

**THE  
OLD  
CLUBHOUSE**

## À LA CARTE MENU

### Beas River Signatures


#### 雙魚河特色

**Beas River Wagyu Beef Burger** 186  
fried egg, bacon, button mushrooms, cheddar cheese and French fries  
雙魚河和牛漢堡包伴薯條  
煎蛋、煙肉、白菌及車打芝士

**Beas River Crispy King Pigeon** 188  
雙魚河脆香頂鴿

 **Southeast Asia Platter** 195  
Malaysian chicken and beef satays, Vietnamese deep-fried soft shell crab and Thai fish cake  
東南亞拼盤  
馬來西亞雞肉及牛肉沙爹串、越式炸軟殼蟹及泰式炸魚餅

**Sliced Beef in Black Bean Pepper Sauce** 146  
choice of fried egg noodles, flat rice noodles or steamed rice  
豉椒牛肉炒麵  
可選河粉或香苗

 **Pulled Pork Quesadillas with Red Onion and Gruyere Cheese** 148  
chilli tomato salsa and guacamole  
慢烤手撕辣豬肉墨西哥餡餅  
香辣番茄莎莎及牛油果醬

**Vietnamese Beef Noodles in Soup "Pho Bo"** 152  
**U.S. Prime Rib Eye**  
越南牛肉湯河粉 (U.S. Prime 肉眼)

### Soup

#### 湯

**Soup of the Day** 68  
是日特色湯

**Boiled Pork Shin Soup with Cordyceps Flowers and Sea Whelk** 68  
蟲草花螺頭煲豬展湯

**Seafood Chowder** 72  
海鮮周打湯

### Light Bites and Snacks

#### 輕食小吃

**Thai Crabmeat Salad** 152  
with coconut-lime dressing  
泰式蟹肉沙律配青檸椰子汁



**Caesar Salad** 118  
romaine lettuce, bacon bits, garlic croutons and parmesan  
凱撒沙律  
羅馬生菜伴脆煙肉、蒜包粒及巴馬臣芝士

 **Avocado and Crispy Quinoa Green Salad** 126  
tomato, red onion and French vinaigrette  
牛油果香脆藜麥雜菜沙律  
番茄、紅洋蔥、配法式油醋汁  
with smoked salmon 伴煙三文魚 +58  
with grilled chicken breast 伴扒雞胸 +58  
with parma ham 伴意大利巴馬火腿 +28  
with half avocado 伴牛油果(半隻) +32

 **Prawn Toast (4 pieces)** 108  
with kimchi aioli and yuzu mayonnaise  
脆香蝦多士 (4件)  
泡菜大蒜蛋黃醬及柚子蛋黃醬

 **Korean Roasted Pork Belly Lettuce Wraps** 158  
cucumber, kimchi and ginger garlic sauce  
韓式烤豬腩肉生菜包  
青瓜、泡菜及蒜薑汁

 **Mongolian Chicken and Lamb Skewers with Roti** 178  
蒙古烤雞肉及羊肉串燒伴烤手抓餅

 **Crispy Tacos**  
Monterey Jack cheese, tomato and Jalapeños  
墨西哥香脆捲餅  
傑克芝士、番茄及墨西哥辣椒  
**with chili con carne** 138  
香辣肉醬  
 **with avocado and tomato salsa** 138  
牛油果及番茄莎莎

# Tastes of Asia

亞 洲 風 味

 **Pad Thai** 146  
泰式炒金邊粉

 **Vegan Pad Thai** 128  
泰式素菜炒金邊粉

**Braised Chicken with Abalone in Rice Wine** 228  
served with steamed rice  
黃酒鮑魚雞煲伴香苗

**Baked Pork Chop Rice** 125  
港式焗豬扒飯

**"Hong Kong" Style Braised Beef Brisket and Tendon Noodles in Soup** 98  
港式牛筋腩麵

**"Vietnamese" Style Rice with Lemongrass Pork Chop, Lemongrass Chicken Wing, Spring Rolls, Fish Cake and Fried Egg** 168  
越南火車頭飯  
香茅豬扒、香茅雞翼、春卷、魚餅及煎蛋



**Hainan Chicken Rice** 145  
海南雞飯

 **"Chongqing" Style Hot and Sour Glass Noodles with Chicken in Sichuan Chili Sauce** 148  
peanuts and cilantro  
重慶酸辣粉伴四川口水雞  
花生及芫茜

