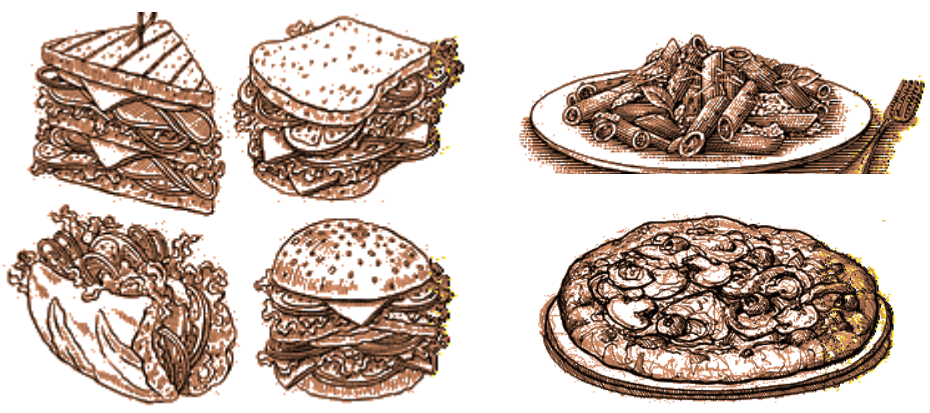
United Services Recreation Club
Hong Kong - Since1911

Snacks – 小食

		HK$
S01	**Basket of Fries** *with truffle mayo* (V)(GF)(NF) 薯條	42
S02	**Vegetarian Spring Rolls (8 Pieces)** (V)(NF) 雜菜春卷	65
S03	**Deep Fried Breaded Half Cut Chicken Wings** (NF) 香炸單骨雞中翼 (12 件)	85
S04	**USRC Nachos** (V)(GF)(NF) *with kidney beans, jalapeno, capsicum, mozzarella, cheddar, guacamole, salsa & sour cream* 香辣玉米片配牛油果醬、蕃茄醬及酸忌廉	80
S05	**Babaganoush and Hummus Dip** (V)(NF) *with crudités, olives & pita bread* 中東包、水欖及菜條配茄瓜蓉醬及鷹嘴豆醬	80
S06	**Indonesian Satay** *(Choose from beef, chicken or pork)* *with peanut sauce* (6 Pieces) 印尼沙爹 (牛、雞或豬) 配沙爹汁	90
S07	**Mushroom or BBQ Chicken Quesadillas** (V)(NF) *with guacamole & sour cream* 墨西哥薄餅配蘑菇蕃茄茸或燒烤醬雞柳, 車打芝士跟牛油果醬及酸忌廉	88/98
S08	**Crispy Pork Knuckle** (NF) *with sweet chili sauce* 炸豬手配甜辣醬	158

Children's Menu – 兒童餐

C01 (NF)	**Hot Dog** *sweet corn & fries* 熱狗配粟米及薯條	38	C05 (NF)	**Spaghetti Carbonara** *Spaghetti in parmesan cheese sauce & bacon* 卡邦尼意粉	56
C02 (NF)	**Mini Hawaiian Pizza** *with ham & pineapple* 迷你火腿及菠蘿薄餅	38	C06 (NF)	**Chicken Nuggets** *fries & BBQ sauce* 炸雞胸塊配薯條、燒烤醬	56
C03 (V) (NF)	**Baked Mac & Cheese** *with spinach* 焗菠菜芝士通粉	48	C07 (NF)	**Bangers and Mash** *with onion gravy* 英式香腸配薯茸及洋蔥燒汁	56
C04 (NF)	**Kids Mini Burger** *with meat patty, cheddar, bacon & fries* 迷你牛肉漢堡配車打芝士、煙肉、薯條及茄汁	48	C08 (NF)	**Pan Seared Salmon** *boiled potatoes & spinach cream sauce* 香煎三文魚配菠菜、烚薯仔及龍艾草汁	70
C09 (GF) (NF)	**Texas BBQ Pork Ribs** *with buttered corn and fries* 德克薩斯燒烤排骨配牛油粟米及薯條	78			



