



## A la Carte Takeaway Menu

**Closed on Mondays | Available Tuesday to Sunday**

**Call 6622 0435 / 0442 / 0443 to order**  
Hotline open from 10.00am to 7.30pm

**Available for Self-Collection: 11.30am to 2.30pm | 5.00pm to 8.00pm**  
Collection Point: Main Clubhouse Front Entrance

**Available for Delivery: 11.30am to 2.30pm | 6.00pm to 8.00pm**

Minimum order of \$60 for Delivery

Delivery within 3km radius: \$3.20 per trip | Delivery more than 3km up till 8km: \$8.50 per trip

**Please check with our staff for the delivery fee for further distances**

*Dim Sum is available for Lunch only from 11.30am to 2.00pm*

CODE	招牌菜 SIGNATURE DISHES	PRICE		QTY
5CO01	蒜泥白肉 Sliced Pork with Garlic and Chilli		\$10	
5CO04	云吞鸡 菜胆汤 Shanghainese Wonton Soup (per person)		\$15	
5CO05	四川海鲜酸辣羹 Spicy and Sour Seafood Soup (per person)		\$9.80	
5CO14	京葱烧海参 Braised Sea Cucumber with Leek and Spring Onion	例 Regular	\$45	
		大 Large	\$88	
5CO15	剁椒豉汁蒸红斑球 Steamed Sliced Grouper with Pickled Chillies and Black Beans	例 Regular	\$28	
		大 Large	\$55.40	
5CO16	黄金虾球 Wok-fried Prawns coated with Salted Egg Yolk	例 Regular	\$23	
		大 Large	\$45.50	
5CO17	宫保腰果鸡丁 Stir-fried Sichuan-style Diced Chicken with Cashew Nuts and Dried Chilli	例 Regular	\$14.40	
		大 Large	\$28.50	
5CO18	川椒牛肉片 Stir-fried Sliced Beef with Sichuan Pepper	例 Regular	\$18.80	
		大 Large	\$37	
5CO19	渔香茄子煲 Stir-fried Eggplant and Minced Meat in Spicy Sauce	例 Regular	\$15.50	
		大 Large	\$30.60	

5CO20	麻婆豆腐 Stewed Tofu with Minced Meat and Chilli	例 Regular	\$15.50	
		大 Large	\$30.60	
5CO21	肉片番茄蛋花米粉汤 Vermicelli Egg Drop Soup with Pork and Tomato	例 Regular	\$16	
		大 Large	\$31.60	
5CO22	鸡蛋海鲜焖面线 (带子·虾仁·鱼片) Braised Mee Sua with Seafood and Egg (Scallop, Prawn, Sliced Fish)	例 Regular	\$27.80	
		大 Large	\$55	
5CO23	瑶柱干炒面线 Wok-fried Mee Sua with Diced Prawns, Char Siew and Shredded Conpoy	例 Regular	\$16.70	
		大 Large	\$33	
5CO06	蒜香手拍云耳小黄瓜 Chilled Cucumber with Black Fungus and Garlic		\$7.50	
5CO07	黄金脆鱼皮 Crispy Fish Skin with Salted Egg Yolk		\$9.80	
5CO08	白松露油三菇 Stir-fried Assorted Mushrooms with White Truffle Oil		\$10.90	
5CO09	时日炖靚湯 Double-boiled Soup of the Day (per person)		\$13.90	
5CO10	蟹肉沙葛粟米羹 Sweet Corn Soup with Crab Meat and Turnip (per person)		\$9.80	
5CO11	老火例汤 Soup of the Day (per person)		\$9.80	
5CO12	牛肝菌竹笙焗菜膽 Double-boiled Porcini Mushroom with Chinese Cabbage and Bamboo Pith Soup (per person)		\$9.80	
5CO24	雪菜豆腐红斑球 Braised Sliced Grouper with Snow Vegetables and Tofu	例 Regular	\$28	
		大 Large	\$55.40	
5CO25	米酒煮红斑球 Poached Fillet of Grouper with Chinese Rice Wine	例 Regular	\$28	
		大 Large	\$55.40	
5CO26	青芥末虾球 Deep-fried Prawns coated with Wasabi Mayonnaise	例 Regular	\$23	
		大 Large	\$45.50	
5CO27	羊肚菌带子西兰花 Stir-fried Scallops with Morel Mushroom and Broccoli	例 Regular	\$35.90	
		大 Large	\$71	
5CO28	虾酱豆根焖鸡丁 Braised Diced Chicken with Gluten in Shrimp Sauce	例 Regular	\$15.50	
		大 Large	\$30.60	

