

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 Beef, chilli, guacamole, cheddar, bell pepper salsa and sour cream.	\$123	Grilled Octopus Sautéed with chorizo, onions and potatoes.	\$98
Veggie Nachos	\$126	Pan Fried Pork Dumplings Served with garlic and sesame vinegar dipping sauce.	6pcs \$66 12pcs \$111
Served with mint yoghurt dip.	\$82	Plant-based Protein Dumplings	6pcs \$66 12pcs \$111
Potato Fries Solution Original or Cajun Spices	\$39	Onion Bhaji Served with mint chutney.	\$66
Sweet Potato Fries Served with BBQ mayo	\$39	Seared Tuna Salad Soy sauce marinated tuna fillet coated	\$139
Halloumi Fries Served with harissa-yoghurt dip.	\$105	with sesame, arugula, mixed greens, edamame, cabbages, sweet peppers, soba noodle, sesame sauce and	
Chicken Goujons Rosemary and buttermilk marinated, golden fried, served with smoky BBQ dip.	\$84	soy vinaigrette. Salad Bar Please ask your server for order form	from \$101
Sticky Honey Wings Marinated with Thai herbs and spices, served with lime and sriracha mayo	6pcs \$94 12pcs \$180	Soup Of The Day Please check with your server for today selection	\$61

MAINS Prime Beef Burger* \$160 Cajun spiced beef patty, Kansas City style BBQ sauce. Plant-based Burger* possible prossible propossible proposition pro \$139 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: \$21 Bacon Cheddar Cheese \$20 Guacamole \$17 Fried Onion Rings \$17 \$13 Egg Philly Cheesesteak* \$139 Sautéed thinly sliced beef rib eye steak with onions, garlic, green bell peppers, mushrooms and melted cheese on a crusty French Loaf. Grilled Reuben* \$119 Tender corned beef topped with sauerkraut, melted Gruyère cheese and rose dressing on buttery toasted sourdough bread. LGBT* \$91 Crispy streaky bacon and back bacon, tomatoes, lettuce, guacamole and mayonnaise on sourdough toast. *All sandwiches are served with potato fries Scottish Baps \$59 Choose 2 from below: Bacon / Cumberland Sausage / Egg / Mushrooms / Half Avocado Add-on: Fries \$12

\$101

Margherita Pizza 🌚

Contains Nuts

Tomato sauce, mozzarella cheese and basil

Signature Item Suitable for Vegetarian

Tandoori Chicken Pizza \$136 Chicken tikka, green peppers, onions, coriander, red chili, curry sauce, tomato sauce and mozzarella cheese, top with raita \$136 Pepperoni Pizza Pepperoni, tomato sauce, mozzarella cheese and oregano. \$109 Warm Peking Duck Wrap Whole wheat tortillas, green and red bell peppers, cucumbers, lettuce, spring onion, toasted sesame, crispy wonton skin, hoisin sauce and mayonnaise Cajun Chicken Quesadilla \$117 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. Mushroom and Tempeh \$124 Quesadilla 🌚 Whole wheat tortilla, mushrooms, sweet bell peppers, red onions, garlic, tomato paste, taco seasoning, Monterey Jack and cheddar cheese served with guacamole. \$110 Beef Bolognaise Beef sauce and parmesan cheese *Same as above with plant-based protein Pasta Carbonara \$115 Bacon, garlic, cream, egg yolk and parmesan cheese. *Pasta selection: Spaghetti or gluten-free pasta

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.

Hungarian Goulash

\$170

Braised tender beef short ribs with paprika, bell peppers, tomatoes and vegetables, served with mashed potato.

Chilli Con Carne

\$124

Braised minced beef with kidney beans, peppers, tomatoes and chilli. Served with steamed rice and sour cream.

Chicken Schnitzel

\$117

Schnitzel smothered in garlic butter, served with potato fries, house salad and lemon aioli.

Pork Ribs

5pcs **\$165** 10pcs **\$298**

Marinated with ginger and garlic, glazed with BBQ sauce, served with potato fries and house salad.

Thai Minced Chicken

\$112

Hot Basil, Chili and String Beans served with Chinese lettuce.

Baked Salmon

\$170

With garlic basil cherry tomatoes, served with broccoli, roasted carrot and mashed potato.

Sizzling Chicken Fajitas

\$129

Sautéed fajitas spices seasoned chicken breast stripes with onions and sweet peppers. Served with flour tortillas, Mexican salsa, sour cream and guacamole.