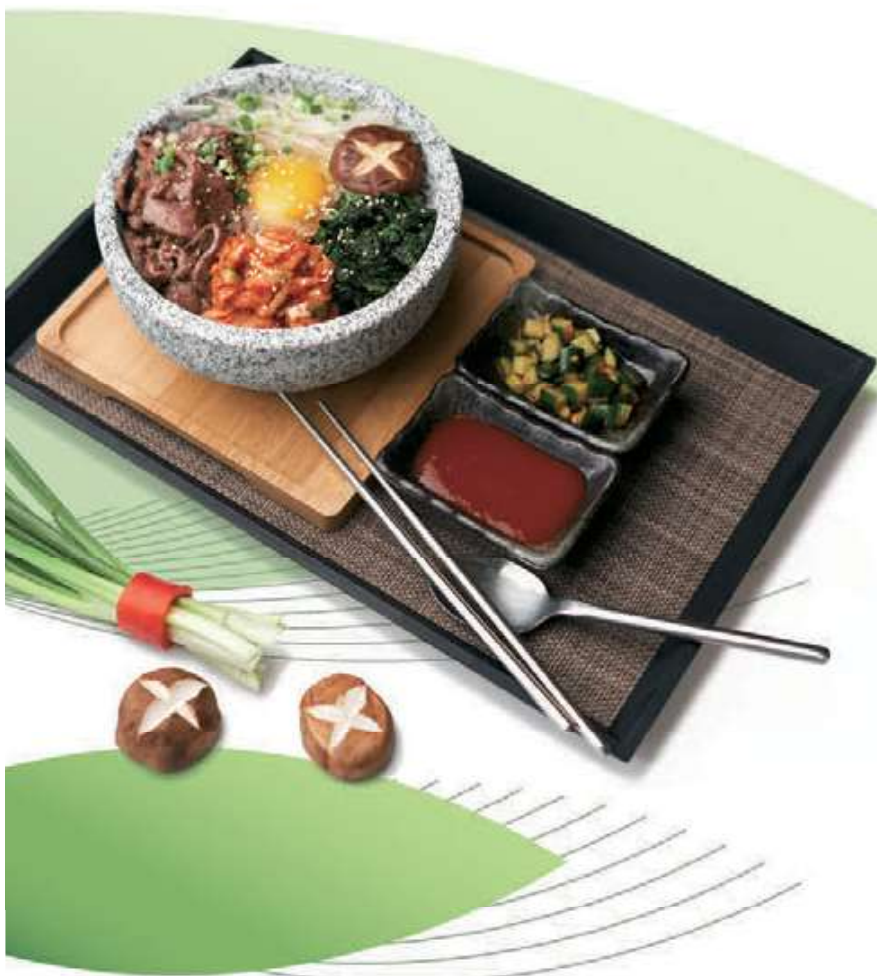
**Dolsot Bibimbap**  
韓式石鍋拌飯  
Japanese rice, kimchi, raw egg, bean sprouts, mushrooms and spinach  
日本飯、泡菜、生雞蛋、芽菜、蘑菇及菠菜  
**with wagyu beef** 和牛 238  
**with roasted pork** 豚肉 148

**Aburi Chilean Seabass Fillet Donburi with Tonkatsu** 248  
miso soup  
灸燒智利鱸魚拼吉列豬扒便當  
伴麵豉湯

**Ramen in Tonkotsu Soup with Char Siu Menma and Pork Belly** 158  
Narutomaki, soft boiled egg, sweetcorn and nori  
豬骨湯叉燒豬腩拉麵  
鳴門卷片、溫泉蛋、粟米粒及紫菜

 **Curry of the Day** 148  
served with basmati rice and papadum  
是日咖喱伴印度米及印度薄餅

 **"Vietnamese" Style Ox Tail Curry with Garlic Bread** 188  
越式牛尾咖喱伴蒜蓉包



# Western Favourites

## 西方美食

### Create Your Own Pizza 178

please select four of the following toppings:

Choice of toppings:

shrimps, salami, pepperoni, smoked chicken breast, ham, bacon, mixed bell pepper, pineapple, cherry tomatoes, black olives, mushrooms or sweetcorn

自選意大利薄餅

請選擇四款配料:

鮮蝦、沙樂美腸、意大利辣肉腸、煙雞胸、火腿、煙肉、甜椒、菠蘿、車厘茄、黑橄欖、蘑菇或粟米

### Additional Toppings: 28

shrimps, salami, pepperoni, smoked chicken breast, ham, bacon, mixed bell pepper, pineapple, cherry tomatoes, black olives, mushrooms, sweetcorn or extra cheese