5CO29	咸鱼姜丝蒸爽肉饼 Steamed Minced Pork Neck with Salted Fish and Ginger	例 Regular	\$15.50	
		大 Large	\$30.60	
5CO30	鲜什果咕嚕肉 Sweet and Sour Pork with Mixed Fruits	例 Regular	\$15.50	
		大 Large	\$30.60	
5CO31	黑椒西班牙豚柳炒双芹 Sautéed Ibérico Pork with Celery and Black Pepper	例 Regular	\$21.90	
		大 Large	\$43.30	
5CO32	松露野菌和牛粒 Stir-fried Diced Wagyu Beef with Truffle Sauce and Wild Mushrooms	例 Regular	\$34.50	
		大 Large	\$68.30	
5CO33	当归萝卜烩和牛脸 Braised Wagyu Beef Cheek with Carrot and Dang Gui Herbs	例 Regular	\$34.50	
		大 Large	\$68.30	
5CO34	干烧伊面 Braised Ee-Fu Noodle with Chives	例 Regular	\$12	
		大 Large	\$23.70	
5CO35	鸡蛋炒饭 Egg Fried Rice	例 Regular	\$11.90	
		大 Large	\$23.50	
5CO36	黑蒜 · 带子 · 蟹肉 · 飞鱼子炒饭 Fried Rice with Scallops, Crabmeat, Fish Roe and Black Garlic	例 Regular	\$20.90	
		大 Large	\$41.30	
5CO37	滑蛋牛肉河粉 Fried Flat Noodles with Sliced Beef and Eggs	例 Regular	\$16.90	
		大 Large	\$33.40	
5CO13	叉烧捞生面 Braised Noodle with Honey Pork Loin (Per person / 每位)		\$8.90	
<b>CODE</b>	<b>山珍海味 ABALONE AND DRIED SEAFOOD 每位 PER PERSON</b>		<b>PRICE</b>	<b>QTY</b>
5AB03	松露酱花菇扣八头鲍鱼 Braised 8-Head Whole Abalone with Flower Mushrooms in Truffle Sauce		\$24.90	

CODE	烧味 BARBECUE AND ROAST	PRICE		QTY
5BR02	脆皮烧肉 Crispy Roasted Pork (每份 per portion)		\$15	
5BR04	明炉烤鸭 Roasted Duck served with Plum Sauce	半 H	\$31	
		全 W	\$61.80	
5BR05	脆皮烧鸡 Crispy Chicken served with Five Spices and Salt	半 H	\$18.90	
		全 W	\$37.40	
5BR06	玫瑰油鸡 Soya Sauce Chicken	半 H	\$18.90	
		全 W	\$37.40	
5BR07	蜜汁叉烧 Barbecued Pork Loin glazed with Honey Sauce (每份 per portion)		\$15	
5BR08	烧味三拼 (玫瑰油鸡 · 明炉烤鸭 · 蜜汁叉烧) Barbecued Meat Trio Combination (Barbecued Pork Loin glazed with Honey Sauce, Soya Chicken, Roast Duck)	小 S	\$33.80	
		中 M	\$51.70	
		大 L	\$67.60	
CODE	素菜 VEGETARIAN SELECTION	PRICE		QTY
5VG01	鲜什果咕噜豆腐 Sweet and Sour Beancurd with Mixed Fruits	例 Regular	\$15.50	
		大 Large	\$30.60	
5VG02	宫保猴头菇 Stir-fried Hericium Mushrooms with Dried Chilli and Cashew Nuts	例 Regular	\$15.50	
		大 Large	\$30.60	
CODE	蔬菜 SEASONAL VEGETABLES	PRICE		QTY
5GV01	上汤豆腐什菜煲 Poached Mixed Vegetables with Beancurd in Superior Broth	例 Regular	\$16.50	
		大 Large	\$32.60	
5GV03	蒜茸炒时蔬 Stir-fried Seasonal Vegetable with Minced Garlic	例 Regular	\$15	
		大 Large	\$29.70	
5GV04	上汤根浸时蔬 Poached Local Spinach with Gluten in Supreme Stock (Quality may be affected for takeaway)	例 Regular	\$16.50	
		大 Large	\$32.60	