Appetizers & Salads – 前菜及沙律

		HK$
603	**Warm Salad with Mushroom and Asparagus** *with 63-degree egg* 雜菌露筍溫泉蛋暖沙律	70
604	**Greek Salad** (V)(GF)(NF) *Tomatoes, feta, red onion, olives, cucumber, red wine vinegar & extra virgin olive oil* 希臘沙律 - 蕃茄、發達芝士、紅洋葱、橄欖、青瓜、紅酒醋、橄欖油	78
605	**Niçoise Salad** (GF)(NF) *Fresh grilled tuna, potatoes, tomatoes, green beans, anchovy & quail eggs in a refreshing dressing* 尼斯沙律配吞拿魚、手指薯、蕃茄、邊豆、銀魚柳及鵪鶉蛋	95
606	**Cobb Salad** (GF)(NF) *Lettuce, bacon, chicken, corn, egg, avocado, tomato, roquefort cheese & red wine vinegar* 加洲廚師沙律 - 生菜、煙肉、雞肉、玉米、蛋、牛油果、蕃茄、藍芝士及紅酒醋	85
607	**Caesar Salad** *Romaine lettuce, bacon, anchovies, parmesan & croutons* *add smoked salmon or chicken* 凱撒沙律 - 生菜、煙肉、銀魚、巴馬臣芝士、可添加三文魚、雞肉	85 or 118

Soups – 湯

		HK$
611	**Soup of the Day** - *Please ask your server* 是日餐湯	40
612	**Baked Cream of Wild Mushroom with Puff Pastry** 焗酥皮忌廉野菌湯 *(Please allow 20 minutes - 製作需時 20 分鐘)*	55
613	**Lobster Bisque with Puff Pastry** (NF) 焗酥皮龍蝦湯 *(Please allow 20 minutes - 製作需時 20 分鐘)*	85

Pizza – 意大利薄餅

		HK$
631	**Margarita Pizza** (V) *Semi-dried tomatoes, basil, black olives, oregano, mozzarella cheese & arugula* 水牛芝士、乾蕃茄、黑橄欖、羅勒、芝麻菜薄餅	118
632	**Mushroom Pizza** (V)(NF) *Sautéed mushrooms, parmesan, pesto & truffle sauce* 蘑菇薄餅 (黑松露醬、羅勒醬、巴馬臣芝士)	138
633	**Pepperoni Pizza** (NF) *Pepperoni, tomato sauce & mozzarella cheese* 辣肉腸薄餅	145
634	**Japanese Style Pizza** (NF) *Wagyu minced beef, mushroom, onions, sweet corn & Japanese teriyaki sauce* 日式和牛薄餅 (雜菌、洋葱、粟米粒)	165

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Sandwiches – 三文治

		HK$
657	**Chicken Tikka Naanwich (NF)** *Tomatoes, cucumber, lettuce & mint chutney* 印度雞肉烤餅 - 蕃茄、青瓜、生菜、薄荷辣汁	68
658	**USRC Club Sandwich (NF)** *Chicken, ham, bacon, egg, butter lettuce & tomato* 三軍會三文治 - 雙層厚麵包、雞胸、火腿、煙肉、蛋、牛油生菜及蕃茄	70
659	**Mashed Avocado on Toasted Rye Bread (NF)** *topped with sliced red radish, boiled eggs, green asparagus, parmesan cheese & a side salad* 水煮蛋牛油果多士 - 配蘆筍、巴馬臣芝士及雜菜沙律	75
660	**BLT Croissant with Scrambled Eggs (NF)** 煙肉, 生菜, 蕃茄片及炒蛋牛角包	78
661	**Poppy Seed Baguette with Serrano Ham (NF)** *with avocado, arugula & semi dried tomatoes* 罌粟籽法包配西班牙火腿、牛油果、芝麻菜、風乾蕃茄、初榨橄欖油及黑椒碎	88
662	**Build your own Sandwich** *Please choose 3 kinds of filling:* *Boiled ham, salami, bacon, chicken tandoori, tuna fish, Swiss cheese, cheddar, fried egg, boiled egg, egg mayo, avocado, tomato, lettuce, cucumber, mushroom, onion* 可選三款餡料： 火腿、意大利沙樂美腸、煙肉、天多利雞、吞拿魚、瑞士芝士、車打芝士、煎蛋、烚蛋、白汁碎蛋、牛油果、蕃茄、生菜、青瓜、蘑菇、洋葱	56

Choice of breads:
Rye bread, ciabatta bread, poppy seed baguette, wheat baguette, milk bread, brown bread, 12 grain bread
自選麵包：
黑麥包、意大利包欖油、罌粟籽法包、小麥法包、白方包、麥方包、12 穀包

