

## LIMITED MENU 2019

January 22 – February 19, 2019

### 烧味, 拼盘 ORIENTAL B.B.Q.

恭喜发财 (鴻運乳猪)  
ROASTED SUCKLING PIG  
(order at least 1 day in advance)

Per order  
248

鴻運當頭 (港式掛燒鴨)  
HONG KONG STYLE ROAST DUCK whole 60, half 38

金鳳迎春 (明爐燒雞)  
ROAST CHICKEN WITH CHINESE FIVE SPICE whole 40, half 25

### 汤羹, 官燕, 鲍鱼

#### SOUP, BIRD'S NEST & ABALONE

金山寶玉 (鮑參蟹肉魚鱈竹荪濃雞湯)  
BRAISED SHREDDED ABALONE, SEA CUCUMBER,  
CRAB MEAT & FISH MAW SOUP 20.8

大富大貴 (時日例湯)  
DOUBLE BOILED SOUP OF THE DAY 10.5

珠光寶氣 (鮑汁四頭鮮鮑扒鵝掌)  
BRAISED ABALONE (WHOLE, FRESH 4 HEADS)  
& GOOSE FEET 43.8

歲歲平安 (碧綠魚鱈酸辣雲吞湯)  
HOT & SOUR SEAFOOD SOUP WITH SPINACH,  
FISH MAW & SHRIMP WANTON 17.8

### 海鮮 FROM THE OCEAN

Per order  
small regular large

財源廣進 (田園百合炒北海道帶子) (New)  
WOKFRIED HOKKAIDO SCALLOPS WITH LILY BULB  
SEASONAL VEGETABLES, MUSHROOMS & PUMPKIN 39.8, 59.7, 79.6

金玉滿堂 (芥末魚子蝦球)  
DEEP FRIED PRAWNS  
COATED WITH WASABI MAYONNAISE 29.8, 44.7, 59.6

喜哈大笑 (蟠龍乾燒蝦球) (New)  
SAUTÉED TIGER PRAWNS WITH SZECHUAN  
HOT BEAN CHILI SAUCE 29.8, 44.7, 59.6

竹報平安 (蟠龍菊花魚) (New)  
COD FISH FILLET & TEMPURA TIGER PRAWNS  
WITH HONEY PINEAPPLE IN HAW FLAKES SAUCE 49.80

五福臨門 (帝王蟹上湯龍蝦泡飯) (New)  
RICE IN BROTH WITH HALF MAINE LOBSTER  
& ALASKAN KING CRAB 49.80

### 蔬菜, 豆腐 VEGETABLES & BEAN CURD

富貴年年 (田園香炒芦笋)  
SAUTÉED ASPARAGUS, PUMPKIN,  
BELL PEPPERS & ASSORTED FRESH MUSHROOMS 20, 30, 40

腰纏萬貫 (麻辣海參豆腐煲) (New)  
SZECHUAN STYLE BRAISED SEA CUCUMBER  
WITH BEAN CURD IN CLAYPOT 49.8, 74.7, 99.6

### 肉类家禽 FROM THE LAND

Per order  
small regular large

牛市冲天 (越式黑椒安格斯牛柳粒)  
STIR FRIED ANGUS TENDERLOIN BEEF  
CUBES WITH RED WINE INFUSED  
BLACK PEPPER SAUCE 33.8, 50.7, 67.6

富貴就手 (糖醋咕嚕黑豚猪肉)  
SWEET & SOUR KUROBUTA PORK 21.8, 32.7, 43.6

富貴呈祥 (宮保雞丁)  
GONG BAO CHICKEN WITH CASHEW NUTS 21.8, 32.7, 43.6

### 面, 饭 RICE & NOODLES

遍地黃金 (瑤柱腊味糯米飯)  
GLUTINOUS RICE WITH CHINESE SAUSAGE,  
DRIED SCALLOPS, MUSHROOMS  
& DRIED SHRIMPS 28.8, 43.2, 57.6

金滿銀滿 (蚵肉魚子炒飯)  
X.O. SAUCE FRIED RICE  
WITH CRAB MEAT & TOBIKO 26.8, 40.2, 53.6

龍馬精神 (上湯焗龍蝦生面)  
CRISPY HONG KONG NOODLES WITH  
BRAISED HALF MAINE LOBSTER  
IN SUPERIOR STOCK 38.80 per person

### 甜点 DESSERTS

步步高升 12.8  
(法国香檳凍, 蔓越莓紅棗桂花年糕, 伴百香果冰淇淋)  
CRANBERRY, CHILLED RED DATES  
& OSMANTHUS NIAN GAO  
WITH SAUTERNE CHAMPAGNE JELLY  
& PASSION FRUIT ICE CREAM

