











SNACKS

Crispy Fried Calamari	\$110
Marinated with garlic and dehydrated ground onion, served with lime aioli	
Honey Mustard Chicken Wings	\$97
Marinated with Dijon mustard, honey, garlic and thyme	
Chicken Satays or Beef Satays 	\$100 / \$145
With peanut sauce	
Vegetable Samosa 	\$85
Served with mint yoghurt dip	
Breaded Mushroom 	\$96
Crispy fried with garlic herb breadcrumbs, served with tartar sauce	

SOUPS

Wild Mushroom Velouté 	\$65
Scented with port wine, garnished with black truffle butter crouton	
Minestrone alla Genovese  	\$65
Mixed vegetables, garlic, tomatoes, cannellini beans, pasta, parmesan cheese and pesto. Served with garlic toast	
Chinese Soup of the Day	\$58
Please check with your server for today's selection	

SALADS

Street Corn and Roasted Cauliflower Salad 	\$96
Quinoa, avocado, sweet bell peppers, red onions, cilantro, garlic, cumin and feta cheese with lime and honey dressing	
Mushroom and Tofu Salad  	\$96
Brown rice, teriyaki tofu, deep fried breaded mushroom, cucumber, avocado, shredded carrots, spring onions, boiled egg and sesame with lemon vinaigrette	
Caesar Salad	\$94
Romaine lettuce, herb croutons, crispy Parma ham, parmesan cheese and caesar dressing	
ADD: Pan fried salmon	Add \$58
Free range chicken breast	Add \$36
Cajun spiced prawns (4 pieces)	Add \$47
Seared gremolata coated tuna loin	Add \$49
Smoked salmon	Add \$59
Fried Tofu glazed with teriyaki sauce 	Add \$30

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

Coffee Shop Grilled Breakfast Sandwich

With ham, back bacon, cheddar, Emmental cheese and a hard fried egg on sour dough

\$67

Club Sandwich

Sliced smoked turkey, bacon, shredded lettuce, tomatoes, fried egg and mayonnaise on sour dough bread, served with potato fries or sweet potato fries

\$115

Bulgogi Tofu Steak Sandwich

Glazed tofu with spiced roasted cauliflower, arugula on ciabatta loaf, served with potato fries or sweet potato fries

\$113

Served with gluten free bread add \$16

BURGERS

*All burgers are served with potato fries or sweet potato fries and pickles
Can be served bunless*

Classic Burger

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

\$137

Changed to plant based patty   

Add \$9

Club Burger

Prime beef patty, crispy onion rings, lettuce, tomatoes, mashed avocado and burger sauce on brioche bun

\$137

Changed to plant based patty   

Add \$9

Extra fillings

Fried Egg

Add

\$14

Cheddar Cheese

\$21

Bacon

\$22

Mozzarella Cheese





\$33

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PASTAS & PIZZAS


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



Carbonara		\$119
Bacon, cream, white wine, egg yolk and Parmesan cheese		
Orecchiette alla Positanese		\$138
Italian pork sausage meat, cherry tomatoes, basil, garlic and tomato-burrata cheese sauce		
Bolognese		\$114
Beef ragout with tomatoes, red wine and fresh herbs		
OR		
Plant Based Protein Bolognese	  	\$128
Hawaiian Pizza		\$122
Smoked ham, bacon, pineapple, mozzarella cheese, tomato sauce, oregano and olive oil		
Margherita Pizza		\$105
Mozzarella, tomato sauce and basil		

FROM THE WESTERN KITCHEN



Grilled Beef Ribeye Steak		\$238
Served with roasted vegetables, potato fries, bearnaise sauce and gravy		
Grilled Lamb Chops		\$258
Marinated with herbs and garlic, served with Ratatouille, seasonal vegetables, Lyonnaise potato and gravy		
Spring Chicken		\$139
Marinated with cumin, paprika, lemon, garlic, mustard and tomato ketchup, served with seasonal vegetables, roasted carrots, news potatoes and gravy		
Fish and Chips		\$159
Battered orange roughy served with potato fries, crushed minted peas and tartar sauce		
Salmon Fillet		\$176
Marinated with mustard, lemon and honey, served with mashed potato, vine ripened cherry tomatoes, seasonal vegetables and honey-mustard sauce		
Bread Roll Basket (4 pieces)		\$42