Sizzling Beef Fajitas

\$163

Sautéed fajitas spices seasoned beef sirloin stripes with onions and sweet peppers. Served with flour tortillas, Mexican salsa, sour cream and guacamole.

Fish and Chips

\$154

Hand-battered orange roughy, served with potato fries, mushy peas and tartar sauce.

Roasted Spring Chicken

\$134

Marinated with lemon and garlic, served with French green bean, grilled tomatoes, roasted baby potatoes and gravy

Chicken and Mushroom Pie

\$101

Braised chicken with creamy shitake and Paris mushroom white wine sauce, topped with short crust pastry. Served with potato mash.

INDIAN DISHES



Makhani Chicken*

\$143

Creamy and buttery tomato sauce.

Chicken Tikka*



\$122

Chicken thigh marinated with spices and yoghurt.

Saag Paneer* (1)



\$142

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

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

Side:

House Salad	\$44
Steamed Spinach	\$44
Steamed Broccoli	\$39
Mashed Potato	\$31
Garlic Bread	\$39

Signature Item Suitable for Vegetarian

POST WORKOUT RECOMMENDED MEALS

Grilled Sirloin Steak*

\$163

Beef sirloin steak, roasted baby potatoes and French green bean, served with tangy tamarind sauce.

Chicken Breast*

\$124

Fajitas spices roasted free range chicken breast, served with grilled peppers, wild rice, red kidney beans and Smoky BBQ sauce.

Lemon Garlic Shrimp Pasta*

\$123

Tagliatelle, kenya beans, shallots, garlic, lemon and pangrattato.

Crispy Sesame Tempeh Bowl*

\$112

Maple soy sauce glazed tempeh, steamed rice, avocado, sweet bell peppers, broccoli, and coleslaw.

*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



Not all ingredients are listed for each dish.

FROM THE BACK PATIO

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

Margherita Pizza 🍛

\$101

Chicken Doner Kebab

Roasted chicken breast marinated

with Turkish spices, wrapped with

lettuce and mint-yoghurt garlic sauce.

Lebanese Pita bread, red onions, tomatoes,

\$91

Tomato sauce, mozzarella cheese and basil.

coriander, red chilli, curry sauce,

¢126

Tandoori Chicken Pizza (§)

Chicken tikka, green peppers, onions,

tomato sauce and mozzarella cheese, topped with raita.

\$136

Lamb Doner Kebab Roasted lamb marinated with

Turkish spices, wrapped with

\$112

Pepperoni Pizza \$136

Pepperoni, tomato sauce, mozzarella cheese and oregano.

\$130

Lebanese Pita bread, red onions, tomatoes, lettuce and mint-yoghurt garlic sauce.

Cajun Shrimp and Andouille \$143 Sausage Pizza

Cajun spiced shrimps, Andouille sausage, green peppers, onions, celery, coriander, hot sauce, tomato sauce and mozzarella cheese.

Ortolana Pizza 🍛



\$122

Roasted eggplant, red bell peppers, artichoke hearts, mozzarella cheese, tomato sauce, oregano and olive oil.

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DESSERTS Belgian Chocolate Brownie \$\simes\$ \$\\$67\$ Crispy Served with vanilla ice cream. Tiramisu \$\\$65 Espresso coffee, mascarpone cheese and cream Apple Crumble \$\\$60 Served with vanilla ice cream. Fish I HandDouble Cream Cheese Tart \$\\$53 Served with coffee ice cream. Beef I Meltec tomate *All it and brownia to the company of the company

KIDS Crispy Crumbled Chicken Tenders* Crispy fried and served with ketchup.	\$71
Grilled Cheese and Chicken Sandwich* Cheddar cheese and chicken breast slices on white bread	\$71
Fish Fingers and Chips* Hand-battered orange roughy, served with potato fries and tartar sauce.	\$72
Beef Burger* Melted cheddar cheese, lettuce and tomatoes in a soft bun.	\$63
Hot Dog* Steamed Frankfurter in a soft bun.	\$63
*All items above are served with potato fries and broccoli.	
Cheese and Tomato Pizza 🍛	\$62
Pepperoni Pizza Pepperoni, tomato sauce, mozzarella cheese and oregano.	\$66
Chicken Quesadilla Whole wheat tortilla, herbs chicken fillet, mush Monterey jack and Cheddar cheese.	\$58 rooms
Beef Bolognaise Beef sauce and Parmesan cheese.	\$63
Baked Mac and Cheese	\$53

Spaghetti with shrimp and spinach in tomato sauce.

