






SNACKS

Crispy-Fried Squids With pepper-salt and hot chilli	\$102
Honey Glazed Chicken Wings Marinated with garlic, shallots, soy sauce, oyster sauce and sesame oil	\$91
Chicken Satays or Beef Satays  With peanut sauce	\$94 / \$135
Vegetable Samosas  Served with mint yoghurt dip	\$79
Sesame Crusted Prawn Croquette Minced prawn, coriander, red chilli, coated with sesame seed and breadcrumbs, served with Thai plum sauce	\$92

SOUPS

Wild Mushroom Velouté  Scented with port wine	\$61
Sweet Corn and Fish Maw Soup With crab meat	\$54
	Per Person
	Per Pot (For 3-4 persons)
	\$206
Chinese Soup of the Day Please check with your server for today's selection	\$54

SALADS



Beetroot Salad   Rocket leaves, broccoli, cauliflower, sweet corn, avocado, sunflower seeds with yuzu dressing	\$90
Quinoa and Kale Salad   Kale, mushroom, roasted sweet potato, quinoa, toasted nuts, seeds, with honey and mustard dressing	\$90
Caesar Salad Romaine lettuce, herb croutons, crispy bacon, parmesan cheese and caesar dressing	\$88
ADD:	
Pan fried salmon	Add \$54
Free range chicken breast	Add \$33
Cajun spiced prawns (4 pieces)	Add \$43
Seared spiced tuna loin	Add \$45

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









SANDWICHES

*All sandwiches are served with potato fries or sweet potato fries and pickles
(gluten free bread add \$14)*

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|---|--------------|
| Club Sandwich | \$107 |
| Sliced smoked turkey, bacon, shredded lettuce, tomatoes, fried egg and mayonnaise on sour dough bread | |
| Vegetarian Cheese Sandwich   | \$108 |
| Mozzarella cheese, feta cheese, oven roasted tomatoes, sun-dried tomatoes, wilted spinach, basil pesto on onion beet bread | |

BURGERS

All burgers are served with potato fries or sweet potato fries

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|--|----------------|
| Classic Burger | \$129 |
| Prime beef patty, tomatoes, shredded lettuce, red onions and pickled cucumber on brioche bun | |
| Changed to plant based patty    | Add \$7 |
| Club Burger | \$129 |
| Prime beef patty, crispy onion rings, shredded lettuce, tomatoes, mashed avocado and Louisiana Remoulade on brioche bun | |
| Changed to plant based patty    | Add \$7 |
| Extra fillings | Add |
| Fried Egg | \$12 |
| Cheddar Cheese | \$19 |
| Bacon | \$20 |
| Mozzarella Cheese | \$31 |

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PASTAS & PIZZAS



Pasta Selection: Spaghetti or Penne
**Gluten Friendly Pasta also available at the same price*

Carbonara **\$111**
 Bacon, cream, egg yolk and parmesan cheese

Shrimp and Chorizo **\$138**
 Shrimps, chorizo sausage, garlic, onion, cherry tomatoes, baby spinach, sweet potato sauce and parmesan cheese

Bolognese **\$106**
 Beef ragout with tomatoes, red wine and fresh herbs

OR

Plant Based Protein Bolognese    **\$120**


Figs and Parma Ham Pizza **\$138**
 Mission Fig, prosciutto ham, honey, arugula, tomato sauce, mozzarella cheese

Margherita Pizza  **\$98**
 Mozzarella, tomato sauce and basil

FROM THE WESTERN KITCHEN



Prime Beef Rib-Eye Steak **\$318**
 Served with roasted potatoes and seasonal vegetables

Roasted Spring Chicken  **\$130**
 Marinated with herbs and garlic, served with roasted potatoes and seasonal vegetables

Fish and Chips **\$149**
 Battered orange roughy served with potato fries, crushed minted peas and tartar sauce

Roasted Salmon **\$165**
 Marinated with lemon, ginger, kabayaki sauce and glazed with sweet sake, served with quinoa, broccolini and baby carrots