附加配料:

鮮蝦、沙樂美腸、意大利辣肉腸、煙雞胸、火腿、煙肉、甜椒、菠蘿、車厘茄、黑橄欖、蘑菇、粟米或芝士

### Hand Shredded "Peking" Style Roasted Duck Pizza with Hoisin Sauce or Plum Sauce 168

手撕北京烤鴨薄餅配海鮮醬或酸梅醬

### All Day Breakfast 128

two eggs any style, hash brown, grilled tomato, stir-fried mushrooms and baked beans  
bacon, ham, smoked Canadian bacon and chicken sausage

choice of croissant, white or whole wheat toast

全日早餐

鮮雞蛋兩隻伴薯餅、扒番茄、扒白菌及茄汁焗豆  
煙肉、火腿、加拿大煙肉及雞肉腸  
牛角包、白多士或全麥多士



### Roasted Whole Red Snapper with Lemon Butter Sauce 398

kenya beans, broccolini, vine of cherry tomatoes, roasted garlic and lemon

烤原條紅鯛魚配檸檬牛油汁

法邊豆、西蘭花苗、番茄串、烤香蒜及檸檬

### Fish 'N' Chips 188

tartar sauce and malt vinegar

炸魚薯條配他他汁及大麥醋

### Spaghetti with Lemon, Capers and Parmesan 128

芝士檸檬水瓜柳意粉

with smoked salmon

伴煙三文魚

+58

with grilled chicken breast

伴扒雞胸

+58

with parma ham

伴意大利巴馬火腿

+28

### Beef Bolognese 112

番茄牛肉醬

### Carbonara 118

煙肉蛋黃忌廉汁

with a choice of pasta: spaghetti / fettuccine / penne  
配自選意大利麵：意大利粉/闊麵條/長通粉

### Grilled M4 Australian Wagyu Beef Sirloin 358 (250g)

steak fries, grilled tomato and seasonal vegetables

烤澳洲M4和牛西冷扒 (250克)

伴粗薯條、扒番茄及合時蔬菜

### Roasted Butterfly French Spring Chicken 228

steak fries, grilled tomato, seasonal vegetables and garlic butter sauce

烤法國春雞扒配蒜蓉牛油汁

伴粗薯條、扒番茄及合時蔬菜



Please allow 20 minutes for preparation 需時二十分鐘



## Burgers, Sandwiches & Hot Dogs

漢堡包、三文治及熱狗

**Club Sandwich** 148  
 choice of white or whole wheat toast  
 with French fries  
 公司三文治伴薯條  
 可選白多士或全麥多士

**The Old Clubhouse Hot Dog** 88  
 sauerkraut, caramelized onion and French fries  
 舊會所熱狗  
 德國酸菜、焦糖洋蔥伴薯條

**Smoked Turkey, Ham and Bacon Panini** 118  
 cheese tomato, bell pepper and lettuce  
 and chunky chips  
 扒煙火雞火腿煙肉意大利三文治  
 芝士、番茄、甜椒、生菜伴粗薯條



## Dessert Delights

精選甜品

 **Vanilla Honey Waffle with Fresh Tropical Fruits** 78  
 strawberry ice cream  
 雲呢噠蜂蜜窩夫伴合時鮮果  
 士多啤梨雪糕

**Caramel Crème Brûlée with Puff Pastry Stick** 65  
 法式焦糖燉蛋伴酥皮脆條

**Basque Style Cheesecake** 78  
 巴斯克芝士蛋糕

**Thai Sticky Rice with Fresh Mango and Coconut Cream** 58  
 泰式香芒椰汁糯米飯

**Dessert of the Day** 60  
 是日甜品

**Fresh Fruit Platter** 80  
 鮮果拼盤

**Mövenpick Ice-cream Selection** 38 (Single) / 68 (Double)  
 single or double scoop  
 瑞士雪糕  
 單球或雙球

**Additional single scoop of ice-cream for all desserts** 28  
 所有甜品追加雪糕一球

If you have any food allergies, please inform our staff  
 如閣下對任何食物產生敏感，請直接與本餐廳職員聯絡  
 Images are for illustration pupose only  
 圖片只供參考

 Please allow 20 minutes for preparation 需時二十分鐘



香港賽馬會  
 The Hong Kong Jockey Club  
 同心同步同進 RIDING HIGH TOGETHER