>		
		<u>NON-ALCOHOLIC</u>	<u>GLASS</u>
		Fresh Lime Soda	\$42
		Fruit Punch	\$31
		Gunner	\$31
		Ribena Soda	\$29
		Virgin Mary	\$31

HOT AND COLD BEVERAGES

SOFT DRINK, JUICE, HOT & COLD DRINKS

SOFT DRINK

Canned Soft Drink	\$20
Lucozade	\$20
Pocari	\$21
All Chilled Juices	<i>Small</i> \$20 <i>Large</i> \$30
Perrier	<i>330ml</i> \$30 <i>750ml</i> \$54
Source Still	<i>750ml</i> \$41

HOT AND COLD DRINKS

Coffee	<i>Cup</i> \$27 <i>Mug</i> \$46
Cappuccino	<i>Cup</i> \$30 <i>Mug</i> \$49
Latte	<i>Cup</i> \$30 <i>Mug</i> \$49
Espresso	\$27
Double Espresso	\$39
Hot Chocolate	<i>Mug</i> \$43
Iced Chocolate	\$43
Tea with Lemon	\$27
Iced Tea	<i>Unlimited Refill</i> \$42
Water with Lemon	\$20
Herbal Tea	\$27