Bread Roll Basket (4 pieces) **\$38**

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FROM THE CHINESE KITCHEN

- * Sweet and Sour Pork** **\$95**
 Crispy-fried pork cubes with bell peppers, onions and pineapple in sweet and sour sauce
 - * Wok-fried Chicken** **\$95**
 With garlic, preserved black beans, onions and sweet bell pepper
 - * Halibut Fillet** **\$153**
 Steamed with preserved vegetables and soy sauce
OR
 Crispy-fried with ginger, spring onion in sweet soy sauce
 - * Curry Beef Brisket and Beef Tendon in Claypot**  **\$128**
 Braised in a rich coconut curry sauce
OR
 Braised with preserved sweet bean paste
 - * Braised Eggplant and Tofu**  **\$86**
 With sweet bell pepper, onion and chilli paste
 - * Assorted Vegetable Pot**  **\$113**
 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***
- # Singapore Noodles** **\$87**
 Stir-fried rice vermicelli with barbecue pork, shrimps, egg, vegetables and curry paste
 - # Yeung Chow Fried Rice** **\$87**
 Barbecue pork, shrimps, egg, chopped greens and spring onions
 - # Stir-Fried Flat Rice Noodles with Beef** **\$83**
 Sliced beef, bean sprouts, Chinese chives and flat rice noodles in soya sauce
 - # Crispy-Fried Noodles** **\$83**
 With shredded chicken, mushrooms and bean sprouts 
 - Stir-Fried Vegetable with Garlic** **\$39**
 Vegetable selection: Broccoli / Choy Sum / Kale

Dish adaptable for vegetarian with bean curd strips as substitute

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FROM THE ASIAN KITCHEN

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|--|--------------|
| Hainan Chicken Rice | \$125 |
| Poached chicken, flavoured rice, chicken broth, cucumber, pickles, chilli sauce, sweet soya sauce and grated ginger | |
| Nasi Goreng  | \$98 |
| Fried rice with shrimps, chicken, minced dried shrimps and sambal chilli served with chicken satays and fried egg | |
| Pad Thai  | \$95 |
| Classic Thai noodles with shrimps, dried tofu, dried shrimps, bean sprouts and eggs served with lime | |
| Seafood Laksa  | \$145 |
| Baked prawns and squids with chilli sambal, clams, mussels, boiled egg, fried bean curd puffs, rice vermicelli in coconut curry soup | |
| Vietnamese Pho | \$132 |
| Rice noodles with thinly sliced beef rib eye, onions, bean sprouts, sweet basil, mint leaves and lime in beef soup | |
| * Lamb Shank Rogan Josh  | \$198 |
| Traditional Indian lamb curry cooked with tomatoes and onions | |
| * Salmon Tikka | \$178 |
| Chunks of salmon marinated with spices and yoghurt, roasted in a tandoori oven, served with Indian cabbage salad and mint raita | |
| * Chicken Tikka | \$118 |
| Chicken thigh marinated with spices and yoghurt, roasted in a tandoori oven, served with Indian cabbage salad and mint raita | |
| * Butter Chicken  | \$138 |
| Pieces of tender chicken thigh cooked in rich butter and tomato sauce | |
| * Dal Makhani    | \$91 |
| 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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Gluten Friendly  Vegetarian  Vegan  Contains Nuts 

SWEETS

Warm Chocolate Fudge Cake Pudding Served with vanilla ice-cream	\$63
Oreo Cheesecake	\$72
Baked Blueberry Linzer Cookies Tart  Served with vanilla custard sauce	\$63
Lime and Mango Shortcake Layered with mango butter cream	\$63
Chilled Mango and Pomelo Sago Sweet Soup	\$58
Banana and Biscuit Pudding 	\$56
Apple Crumble with Vanilla Ice Cream	\$58
Ice Cream (3 scoops) Vanilla / Chocolate / Strawberry	\$48



