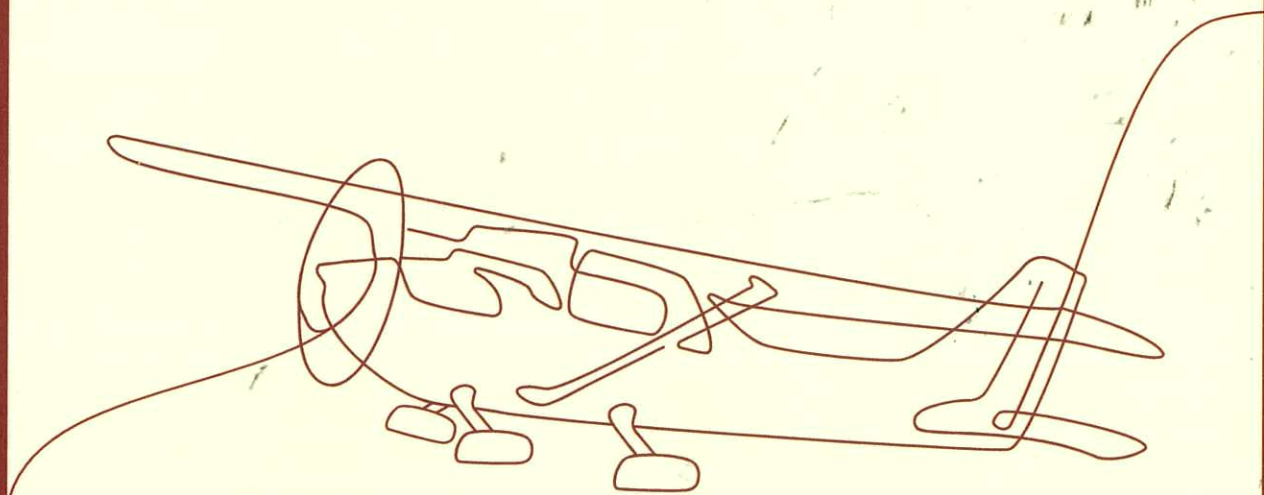




AVIATION CLUB OF HONG KONG, CHINA

中國香港飛行總會

A LA CARTE MENU

APPETIZER 頭盤

	Japanese Style Baked Oyster with Seaweed Salmon Roe Egg Sauce 日式焗蠔配海藻三文魚籽蛋黃醬汁	198
	Baked Escargot "Café de Paris" 巴黎牛油焗田螺	128
	New Zealand Mussels in White Wine Sauce (1 lb) 紐西蘭白酒青口	198
	New Orleans Crab Cake with House Remoulade 新奧爾良煎蟹餅	160
 	Chicken/Beef Satay with Spicy Peanut Sauce 雞肉/牛肉沙嗲配花生沙嗲醬	108
	Pan-Seared Duck Liver with Balsamic Cream 香煎鴨肝配意大利黑醋汁	195
	Parma Ham Melon 巴馬火腿配密瓜	130

SALAD 沙律

 	Thai Pomelo & Shrimps Salad 泰式柚子蝦沙律	168
	Fresh Garden Salad with Avocado and Italian Vinaigrette 牛油梨田園沙律配意大利油醋汁	92
	Classic Aviation Club Caesar Salad 凱撒沙律	108
	Add on 另加	
	+Parma Ham 巴馬火腿	38
	+Smoked Salmon 煙三文魚	38
	+Grilled Chicken 烤雞肉	38
	Quinoa Avocado Salad with Sherry Vinegar 藜麥牛油梨沙律配雪莉酒醋汁	128
	Classic Greek Salad 希臘沙律	120

SOUP 湯類

 Wild Mushroom Soup 野菌忌廉湯	72
 Aviation Club Lobster Bisque with Golden Puff 傳統酥皮龍蝦湯	85
Classic French Onion Soup 法式洋蔥湯	75
Soup of the Day 是日中式例湯	58
 Crab Meat Bamboo Fungus Sweet Corn Soup 竹筴蟹肉粟米羹	78

GRILL & MAIN COURSE

主菜

Roasted Suckling Pig

秘製烤乳豬

328

(please allow 20 minutes for preparation 制作時間約須二十分鐘)

Roasted Local Farm Chicken with Black Truffle Sauce

黑松露烤三黃雞

248

(please allow 30 minutes for preparation 制作時間約須三十分鐘)

Black Angus Beef Sirloin Steak (250g)

黑安格斯西冷扒(250克)

298

Add on 另加

- | | |
|------------------------------|----|
| + Grilled King Prawn 香煎大蝦 | 55 |
| + Duck Liver (60g) 香煎鵝肝(60克) | 88 |

