



CLUB DE RECREIO

西 洋 波 會



CARRY FORWARD

精雕細琢、獨特韻味、
一菜一格、百味百態。



"Nostalgic Taste" 粵味風華

		Price \$
3209	Fried Prawn on Toast (6 pcs) 新鮮原隻鳳尾蝦多士 (六隻)	168
RC001	Wine-Infused Salt Baked Chicken(required 45minutes) 酒香鹽焗雞 (需時45分鐘)	258
RC002	Steam Chicken with Shrimp Stuffing (Pre-Order) 江南百花雞 (預定)	328
RC003	Steam Chicken with Shrimp Stuffing with Crab Meat Sauce (Pre-Order) 國色天香雞 (預定)	388
RC004	Traditional Glutinous Rice with Chicken (Pre-Order) 古法糯米雞 (預定)	298
RC005	Steam Crab Claws with Egg White (Pre-Order) 白玉蒸蟹鉗 (預定)	時價 (Market Price)
RC006	Stir-Fried Pigeon with Pickled Baby Ginger 子蘿炒鴿片	168
RC007	Stir-Fried Pigeon Fillet with Yunnan Ham 燒雲腿鴿片	228
RC008	Fried Shark's Fin with Crab Meat 白雪尋龍 (蟹肉炒魚翅)	288
RC009	Steam Fish Filets with Yunnan Ham 玉樹麒麟班片	168
RC010	Stir-Fried Prawn with Yunnan Ham 雲腿炒蝦球	168
RC011	Stir-Fried Prawn with Pickled Baby Ginger 子蘿炒蝦球	158
RC012	Stir-Fried Scallops with Yunnan Ham 雲腿炒帶子	168
RC013	Sizzling Chicken with Pickle Baby Ginger 子薑雞煲 (半隻)	168
RC014	Mock Goose Braised Pork Belly 素鵝東坡肉	118
RC015	Sweet And Sour Pork with Pickled Baby Ginger 子蘿咕嚕肉	95
RC016	Crispy Pork Knuckles (Bi Feng Tang Style) 避風塘豬手	108
RC017	Amber Angus Beef Cubes 琥珀牛柳粒	125
RC018	Old Dried Tangerine Peel Beef Cake 老陳皮牛肉餅	168
RC022	Channa Argus Roll 翡翠生魚卷	128
2022	Minced Chinese Ham With Minced Partridge In Soup 腿蓉鷓鴣羹	260 (4位用) 80 (碗)
2023	Braised Sea Cucumber Pamelio Peel with Shrimp Roe 婆參蝦籽柚皮	148
2024	Braised Pamelio Peel with Shrimp Roe 蝦籽柚皮 (兩件)	138



Western & Portuguese Style 西、葡類

		Price \$
2003	Russian Borsch 羅宋湯	40
2005	Cream Soup (Chicken/Mushroom/Sweet Corn) 忌廉 (雞茸/蘑菇/粟米湯)	40
1527	Fish Cutlet & French Fries 吉列魚薯條	80
4110	Pan Fried Ox Tongue 乾煎牛脷	108
5002	Braised Ox-Tail in Red Wine Sauce 紅酒燴牛尾	180
5004	Minced Beef "Minche" w/Fried Potato Cubes 西洋免治牛肉伴薯粒	90
4326	Stir-Fried Cabbage w/Bacon 煙肉炒椰菜	85
5005	Sautéed Cabbage and Bacalhau 馬介休炒椰菜	95
5007	Portuguese-Style Baked Broccoli 葡汁焗西蘭花	85
5009	Portuguese Sausage 葡國臘腸 (每條)	48
5010	Fried Bacalhau Balls (8pcs) 馬介休球 (8件)	78
1531	Grill Sandines (two) 燒沙甸魚 (兩條)	65
2351	Spaghetti Bolognaise 焗芝士肉醬意粉	80
2352	Baked Pork Chop Rice 焗豬扒飯	90
2353	Baked Fish Rice 焗魚柳飯	90
2360	Baked Portuguese Chicken Rice 焗葡國雞飯	90