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COFFEES AND TEAS

COFFEE SELECTIONS

		Mug
Espresso	\$27	/
Double Espresso	\$39	/
Macchiato	\$27	/
Café Latte	\$30	\$49
Cappuccino	\$30	\$49
Coffee	\$27	\$46
Decaffeinated Coffee	\$27	\$46
Mocha	\$38	\$49
Hot Chocolate	/	\$43
Iced Chocolate	\$43	/

TEA BAG SELECTIONS

English Breakfast Tea	\$27
Earl Gray	\$27
Peppermint	\$27
Jasmine Green	\$27
Chamomile	\$27
Sencha	\$27
Pu-erh	\$27
Decaffeinated Tea	\$27
Iced Lemon Tea (unlimited refill)	\$42



JUICES / SMOOTHIES / MILKSHAKES

JUICES

	S	L
Fresh Juice Apple, Carrot, Grapefruit, Mango, Orange, Watermelon	\$40	\$54
Chilled Juice Apple, Grapefruit, Lemon, Pineapple, Tomato, Orange	\$20	\$30
Smoothies Blueberry, Mango, Strawberry, Pineapple	\$45	
Milkshake Chocolate, Strawberry, Vanilla, Banana	\$40	
Young Coconut	\$43	
Coconut Water	\$21	

WATERS

Evian (330ml) - Still	\$21
Evian (750ml) - Still	\$50
Perrier (330ml)	\$30
Perrier (750ml)	\$54

SPORTS DRINKS

Pocari	\$21
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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%	\$34
Tsing Tao Bottle A.B.V. 4.7%	\$32
Sapporo Bottle A.B.V. 5%	\$39
San Miguel Philippines Bottle A.B.V. 5%	\$32
Boddingtons Can A.B.V. 4.6%	\$62
Somersby Cider Bottle A.B.V. 4.5% Somersby	\$52
Guinness Alcohol Free Can A.B.V. 0.05%	\$54
Warsteiner Alcohol Free Bottle A.B.V 0.0%	\$44
Young Master Zero Pale Ale Bottle A.B.V 0.5%	\$48

NON-ALCOHOLIC DRINKS

	S	L		
Fresh Citrus with Soda Lemon, Lime, Orange	\$27	\$42	Fruit Punch	\$30
Squash Lemon, Lime, Orange, Black Currant flavour	\$13	\$17	Gunner	\$31
Squash with Soda or Sprite Lemon, Lime, Orange, Black Currant flavour	\$21	\$29	Shirley Temple	\$20
			Virgin Colada	\$30
			Virgin Mary	\$30




COFFEE
SHOP

CHILDREN'S MENU



Below dishes are served with potato fries and broccoli

Mini Cheeseburger	\$61
Beef patty, lettuce, tomato and cheddar cheese	
Hot Dog	\$61
Steamed frankfurter in a soft bun	
Breaded Fish Fillet	\$71
Deep-fried served with tartar sauce	
Crispy Crumbed Chicken Tenders or TINDE® Plant-based Chicken Fillet	\$68
Deep-fried and served with ketchup	

-  Suitable for Vegetarian
-  Can be prepared Gluten Friendly
-  Contains Nuts



Dim Sum	\$68
2 steamed BBQ pork buns and 3 shrimp dumplings	
Grilled Turkey Ham and Cheese Sandwich	\$68
Served with potato fries	
Margherita Pizza 	\$60
with tomato and cheese	
Mac and Cheese 	\$54
Spaghetti Bolognese 	\$61
Gluten free beef meat sauce with parmesan cheese (Choice of Gluten free Casarecce Pasta)	
Vegetables 	\$23
Steamed broccoli or carrot or sweet corn	

DESSERT

Baked Japanese Cheesecake	\$46
Traditional Carrot Cake 	\$46
White Chocolate Hazelnut Mousse Cake 	\$46
Ice Cream Cup	\$21
Vanilla, chocolate or strawberry	



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