Black Angus Beef Rib-Eye Steak (250g)

黑安格斯肉眼扒(250克)

328

Add on 另加

- | | |
|------------------------------|----|
| + Grilled King Prawn 香煎大蝦 | 55 |
| + Duck Liver (60g) 香煎鵝肝(60克) | 88 |

Additional Side Dish 另加配菜

Steamed Rice 絲苗白飯	18
Plain Spaghetti 意大利粉	38
Sautéed Mushrooms 白酒牛油炒菌	58
Potato Wedges 薯角/French Fries 薯條/	46
Sweet Potato Fries 番薯條	

GRILL & MAIN COURSE

主菜

Pan-Fried Australian Lamb Chop

香煎澳洲羊扒

318

Pan-Fried Iberico Pork Chop

香煎黑毛豬鞍扒

280

Barbecued Spare Ribs with Truffle French

Fries & Salad

美式烤豬肋骨配黑松露薯條

258

 British Style Fish & Chips

英式炸魚薯條

145

 Pan-Fried Atlantic Black Cod Fillet

with Lemon Butter Sauce

香煎大西洋鱈魚柳配檸檬牛油汁

318

(please allow 20 minutes for
preparation 制作時間約須二十分鐘)

 Baked Portobello Stuffed

with Chicken Beans & Butter Sauce

香焗大啡菇釀鷹嘴豆泥

160

Additional Side Dish 另加配菜

Steamed Rice 絲苗白飯	18
Plain Spaghetti 意大利粉	38
Sautéed Mushrooms 白酒牛油炒菌	58
Potato Wedges 薯角/French Fries 薯條/	46
Sweet Potato Fries 番薯條	

BURGER 漢堡

PIZZA 薄餅

QUESADILLA 墨西哥夾餅

SANDWICHES 三文治

Pork Katsu Sandwich with Japanese BBQ Sauce 138

日式炸豬扒三文治

US Black Angus Beef Cheese Burger (230g) served with French Fries 198

美國安格斯牛肉芝士漢堡 (230克)

+ Bacon 香脆煙肉 \$15

+ Avocado 牛油梨 \$15

+ Fried Egg 煎蛋 \$15

Chicken & Corn Quesadilla with Sour Cream & House Chutney 128

墨西哥雞肉夾餅

Hawaiian Pizza 10" 162

夏威夷薄餅

Barbecued Chicken Pizza 10" 175

烤雞肉薄餅

Black Truffle Paste & Parma Ham 138

Panini Sandwich

黑松露醬巴馬火腿意式三文治

Vietnamese Baguette with Pork Neck & Vietnamese Sausage 138

越南式豬頸肉扎肉三文治

PASTA

意式麵條

  Aglio E Olio Squid Ink Spaghetti with Scallops 198

意式香辣蒜片墨魚汁意粉配帶子

 Grilled King Prawn Spaghetti in 188

Garlic Tomato Sauce

香煎大蝦蒜香茄汁意粉

Classic Spaghetti Bolognese 118

焗肉醬意粉

Spaghetti Carbonara 118

傳統卡邦尼意粉

  Crab Meat Risotto Diavolo 175

香草茄汁蟹肉意大利米飯

 Mushroom Tortellini & Artichoke 130

in Herb Cream Sauce

野菌意大利小雲吞配洋薊忌廉汁

 Sautéed Veggie Pasta with Green, 125

Asparagus & Mushroom in Olive Oil

意式橄欖油炒露筍磨菇素菜意粉

NOODLE DISHES

各式粉麵

Braised Thick Noodle with Roasted Pork Neck 薑蔥豬頸肉撈粗麵	138
Braised E-Fu Noodle with Shrimp Balls in Creamy Cheese Sauce 芝士蝦球伊麵	165
Crispy Fried Noodle with Pork & Beansprouts 銀芽肉絲炒麵	116
Raw Egg Minced Beef Sauce on Fried Vermicelli 窩蛋免治牛肉煎米粉	125
Wonton Noodle (Thin Noodle Or Thick Noodle) 上湯雲吞麵 (幼麵或粗麵)	85
Pork Cartilage Ramen in Soup 日式豬軟骨拉麵	102
 Stir-Fried Flat Rice Noodle with Beef & XO Sauce XO醬炒牛河	118
 Prawn & Chicken Pad Thai 泰式大蝦雞肉金邊粉	158