(For Baked Dishes select Tomato, Cream or Curry Sauce)
(以上焗飯可自選 – 茄汁, 白汁, 咖喱汁)



Western & Portuguese Style 西、葡類

		Price \$
2101	Club Beef Fried Rice (Ngau Kung Fann) 公司飯(牛公飯)	78
2106	Ham, Sausage & Egg w/Fried Rice 西炒飯	70
2113	Fried Rice w/Breaded Pork Chop (Hark Chai Fann) 黑仔飯	78
2306	Baked Shrimp Balls & E-Fu Noodles 焗芝士蝦球伊麵	125
2359	Tomato Sauce Ox Tongue w/Rice 蕃茄牛脷飯	78
2503	Bacon & Mushroom w/Cheese Sauce & Spaghetti 煙肉蘑菇芝士意粉	80
2505	Fried Beef & Spaghetti w/Black Pepper 乾炒黑椒牛肉意粉	80
5011	Bacalhau Fried Rice 馬介休炒飯	85
5012	Portuguese Sausage Fried Rice 葡國腸炒飯	80
5014	Dried "Minche" Beef Fried Rice 乾免治薯粒炒飯	75
5015	Macau Beef Rice (Bife Macau) 澳門牛扒飯	80

Curry w/Rice 咖哩飯

		Price \$
3008	Brisket of Beef 咖喱牛腩飯	78
3010	Chicken 咖喱雞飯	70
3012	Fish 咖喱魚柳飯	70

(Baked add \$10) (焗加\$10)

CLUB DE REGATAS



Shark's Fin, Dried Seafood, Seasonal Soup 翅 · 海味 · 時令靚湯

		Price \$
2012	Doubled-boiled Soup (Six person) 260 時令燉湯 (6位)	260
2013	Doubled-boiled Shark's Fin with Chicken 原隻雞燉鮑翅 (預訂)	1750 (Whole壹隻) 928 (Half半隻)
2006	West Lake Minced Beef Soup 西湖牛肉羹	170 (Large) 100 (Middle)
2008	Sweet Corn w/Fish Maw & Minced Chicken Soup 粟米魚肚雞茸羹	190 (Large) 110 (Middle)
2010	Soup of the Day 是日老火湯	200 (Large) 140 (Middle) 70 (Small)
2019	Double Boiled Shark's Fin in Bouillon with Pork Knuckle 肘子清湯鮑翅	288(每位)
2020	Braised large Abalone Shark's Fin Soup 紅燒大鮑翅	258(每位)
2021	Shark's Fin Soup with Crab Roe 蟹黃魚翅	368(每位)

Special Snacks 餐前小食

		Price \$
2051	Jelly Fish, Cucumber & Garlic w/Spicy Sauce 手拍青瓜海蜇	65
2052	Salt & Pepper Eggplant 椒鹽脆茄子	65
2057	Preserved egg with pickled Baby Ginger 子薑皮蛋	75
2058	Ginger Chicken Feet 沙薑雞腳	48
2059	Deep Fried Spare Ribs with Shrimp Paste 蝦醬小排骨	48
RC021	Pan-Seared Green Chilli Peppers 虎皮尖椒	38