步步高升 (發財年糕) 9.8  
NIAN GAO

萬事如意 (黑芝麻糊伴開心果椰子雪糕) (New) 8.8  
BLACK SESAME CREAM WITH  
COCONUT ICE CREAM, PISTACHIOS & BISCOTTI

生意興隆 (蘆薈香茅凍) 8.8  
LEMONGRASS CRYSTAL JELLY WITH  
CHILLED ALOE VERA & LIME SORBET

瑞氣呈祥 (蓮子紅豆沙湯圓) 7.8  
RED BEAN SOUP WITH SESAME RICE BALLS  
& LOTUS SEEDS

金枝玉叶 (紅棗雪蓮雪蛤燉雪耳)  
DOUBLE BOILED HASMA WITH RED DATES,  
SNOW LOTUS SEEDS & WHITE FUNGUS 19.8

百鳥歸窠 (冰糖紅棗燉官燕) (New) 58.8  
DOUBLE BOILED BIRD'S NEST WITH  
RED DATES & ROCK SUGAR

## LIMITED MENU 2019

January 22 – February 19, 2019

### STARTERS

**PAN SEARED FOIE GRAS 28**  
rosella flower compote, cocoa crumbs & mini blinis

**GRILLED KING PRAWN & BABY OCTOPUS 25**  
tomato concasse, haricot fine beans  
& charred lemon mayonnaise

**JUMBO LUMP CRAB CAKE 22**  
flaky crab with our special seasoning,  
served with Belgian endives, frisée salad  
& lemon aioli

**SEMI-CLASSIC CAESAR SALAD 12**  
🍷 baby romaine, poached organic egg,  
crisp pork belly, croutons  
& aged parmesan tuile

**ARUGULA SALAD 15**  
sliced Nashi pear & roasted pine nuts  
with balsamic dressing

### SOUPS

**SOUP OF THE DAY 10**

**MUSHROOM BISQUE 10**  
mushrooms & sun-dried tomato compote

### PASTA

**CREAMY BARLEY RISOTTO 28**  
vegetable medley  
& parmigiano-reggiano shavings

### ENTREES

**DUCK CONFIT 35**  
fregola ragout, beetroot purée,  
chicken liver parfait, baby carrot  
& balsamic sauce

**GRILLED YELLOW FIN TUNA 46**  
roasted potato baton, orange segments,  
apple purée, fennel, frisée, citrus soy  
& black dressing

**TWICE COOKED WAGYU BEEF CHEEK 46**  
whipped potatoes, witted black kale  
& au jus

**ROASTED SCOTTISH SALMON 48**  
pumpkin purée, potatoes  
& escabeche sauce

### STEAKS

**HERB MARINATED HANGER STEAK 45**  
truffle fries, grilled asparagus, & cherry tomatoes

**CHARGRILLED U.S.D.A PRIME  
ANGUS RIBEYE STEAK 300GM 63**  
whipped potato, asparagus, heirloom carrots,  
& peas with Sarawak peppercorn sauce

**GRILLED U.S.D.A PRIME  
ANGUS TENDERLOIN 227GM 63**  
lyonnaise potatoes timbale & ratatouille  
with port wine sauce

*Choose one*

Sauce: **\$5 per serving**  
• Port Wine Sauce  
• Tarragon Béarnaise  
• Sarawak Peppercorn Sauce

Side Dish **\$10 per serving**  
🌿 • Creamed Spinach  
🍷 • Sautéed Mushrooms with Cured Lardon\*  
🌿 • Truffle Fries with Parmesan  
🌿 • Grilled Asparagus with Garlic Crumbs  
🌿 • Whipped Potatoes

### DESSERT

**THE 2<sup>ND</sup> FLOOR SIGNATURE  
LIQUID CENTER CHOCOLATE MOLLEAUX 15**  
warm rich chocolate cake, served with Club-made  
vanilla ice cream & strawberry compote

**THE 2<sup>ND</sup> FLOOR CHEESE PLATTER 18**  
a selection of assorted cheese, served with quince paste,  
dried fruits, & walnut cracker

**RICH & VELVETY SMOOTH  
NEW YORK CHEESE CAKE 12**  
served with fresh berries, butterscotch  
& chewy caramel macaroon

**CITRUS POUND CAKE 12**  
lemon & orange flavoured pound cake topped with vanilla ice  
cream, grand marnier orange gelée & ginger infused citrus  
zest served with a touch of sicily mandarin espuma foam

**ZUPPA DEL DUCA 12**  
traditional italian tiramisu with coffee flavoured custard,  
layered with espresso soaked sponge fingers, a touch of dark  
rum & kahlua, luscious mascarpone cheese & raspberry jelly

**SEASONAL FRUITS PLATTER 12**