Please choose from plain, toasted or grilled.
All our sandwiches are served with coleslaw and skin on fries, or a side salad.
各項三文治均配椰菜沙律及薯條或沙律

Burgers – 漢堡包

		HK$
640	**Deep Fried Breaded Chicken Burger (NF)** *with lettuce, tomato & garlic butter sauce* 炸雞漢堡配生菜、蕃茄及蒜茸牛油醬	92
641	**Breaded Fish Burger (NF)** *with lettuce, cucumber & remoulade sauce* 炸魚漢堡配生菜、青瓜、他他汁	100
642	**Double Impossible Meat Burger (V)(NF)** *with cheddar, thousand island sauce, lettuce, tomato & red onion* 植物牛肉漢堡配千島汁、生菜、蕃茄、紅洋蔥、芝士	135
643	**USRC Double Bacon and Cheese Burger (NF)** *Grilled beef patty, secret sauce, lettuce, tomato, red onion marmalade, cheddar, 2 rashers smoked bacon* 三軍牛肉漢堡配千島汁、生菜、蕃茄、炒洋蔥、車打芝士、煙肉及酸瓜	116

All our burgers are served with skin on fries
各項漢堡包均配薯條
Add sides 可另配:
Egg 蛋 $6 Bacon 煙肉 $12 Swiss or Cheddar 瑞士芝士/車打芝士 $12

Pasta – 意大利粉

		HK$
664	**Puttanesca (NF)** *anchovies, olives, tomato & chili* 意大利意粉配銀魚柳、橄欖、蕃茄醬及辣椒	78
665	**Spicy Vodka Rigatoni *in pink sauce* (V)(NF)** 伏特加蕃茄粗卷通粉	82
666	**Bolognese (NF)** *Tender beef, root vegetables, garlic, red wine & thyme* 肉醬意粉配雜菜、蒜蓉、紅酒及百里香	85
667	**Vegetarian Arrabiata (V)(NF)** *Mixed vegetables, chili flakes & tomato sauce* 雜菜配辣蕃茄汁	88
668	**Chicken and Mushroom** *with garlic, onions & herbs in cream sauce* 雞肉,蘑菇配香草忌廉白汁	98
669	**Sautéed Scallops Aglio E Olio** *in olive oil, garlic & chili flakes* 香煎帶子蒜茸欖油及辣椒乾	138

Choose the above from: Spaghetti, rigatoni, pappardelle
or Gluten Free Pasta Add HK$15 *(Please allow 20 minutes - 製作需時 20 分鐘)*
自選麵條：意大利粉、粗卷通粉、意大利寬麵

Mains – 主菜

		HK$
676	**Vegetarian All Day Breakfast (NF)** *2 eggs, tomato, brown mushrooms, baked beans, impossible meat patty, half avocado & pancakes* 素食全日早餐 - 雞蛋兩隻、熱香餅兩件、蕃茄、蘑菇、焗豆、植物豬柳及牛油果(半隻)	96
677	**Homemade Cottage Pie (NF)** *Minced beef, green peas, red wine & mashed potatoes* 英國鄉村餡餅 - 免冶牛肉、青豆粒及薯蓉	105
678	**All Day Full English Breakfast (NF)** *2 eggs, bacon, ham, sausage, mushrooms, baked beans & pancakes* 西式早餐 - 熱香餅兩件、雞蛋兩隻、煙肉、火腿、香腸、蘑菇及焗豆	105
679	**Lemon Chicken Piccata *with capers and tomato* (NF)** *served with kenya beans & spaghetti* 煎雞胸跟檸檬片、水瓜柳粒、蕃茄、法邊豆及意粉	116
680	**Pan Fried Sole Fillet (NF)** *with boiled potatoes, seasonal vegetables & chorizo olive tomato sauce* 香煎龍脷柳烚薯及雜菜配辣肉腸蕃茄汁	125
681	**Fish and Chips (NF)** *N.Z. Orange Roughy fillet, fat chips & mushy peas* 炸魚(選用大西洋黑線鱈魚)、薯條配他他汁及青豆茸	148
682	**Texas BBQ Pork Ribs (GF)(NF)** *served with buttered corn, pineapple & skin on fries* 美國德州烤豬肋排配煙牛油粟米、菠蘿、薯條	208
683	**Char Grilled Lamb Chops (NF)** *with fries, seasonal vegetables & served with gravy* 燒烤羊扒配薯條及雜菜跟燒汁	208
684	**Canadian AAA Grade Sirloin Steak (12 oz) (NF)** *with fries, seasonal vegetables & served with gravy* 加拿大 AAA 西冷扒、薯條及雜菜配燒汁	298