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FROM THE CHINESE KITCHEN

- * Sweet and Sour Chicken**
Crispy-fried chicken thigh cubes with pickled ginger, bell peppers, onions and pineapple in sweet and sour sauce

\$101
 - * Jing Du Style Pork Chop**
Marinated with garlic and five-spices powder, cooked onions, pineapple, Zhenjiang vinegar and tomato ketchup

\$101
 - * Whole Golden Pomfret**
Crispy fried with garlic and preserved black bean sauce
OR
Steamed with garlic and preserved black bean sauce

\$168
 - * Beef Brisket and Beef Tendon in Claypot** 
Braised in a rich coconut curry sauce

\$136
- *All above dishes are served with steamed rice
Add \$21 for brown rice or \$47 for wild rice*
- Singapore Noodles** 
Stir-fried rice vermicelli with barbecue pork, shrimps, egg, vegetables and curry paste

\$93
 - Shrimp and Chicken Fried Rice**
Shrimps, marinated chicken cubes, onions, tomatoes, green pea, eggs and spring onions


\$93
 - Stir-Fried Flat Rice Noodles with Beef**
Stir-fried with soy sauce,
Sliced beef, bean sprouts, onions, yellow chives and flat rice noodle
OR
Cooked with oyster sauce,
Sliced beef, shiitake mushrooms, carrot, choy sum and flat rice noodle

\$89
 - Crispy Fried Noodles**
With shredded chicken, shiitake mushrooms and bean sprouts

\$89


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CHINESE KITCHEN – VEGETARIAN


Braised Eggplant and Tofu  **\$92**
 With sweet bell pepper, onion, Thai basil and chilli paste

Stir-Fried Oyster Mushroom  **\$92**
 With onions, mixed bell peppers and chilli in vegetarian oyster sauce

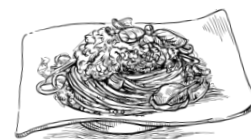
*All above dishes are served with steamed rice
 Add \$21 for brown rice or \$47 for wild rice*

Mushroom and Cauliflower Fried Rice  **\$89**
 Cauliflower, crispy fried onions, shiitake mushrooms, edamame, carrots, eggs and spring onion

Vegetarian Fried Flat Rice Noodle   **\$89**
 Shiitake mushrooms, kale, bean sprouts, onions, yellow chives in soya sauce

Vegetarian Crispy Fried Noodles  **\$89**
 Five-spices bean curd, shiitake mushrooms, beansprouts, yellow chives and carrots with vegetarian oyster sauce

Stir-Fried Vegetable with Garlic  **\$43**
 Vegetable selection: Pak Choy / Broccoli / Choy Sum / Kale



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Can be Gluten Friendly  Vegetarian  Contains Nuts 

FROM THE ASIAN KITCHEN


- | | |
|--|--------------|
| Hainan Chicken Rice | \$133 |
| Poached chicken, flavoured rice, chicken broth, cucumber, pickles, chilli sauce, sweet soya sauce and grated ginger | |
| Nasi Goreng  | \$105 |
| Fried rice with shrimps, chicken, minced dried shrimps and sambal chilli served with chicken satays and fried egg | |
| Pad Thai  | \$101 |
| Classic Thai noodles with shrimps, dried tofu, dried shrimps, bean sprouts and eggs served with lime | |
| Seafood Laksa  | \$155 |
| Baked prawns and squids with chilli sambal, clams, mussels, boiled egg, fried bean curd puffs, rice vermicelli in coconut curry soup | |
| Vietnamese Pho | \$141 |
| Rice noodles with thinly sliced beef rib eye, onions, bean sprouts, sweet basil, mint leaves and lime in beef soup | |
| * Lamb Shank Rogan Josh | \$235 |
| Traditional Indian lamb curry cooked with tomatoes and onions | |
| * Butter Chicken  | \$148 |
| Pieces of tender chicken thigh cooked in rich butter and tomato sauce | |
| * Chicken Tikka | \$126 |
| Chicken thigh marinated with spices and yoghurt, roasted in a tandoori oven, served with Indian cabbage salad and mint raita | |
| * Saag Paneer  | \$147 |
| Paneer cheese simmered in creamy spinach gravy cooked with ginger, garlic and Indian spices | |
| * Vegetables Curry  | \$108 |
| Carrot, green beans, cauliflower, green peas, baby corn and potatoes, cooked with Indian curry sauce | |