5GV05	榄菜干煸四季豆 Stir-fried String Beans with Minced Pork and Preserved Vegetables	例 Regular	\$15.50	
		大 Large	\$30.60	
5GV06	金银蛋浸苋菜 Poached Local Spinach with Eggs and Salted Eggs in Superior Broth	例 Regular	\$15.50	
		大 Large	\$30.60	
5GV07	上湯時蔬 Poached Local Spinach with in Supreme Stock (Quality may be affected for takeaway)	例 Regular	\$15.50	
		大 Large	\$30.60	
5GV08	蟹肉扒时蔬 Seasonal Vegetable topped with Crabmeat	例 Regular	\$18.90	
		大 Large	\$37.40	
<b>CODE</b>	<b>甜品 DESSERTS</b> <b>每位 PER PERSON</b>	<b>PRICE</b>		<b>QTY</b>
5DS01	紅豆沙汤圆 Cream of Red Bean with Glutinous Rice Dumpling		\$5.30	
5DS02	炖三雪 Double-boiled Snow Pear with Snow Lotus and Fungus		\$5.30	
5DS03	秘制龟苓膏 Herbal Jelly (Gui Ling Gao)		\$5.50	
5DS05	杏仁茶汤圆 Cream of Almond with Glutinous Rice Dumplings		\$6.50	
5DS06	香港杨枝甘露 Chilled Purée of Mango, Sago and Pomelo		\$8.70	
5DS08	红豆沙窝饼 Crispy Red Bean Paste Pancake		\$11	
<b>点心 DIM SUM</b> <b>LUNCH ONLY   11.30AM TO 2.00PM</b>				
<b>CODE</b>	<b>蒸 STEAMED</b>	<b>PRICE</b>		<b>QTY</b>
5DI01S	黑松露三星饺 (斋) Steamed Vegetarian Dumplings (3 pieces) with Black Truffle and Mushrooms		\$7.50	
5DI02S	笋尖鲜虾饺 (Har Gao) Steamed Prawn Dumplings (3 pieces)		\$5.40	
5DI03S	鱼子烧卖 (Siew Mai) Steamed Pork Dumplings with Tobiko (3 pieces)		\$5.40	
5DI04S	鲜肉小笼包 (Xiao Long Bao) Steamed Pork Dumplings (3 pieces)		\$5.40	

5DI05S	蜜汁叉烧包 Steamed Honey Glazed Pork Buns (3 pieces)	\$5.40	
5DI06S	黑鱼子带子凤眼饺 Steamed Scallop Dumplings with Caviar (3 pieces)	\$6.50	
5DI07P	竹笙蟹肉灌汤饺 Steamed Crab Meat and Bamboo Pith Soup Dumpling (1 portion)	\$7.50	
5DI08P	金網脆皮海鮮肠粉 Steamed Rice Roll filled with Seafood and Crispy Golden String (per order)	\$6.50	
5DI09P	叉烧肠粉 Steamed Rice Roll filled with Honey Pork Loin (per order)	\$4.90	
5DI10S	香辣抄手 Sichuan Spicy Wontons (4 pieces)	\$4.90	
5DI11P	桂林凤爪 Steamed Chicken Feet with Gui Lin Sauce (per order)	\$4.90	
5DI12S	流沙包 Steamed Custard Buns with Salted Egg Yolk (3 pieces)	\$4.80	
<b>CODE</b>	<b>炬 BAKED   煎 PAN-SEARED   炸 DEEP-FRIED</b>	<b>PRICE</b>	<b>QTY</b>
5DI13S	脆皮素春卷 Crispy Vegetarian Spring Rolls (3 pieces)	\$4.50	
5DI15S	香煎萝卜批糕 Pan-fried Shredded Carrot Cake (3 pieces)	\$4.90	
5DI17S	菜肉生煎包 Pan-fried Pork Buns (3 pieces)	\$8	
5DI20S	芝士蛋挞 Cheese Egg Tarts (3 pieces)	\$6.90	
<b>CODE</b>	<b>粥类 CONGEE</b>	<b>PRICE</b>	<b>QTY</b>
5DI21P	斑片姜丝松粥 Sliced Grouper Ginger Congee (per order)	\$14	
5DI22P	皮蛋肉松粥 Minced Pork Congee with Century Egg (per order)	\$7.50	