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Asian Favorites – 亞洲美食

		HK$
702	**Vietnamese Pho (GF)(NF)** *Flat noodles with thin sliced beef in aromatic broth* 越南牛肉湯河	95
703	**Nasi Goreng** *Indonesian style fried rice with chicken, shrimp, satay, prawn cracker & fried egg* 印尼炒飯	95
704	**Deep Fried Chicken Cutlet with Steamed Rice** 吉列雞扒配白飯	95
705	**Hainan Chicken Rice** 海南雞飯	95
706	**Baked Pork Chop Rice with Cheese (NF)** 焗豬扒飯	95
707	**Hong Kong Style Beef Curry with Steamed Rice (GF)** 港式咖喱牛肉配白飯	128

Thai Section by Chef Jenny
泰式推介

		HK$
870	**Kor Moo Yang (GF)** *Grilled pork neck with chili jam* 泰式豬頸肉	95
871	**Yam Nua (GF)** *Classic spicy grilled beef salad* 泰式牛肉沙律	135
872	**Pad Kra Pao Moo** *Stir-fried minced pork with Thai basil and chili with a fried egg on top* 泰式炒肉鬆配白飯及煎蛋	115
873	**Gaeng Keow Wan Pak (V)(GF)(NF)** *Green coconut curry with vegetables* 泰式椰汁青咖喱菜	115
874	**Gaeng Keow Wan Gai (GF)(NF)** *Green coconut curry with chicken* 泰式椰汁青咖喱雞	125

Chinese Section – 中式菜單
Appetizers – 前菜

		HK$
711	**Golden Tofu *with spicy salt* (V)(NF)** 脆皮金磚豆腐	45
712	**Braised Pomelo Pith *with dried shrimps* (NF)** 蝦子柚皮	58
713 NEW	**Green Chili Peppers with Black Beans (6pcs)** 豉蒜虎皮椒 (6 條) (V)(NF)	60
714 NEW	**Marinated Beef Shin** 五香牛腱 (NF)	65

Soups – 湯

		HK$
721	**Sweet Corn Egg Drop Soup (NF)** *with fresh chives & shredded chicken (serves one person)* 雞茸粟米羹 (1 位)	42
722 NEW	**Tofu, Egg White and Fungus Soup (GF)(NF)** *(serves one person)* 豆腐蛋白雪耳羹 (1 位)	50
723	**Doubled Boiled Pork Shank Soup (NF)** *with yam and conch (serves one person)* 淮山螺頭燉豬腰湯 (1 位)	60

Vegetables and Bean Curd – 蔬菜

		HK$
741	**A choice of** *Chinese lettuce, baby choy sum, broccoli, cauliflower* 自選時蔬 - 唐生菜、菜心苗、西蘭花、椰菜花	58
742	**Ma Po Tofu (V)(NF)** *Spicy stir-fried bean curd with chili* 麻婆豆腐	62
743	**Braised Vegetables in Clay Pot (NF)** *with wild mushrooms, rice vermicelli & bamboo fungus* 野菌竹笙粉絲雜菜煲	78
744	**Sautéed Cauliflower with Kung Po Sauce (V)(GF)** 宮保椰菜花	85
745	**Buddha's Delight (NF)** *with black fungus, mushrooms, baby corn & bean curd* 竹笙羅漢齋	88

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Chinese Section – 中式菜單

Pork – 豬肉

		HK$
751	**Ma Po Tofu (NF)** 🌶 *Spicy stir-fried bean curd with chili & minced pork* 麻婆豆腐	65
752	**Stir-fried Minced Pork and String Beans (NF)** *with preserved vegetables* 欖菜肉碎四季豆	78
753	**Sweet and Sour Pork (NF)** *with pineapple, onion & bell peppers* 咕嚕肉	82
754	**Steamed Minced Pork** *with preserved vegetables* **(NF)** 梅菜蒸肉餅	92
755	**Steamed Minced Pork** *with salted egg yolk* **(NF)** 咸蛋蒸肉餅	92