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


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SWEETS


Passion Fruit and Pecan Brownie 	\$66
Passion fruit coulis and berries	
Eggless Cheesecake	\$66
Whipped cream and berries	
Chocolate Forest Mud Cake	\$66
Chocolate mousse and cherries	
Warm Banana Bread Pudding	\$66
With vanilla custard sauce	
Red Bean Sweet Soup	\$60
With lily bulbs and lotus seeds	
Warm Coconut Sago and Lotus Seed Paste Pudding	\$62
Apple Crumble	\$62
With vanilla ice cream	
Ice Cream (3 scoops)	\$52
Vanilla / Chocolate / Strawberry	



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Can be Gluten Friendly 

Vegetarian 

Contains Nuts 



COFFEE
SHOP



CHILDREN'S
MENU



Below dishes are served with potato fries and broccoli

Happy Meal Combo	\$98
Mini beef burger, mac & cheese, chicken popcorn and potato fries, broccoli and carrots	
Mini Cheeseburger	\$65
Beef patty, lettuce, tomato and cheddar cheese	
Hot Dog	\$65
Steamed frankfurter in a soft bun	
Breaded Fish Fillet	\$77
Deep-fried served with tartar sauce	
Crispy Crumbled Chicken Tenders	\$74
Deep-fried and served with ketchup	

 Suitable for Vegetarian

 Can be Prepared Gluten Friendly



DIM SUM



Steamed BBQ pork buns	\$39
Shrimp dumplings	\$42
Pork Siu Mai	\$33
Chicken and Egg Salad Sandwich	\$73
Served with potato fries	
Ham and Pineapple Pizza	\$69
with tomato and cheese	
Margherita Pizza 	\$64
with tomato and cheese	
Mac and Cheese 	\$58
Spaghetti Bolognese 	\$65
Vegetables 	\$25
Steamed broccoli or carrot or sweet corn	

DESSERT

Eggless Cheesecake	\$50
Warm Banana Bread Pudding	\$50
Chocolate Forest Mud Cake	\$50
Ice Cream Cup	\$23
Vanilla, chocolate or strawberry	



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COFFEES AND TEAS

COFFEE SELECTIONS

		Mug
Espresso	\$29	/
Double Espresso	\$43	/
Macchiato	\$29	/
Café Latte	\$32	\$53
Cappuccino	\$32	\$53
Coffee	\$29	\$50
Decaffeinated Coffee	\$29	\$50
Mocha	\$42	\$53
Hot Chocolate	/	\$47
Iced Chocolate	\$47	/

TEA BAG SELECTIONS

English Breakfast Tea	\$29
Earl Gray	\$29
Peppermint	\$29
Jasmine Green	\$29
Chamomile	\$29
Sencha	\$29
Pu-erh	\$29
Decaffeinated Tea	\$29
Iced Lemon Tea (Unlimited refill)	\$46



JUICES / SMOOTHIES / MILKSHAKES

JUICES

	S	L
Fresh Juice Apple, Carrot, Grapefruit, Mango, Orange, Watermelon	\$44	\$58
Chilled Juice Apple, Grapefruit, Lemon, Pineapple, Tomato, Orange	\$22	\$32
Smoothies Blueberry, Mango, Strawberry, Pineapple	\$49	
Milkshake Chocolate, Strawberry, Vanilla, Banana	\$44	
Young Coconut	\$47	
Coconut Water	\$22	

WATERS

Evian (330ml) - Still	\$23
Evian (750ml) - Still	\$54
Perrier (330ml)	\$32
Perrier (750ml)	\$58

SPORTS DRINKS

Aquarius	\$30
Aquarius Zero	\$30
Gatorade – Lemon	\$36
Gatorade – Orange	\$36

BEERS

HKFC Lockhart's Lager 4.5% <i>"By the members for the members"</i>	Pint: \$60 Half: \$32
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	\$29	\$46	Fruit Punch	\$33
Squash Lemon, Lime, Orange, Black Currant flavour	\$15	\$19	Gunner	\$33
Squash with Soda or Sprite Lemon, Lime, Orange, Black Currant flavour	\$23	\$31	Shirley Temple	\$22
			Virgin Colada	\$33
			Virgin Mary	\$33