\$66

Garlic Shrimp Pasta

ALCOHOL BEVERAGE

DRAUGHT BEERS AND BOTTLED BEERS

DRAUGHT BEERS	PINT	HALF PINT	BOTTLED BEER	BOTTLE
HKFC Lockhart's Lager	\$73	\$40	Boddingtons (Can)	473ml \$64
By the members for the members			Corona	355ml \$36
Asahi	\$73	\$40	Estrella Daura (Gluten Free)	330ml \$44
Blackthorn Cider	\$71	\$37	Henry Westons Vintage Cider	500ml \$81
Brooklyn IPA	\$75	\$40	Heineken	330ml \$36
Carlsberg	\$57	\$29	London Pride	500ml \$77
Guinness Stout	\$81	\$44	Peroni	330ml \$29
HK Yau Pale Ale	\$71	\$37	San Miguel Pale Pilsen	320ml \$33
Kronenbourg 1664 Lager	\$67	\$34	Sapporo	330ml \$41
Orion	\$70	\$36	Three Oak Cider	330ml \$46
Peroni	\$75	\$40	Tsingtao	355ml \$33
Sapporo	\$67	\$37	Warsteiner Alcohol Free	330ml \$46
Somersby Cider	\$71	\$38	Young Master Zero	330ml \$50
Stella Artois	\$60	\$31		
Tsingtao	\$57	\$29		
Young Master Pale Ale	\$72	\$37		

HOUSE WINE, GIN, VODKA, WHISKY

HOUSE WINE	GLASS	BOTTLE	WHISKY	GLASS
Champagne	E	\$582	Akashi	\$59
(Veuve Clicquot, Champa	igne, France)		Chivas Regal 12 Years	\$42
House Red	\$52	\$205	(Blended Malt)	
House White	\$52	\$205	Jack Daniel's (Bourbon)	\$40
Prosecco	\$75	\$308	Jameson	\$39
Rosé	\$57	\$265	Laphroaig 10 Years (Single Malt)	\$116
GIN		GLASS	Macallan 12 Years	\$84
Bombay Sapphire		\$32	(Single Malt)	ΨΟΨ
Hendrick's		\$73	Oban 14 Years	\$136
Martin Miller's		\$62	Talisker 10 Years	\$98
Monkey 47		\$117	With mixet	Add \$15-\$28
Roku		\$86		
Tanqueray Rangpur		\$62		
With mixer	A	dd \$15-\$28		
VODKA		GLASS		
Absolut		\$32		
Belvedere		\$44		
Chopin		\$78		
Grey Goose		\$64		
Ketel One		\$44		
Stolichnaya		\$54		
With mixer	Ac	ld \$15-\$28		

ALCOHOL BEVERAGE

RUM, BRANDY, COCKTAIL, NON-ALCOHOLIC

RUM	GLASS	COCKTAIL	GLASS
Bacardi	\$32	Amaretto Sour	\$47
Bundaberg	\$50	Aperol Spritz	\$53
Captain Morgan	\$32	Cosmopolitan	\$47
Havana Club 7 Years	\$64	Cuba Libre	\$47
Myer's	\$32	Kamikaze	\$53
Navy Island	\$78	Long Island Iced Tea	\$56
With mixer	Add \$15-\$28	Margarita	\$47
		Sea Breeze	\$53
BRANDY	GLASS	Tom Collins	\$46
Remy Martin VSOP	\$66	Whisky Sour	\$47
With mixer	Add \$15-\$28		
		NON-ALCOHOLIC	GLASS
		Fresh Lime Soda	\$44
		Fruit Punch	\$32
		Gunner	\$32
		Ribena Soda	\$30
		Virgin Mary	\$32

HOT AND COLD BEVERAGES

SOFT DRINK, JUICE, HOT & COLD DRINKS

SOFT DRINK		HOT AND COLD DRIN	NKS
Canned Soft Drink	\$21	Coffee	Cup \$28
Lucozade	\$21		Mug \$48
Pocari	\$22	Cappuccino	Сир \$31 Мид \$51
All Chilled Juices	Small \$21 Large \$31	Latte	Сир \$31 Мид \$51
Perrier	330ml \$31 750ml \$56	Espresso	\$28
Evian	750ml \$52	Double Espresso	\$41
		Hot Chocolate	Mug \$45
		Iced Chocolate	\$45
		Tea with Lemon	\$28
		Iced Tea	Unlimited Refill \$44
		Water with Lemon	\$21
		Herbal Tea	\$28