Beef & Lamb – 牛肉

		HK$
761	**Wok Fried Angus Beef with Broccoli (NF)** 西蘭花安格斯牛肉	95
762 NEW	**Wok Fried Beef with Green Chili Peppers (NF)** 🌶 *and black bean sauce* 尖椒炒牛肉	128
763	**Deep Fried Beef Brisket** 脆皮牛腩	148
764 NEW	**Sautéed Beef Tenderloin Cubes (NF)** 🌶 *with mushroom, bell peppers, black pepper & garlic* 黑椒蒜片牛柳粒	168

Poultry – 家禽

		HK$
771	**USRC Ginger Chicken (NF)** *wok fried chicken with ginger & spring onions* 薑蔥雞	78
772	**Kung Po Chicken** 🌶 *wok fried chicken with dried chili & cashew nuts* 宮保腰果雞丁	88
773	**Steamed Chicken (NF)** *with cordyceps flower, dried dates & black fungus* 蟲草花紅棗雲耳蒸雞	105
774	**Crispy Chicken (Half or Whole) (NF)** 炸子雞 *(Limited stock available)*	120 Or 228

Fish and Seafood – 魚類及海鮮

		HK$
781	**Deep Fried Cuttlefish** *with chili & spicy salt* 椒鹽鮮魷 **(NF)**	135
782 NEW	**Wok Fried Prawns in Black Pepper (8pcs) (NF)** 🌶 *with mixed bell peppers, red onion & cucumber* 黑椒蝦球(8 隻)	145
783	**Sweet and Sour Prawns (8pcs) (NF)** 甜酸蝦球(8 隻)	145
784	**Deep Fried Fish Fillet** *with sweet corn sauce* 粟米斑球 **(GF)(NF)**	145
785 NEW	**Steamed Pomfret** *with black bean sauce* **(NF)** 豉汁蒸倉魚	168

Rice and Noodles – 飯及粉麵

		HK$
788	**Rainbow Fried Rice (V)(NF)** *with string beans, sweet corn & shallots* 彩虹炒飯	78
789	**Yeung Chow Fried Rice (NF)** 揚州炒飯	88
790 NEW	**Minced Pork Fried Rice (NF)** *with string beans and preserved vegetables* 梅菜肉碎炒飯	88
791	**Egg White Fried Rice (NF)** *with truffle sauce in stone pot* 黑松露蛋白炒飯	95
792 NEW	**Squid Ink Fried Rice with Chicken and Salted Fish** 墨魚汁炒飯 (咸魚,雞粒)**(NF)**	108
793	**Singapore Noodles (NF)** 🌶 星洲炒米粉	85
794	**Buddha's Delight with Crispy Noodles** 羅漢齋麵 **(NF)**	90
795	**Braised E-fu Noodles with Assorted Mushrooms** *and black truffle sauce* 黑松露什菌炆伊麵 **(NF)**	90
796	**Beef and Scrambled Eggs with Ho Fan Noodles** 滑蛋牛肉炒河 **(GF)(NF)**	95
797 NEW	**Chiu Chow Style Wok Fried Rice Noodles (NF)** *with BBQ pork, shrimp, egg and vegetables* 潮式炒鴛鴦米	95
798 NEW	**Thick Egg Noodles (NF)** *with cod fish maw, ginger & scallions* 薑蔥鱈魚膠撈粗麵	108

Create your own noodle – 粉麵

Choose from: (V) Vegetables 雜菜 $68 Pork 肉絲 $78
Chicken 雞片 $78 Beef 牛肉 $92
Choice of noodles 自選粉麵：Egg 蛋麵、Rice 米粉、Flat 河粉
Choice of sauces 醬汁：
Black pepper sauce 黑椒汁、Vegetarian oyster sauce 素蠔油汁
Black bean sauce 豉椒汁、Wok fried 乾炒
Extra sauce one bowl $20
額外加汁 $20

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Indian Section – 印度美食

Appetizers – 印度頭盤

		HK$
801	**Vegetable Samosas** *with mint sauce* **(V)(NF)** 印式雜菜咖喱角 **(4 Pieces)**	40
802	**Kaanda Bhaji (V)(NF)** *Chickpea battered spiced onions with mint sauce* 印式炸洋葱	45
803	**Lamb Samosas** *with mint sauce* **(NF)** 印式羊肉咖喱角 **(4 Pieces)**	52
804	**Aloo Chaat (V)(GF)(NF)** *Potatoes, cucumber, tomato, turmeric & mint sauce* 印式薯仔沙律	52
805	**Pani Puri (V)(NF)** *Semolina cups, chickpeas, potatoes, mint, yoghurt, tamarind, Indian spices & spicy water* 炸小麥球配乳酪、羅望子汁	55
806	**Samosa Chaat (V)(NF)** *Mashed samosas with yoghurt, tamarind sauce & mint sauce* 印式咖喱角沙律	58