RICE DISHES

各式飯類

Baked OX Tongue on Fried Rice with Tomato Sauce 茄汁焗牛脷飯	128
Baked Thick-Cut Pork Chop on Fried Rice with Tomato Sauce 特式焗厚切豬扒飯	128
Braised Ox Tail with Red Wine Sauce & Steamed Rice 紅酒燴牛尾飯	192
Hainan Chicken Rice 海南雞飯	110
+ with leg	120
Hainan Chicken Noodles in Soup 海南雞湯麵	110
+ with leg	120
Yeung Chow Fried Rice 楊州炒飯	118
 Baked Seafood with Fried Rice "Au-Gratin" 法式焗海鮮飯	138

ASIAN DELIGHT

亞洲美食

 Tandoori Chicken with Roti Bread & Mint Yogurt Sauce 印式烤雞配印度煎餅及薄荷乳酪醬	185
 Seafood Laksa Udon Noodle 星洲海鮮喇沙湯烏冬	158
Thai Stir-fried Kale with Salted Fish 泰式咸魚炒芥蘭	92
 Nasi Goreng 印尼炒飯	120
Thai Appetizer Sampler (Deep-Fried Shrimps/Fish Cake/ Spring Roll/Thai Pork Neck) 泰式小食拼盤(炸蝦/魚餅/春卷/泰式豬頸肉)	155
 Deep-Fried Barramundi Fish in Sweet & Sour Sauce with Pine Nut & Steamed Rice 松子魚配絲苗白飯	188

DESSERT

甜品

Ice-Cream 2 scoops (Vanilla/Chocolate/Strawberry/Lychee) 雪糕 (兩球)	62
Classic Baked Alaska 焗火焰雪山	92
Souffle (Ginger, Mango, Grand Marnier, Vanilla, Chocolate, Strawberry) 焗梳乎厘 (薑汁, 芒果, 橙酒, 香草, 朱古力, 士多啤梨)	92
(please allow <i>30 minutes</i> for preparation 制作時間約須 三十分鐘)	
Hot Apple Strudel with Vanilla Ice-Cream 法式蘋果卷配香草雪糕	96
Chocolate Lava Cake with Vanilla Ice-Cream 心太軟暖心朱古力蛋糕配香草雪糕	90
Cinnamon Peach Crumble with Vanilla Ice-Cream 玉桂蜜桃批配香草雪糕	95
Basque Burnt Cheese Cake 巴斯克焦香芝士餅	78

DRINK LIST

COFFEE & TEA

咖啡及茶

Fresh Brewed Coffee	\$42/65 (Large)
Decaffeinated Coffee	\$40
Espresso (Double)	\$40/60
Cappuccino	\$52/58 (Iced)
Café Latte	\$52/58 (Iced)
Cafe Mocha	\$52/58 (Iced)
Hot Tea (Milk/ Lemon)	\$40
Chinese Tea (Po Li/ Jasmine)	\$40
Herbal Tea (Peppermint/ Earl Grey/ Camomile/ English Breakfast)	\$55
Hot Chocolate Or Iced Chocolate	\$50/55 (Iced)
Iced Lemoon Tea/ Iced Coffee	\$50
Milk (Hot/ Cold)	\$42

LIQUEUR COFFEE

特式咖啡

Irish Coffee	\$85
Kahlua Coffee	\$85
Baileys Coffee	\$85
Brandy Coffee	\$85

BOTTLED WATER

礦泉水

Bonaqua Mineralized Water	\$28
Perrier	\$45

SODAS

汽水

Coke, Coke Zero	\$42
Sprite, Ginger Beer, Ginger Ale	

JUICES

果汁

Chilled Juices (Orange/ Tomato/ Apple / Pineapple)	\$50
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SPECIAL DRINKS (NON-ALCOHOLIC)

無酒精特飲

Gunner	\$46
Shirley Temple	\$55
Fruit Punch	\$55
Pussy Foot	\$58
Orange/Lemon Squash	\$52
Mango/Strawberry Smoothies	\$65
Milk Shake (Vanilla/ Chocolate/ Strawberry/ Mango)	\$68

COCKTAIL (ALCOHOLIC)

雞尾酒

Mojito	\$85
Margarita	
Daiquiri	
Tequila Sunrise	
Long Island Ice Tea	

BOTTLED BEER

啤酒

San Miguel	\$55
Carlsberg	
Heineken	
Tsing Tao	
Boddingtons	\$68
Hoegaarden	
Guinness Stout	

DRAUGHT FROM THE TAP

生啤

Stella Artois	\$49 /half pint \$85 /pint
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HOUSE WINE (RED & WHITE)

餐酒

By Glass	\$65
By Bottle	\$260

Please refer to our wine list for more options