Indian Tandoor – 印度天多利

		HK$
811	**Paneer Tikka (V)(GF)(NF)** *Cottage cheese cubes baked in the tandoor* 天多利芝士粒	82
812	**Murgh Tikka (GF)(NF)** *Boneless chicken pieces, Indian spices & yoghurt* 天多利雞 (無骨)	88
813	**Murgh Tandoori (GF)(NF)** *Indian spices, chicken & yoghurt* 天多利雞	98
814	**Fish Tikka (GF)(NF)** *Ling fish, Indian spices & yoghurt* 天多利青衣柳	108
815	**Gosht Sheek Kebab (GF)(NF)** *Minced lamb & Indian spices* 天多利免治羊串	108
816	**Tandoori Lamb Chops (4 pieces) (GF)(NF)** *Marinated in Indian spices & yoghurt* 天多利羊扒	158
817	**Tandoori Salmon (GF)(NF)** *with saffron rice, broccoli, makhanwala sauce & cucumber raita* 天多利三文魚配印度飯、西蘭花、青瓜乳酪	158

Indian Chef Specialities

印度大廚推介印度美食

		HK$
821	**Paper Dosa (V)(GF)(NF)** *Rice pancake with sambher & coconut chutney* 印度烤卷米餅	60
822	**Masala Dosa (V)(GF)(NF)** *Rice pancake stuffed with potato, onion, dry chili & mustard seeds* 印度薯仔烤卷米餅	65
823	**Masala Uttapam (V)(GF)(NF)** *Rice pancake with onion, ginger, tomato & coriander* 印度洋蔥、番茄烤米餅	65
824 NEW	**North Indian Thaali (V)** *An assortment of vegetarian dishes* 北方印度咖喱拼盤	108
825	**Uttaranchali Channa (V)(GF)(NF)** *Chickpeas, tomato & onion in mild spices* 雞豆咖喱	70
826	**Aloo Gobhi (V)(GF)(NF)** *Dry potato & cauliflower curry* 薯仔椰菜花乾咖喱	70
827	**Baigan Bharta (V)(GF)(NF)** *Mashed eggplants in masala spices* 茄瓜蓉咖喱	70
828	**Vegetable Jahlfrezi (V)(GF)(NF)** *Vegetable curry with Indian spices* 雜菜咖喱	70
829	**Yellow Dahl (V)(GF)(NF)** *Lentils simmered in butter & cumin* 黃豆咖喱	70
830	**Dahl Makhani (V)(GF)(NF)** *Black lentils simmered with black pepper, butter & cream* 黑豆咖喱	72
831	**Paneer Bhujia (V)(GF)(NF)** *Crumbled paneer cooked along with sautéed onions, tomatoes & spices* 碎芝士乾咖喱	82
832	**Garhwali Chili Paneer (V)(GF)(NF)** *Pieces of paneer cooked with capsicum, onions in a spicy gravy* 芝士粒咖喱, 甜椒, 洋蔥	82
833	**Murgh Kadai (GF)** *Chicken curry, capsicum, onion, coriander & ginger* 乾咖喱雞, 甜椒, 洋蔥, 薑及芫茜	98
834	**Murgh Tikka Masala (GF)(NF)** *Boneless chicken tikka, masala, coriander & ginger* 雞件咖喱, 香料, 芫茜及薑	98
835	**Murgh Madras (GF)(NF)** *Chicken cooked in Indian spices, madras curry, coconut milk & curry leaves* 椰汁雞咖喱	98
836	**Gosht Kadai (GF)** *Braised lamb, capsicum, onions, ginger & coriander* 咖喱羊肉, 甜椒, 洋蔥, 薑, 果仁及芫茜	122
837	**Gosht Bhuna (GF)(NF)** *Lamb cooked in onions, tomatoes & masala spices* 咖喱羊肉, 洋蔥, 蕃茄及香料	122

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United Services Recreation Club
Hong Kong - Since1911

Indian Chef Specialities
印度大廚推介印度美食

		HK$
838	**Keema Mutter (GF)(NF)** 🌶 *Minced lamb simmered with green peas* 免治羊咖喱配青豆	122
839	**Vegetable (V) or Chicken or Lamb Biryani** 🌶 *Basmati rice with spices, sultanas & cardamom* 雜菜或雞肉或羊肉炒飯	72 or 98 or 122

The Curries – 精選咖喱

Choose from:

Potato 薯仔 $65 Vegetable 蔬菜 $65 Cottage Cheese 芝士 $72
Chicken 雞 $95 Fish 魚 $105 Lamb 羊 $122 Prawn 蝦 $160

For the curry sauce choose from:

🌶 **Plain (GF) or Makhanwala (GF)(NF) or Saag (GF)(NF)** 🌶
🌶🌶🌶 **Vindaloo (GF) or Korma (GF)**

Bread and Side Orders – 麵包類/配菜

		HK$
841	**Papadum (V)(GF)(NF)** *Crispy round chick pea cracker* 印度薄脆	15
842	**Masala Papadum (V)(GF)** 🌶 *Crispy round chick pea cracker topped with spices, onion, tomato & coriander* 印度馬沙拿薄脆	20
843	**Cucumber Raita (V)(GF)(NF)** *Chilled yoghurt with fresh cucumber* 青瓜乳酪	20
844	**Naan Bread (NF)** *Choose from Plain, garlic or butter* 普通或蒜蓉或牛油烤餅	22
845	**Plain Paratha (V)(NF)** *Whole wheat flat bread* 普通烤麥牛油餅	22
846	**Tandoori Roti (V)(NF)** *bread from whole wheat flour* 天多利烤麥餅	22
847	**Kashmiri Naan (V)(NF)** *Naan bread stuffed with nuts and fruits* 甜烤餅	28
848	**Onion Kulcha (NF)** *Naan bread stuffed with cooked onions* 洋蔥烤餅	28
849	**Aloo Kulcha (NF)** *Naan bread stuffed with spicy potato masala* 薯仔烤餅	34
850	**Roti Canai (NF)** *Malaysian flatbread* 印度酥油餅	35
851	**Cheese Naan (NF)** *Naan bread filled with assorted cheeses* 芝士烤餅	35
852	**Keema Naan (NF)** 🌶 *Naan bread stuffed with minced spiced lamb* 免治羊肉烤餅	36

Desserts – 甜品

		HK$
D02	**Gelato Ice-cream (1 scoop) 單球雪糕** *Flavors: Chocolate, Vanilla, Strawberry, Mango, Green Tea & Durian* 雪糕口味：朱古力, 雲呢拿, 士多啤梨, 芒果, 綠茶, 榴槤	18
D03	**Assorted Fresh Fruit Platter (V)(GF)(NF)** 鮮果拼盤	45
D04	**Mango Kulfi (V)(GF)** 印式芒果雪糕	50
D05	**Crème Brulee (GF)(NF)** *with mini macaroons & fresh berries* 法式焦糖燉蛋	56
D06	**Bread and Butter Pudding (NF)** *with white chocolate & cranberries served with custard sauce* 白朱古力麵包布甸配吉士醬	56
D07	**Carrot Cake** 甘筍蛋糕	58
D08	**Coconut Panna Cotta** *with pineapple tartar* 椰汁奶凍配菠蘿粒	62
D09	**Apple Crumble *with vanilla ice-cream* (V)(NF)** 蘋果金寶伴雪糕	65
D10	**Homemade Tiramisu (NF)** 意大利芝士蛋糕	65
D11	**Homemade Pancakes (NF)** *with mixed summer berries & vanilla ice-cream* 班戟配雜啤梨及*雲呢拿*雪糕	68
D12	**Durian Cheesecake** 榴槤芝士蛋糕	70
D13	**Waffles** *with chocolate ice-cream and marshmallows* 窩夫配朱古力雪糕及棉花糖	70
D14	**Melting Valrhona Chocolate Pudding (NF)** *with vanilla sauce* 流心朱古力布甸配香草汁	75
D15	**USRC Ice-cream Sundae (V)(NF)** *6 scoops with cereal, assorted fruits & fresh cream* 三軍彩色雪糕新地	98
D16	**USRC Cheese Platter** *Manchego cheese, Top hat cheddar, Camembert, Sage derby & Saint Agur blue cheese* *Served with grapes, nuts, quince paste, crackers and fruit bread* 芝士拼盤配提子、合桃及果仁麵包	150

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