Seafood 海鮮類

		Price \$
3213	Freeze / Pepper & Salted Abalone (Min. order 2) 冰鎮鮑魚/ 椒鹽鮑魚 (兩隻起)	60 (each)
4501	Fried Broccoli with Shrimps 西蘭花炒蝦球	138
4502	Stir-Fried Shrimp with Celery & Cashew Nuts 西芹腰果蝦仁	138
4521	Shrimp & Scrambled Egg 滑蛋蝦仁	148
4504	Prawns in Soy Sauce 豉油皇中蝦	148
4506	Golden Fried Prawns 黃金蝦	158
4509	Fried Broccoli w/Scallop 西蘭花炒帶子	148
4510	Salt & Pepper Fried Squid 椒鹽鮮魷	108
4511	Salt & Pepper Fried Chinese Whitebait 椒鹽白飯魚	118
4512	Fried Egg w/ Whitebait 白飯魚煎蛋	118
4514	Sweet & Sour Fish 咕嚕魚柳	105
4515	Deep Fried Fish Fillet in Corn Sauce 粟米魚柳	105
4516	Steamed Shrimp with garlic and vermicelli 蒜蓉粉絲開邊蒸中蝦	158
4518	Fish Fillet with bitter melon and tofu skin in pot 枝竹涼瓜魚柳煲	115
4525	Garoupa Fillet with XO Sauce XO醬西芹腰果炒班球	180
3205	Deep Fried Dace Ball w/Shell 蜆芥鯪魚球	90
3207	Pan Fried Dace 煎釀鯪魚	180
4524	Golden Oyster 黃金生蠔	148
SP012	Deep Fried Oyster 酥炸生蠔	148
SP018	Stewed Oysters with Ginger & Shallots 薑葱生蠔	148
SP022	Braised Oysters in Port Wine Sauce 砵酒生蠔	148



Vegetable Egg and Bean Curd Dishes 蔬菜／蛋類／豆腐

		Price \$
4313	Salted Duck Egg & Preserved Egg w/Vegetables 金銀蛋浸時菜	90
4314	Fried Vegetables 清炒/上湯/白灼/蒜茸 - 時菜	60
4315	Steamed "Choi Sum" with P/Vegetables 梅菜皇蒸菜心	90
4316	Fried Yam & Lily Bulbs 鮮淮山炒百合	90
4317	Fried Vegetables in Clay Pot 啫啫農家菜煲	90
4318	Mix Vegetables w/Red Bean Curd 南乳粗齋煲	90
4319	Mixed Vegetables w/Dried Seafood 海味雜菜煲	90
4320	Stir-fried Morning Glory with Belachan 馬拉盞時菜	90
4332	Three Kinds of steamd Eggs, Preserved & Fresh 三色蒸水蛋	90
4333	Egg Foo Young 芙蓉煎蛋	90
4334	Fried Bitter Squash w/Eggs 涼瓜煎蛋	90
4336	Dried Scallop, Minced Pork & Steam Eggs 瑤柱肉碎蒸水蛋	98
4401	Spicy Eggplants w/Dace in Clay Pot 魚香茄子煲	90
4402	Dried Shrimp, Zucchini & Vermicelli 蝦乾節瓜粉絲煲	90
4403	Stir-Fried Angled Gourd w/Onion & Black Fungus 雲耳勝瓜炒洋葱	85
4405	Steamed Eggplant w/Preserved Vegetables 梅菜蒸茄子	90
4408	Fried Fish Cake w/Seasonal Vegetables 時菜炒魚崧	90
4416	Deep Fried Bean Curd w/Chilli & Garlic 椒鹽豆腐	85
4417	Deep Fried Bean Curd w/Brown Sauce in Clay Pot 紅燒豆腐煲	85
4419	Fish Ball w/Bean Curd in Clay Pot 鯪魚球豆腐煲	98
RC019	Jade Pond Tofu 翠塘豆腐	85
RC020	Kirin Bean Curd 麒麟豆腐	98



Chicken/Duck 雞、鴨

		Price \$
4201	Fried Crispy Chicken 脆皮炸子雞	258 (Whole壹隻) 158 (Half半隻)
4210	Soy Sauce Chicken (2 hrs. preparation) 秘製豉油雞(製作時間最少2小時)	258 (Whole壹隻)
4203	Steamed Chicken w/Vegetables 菜膽雞	258 (Whole壹隻) 158 (Half半隻)
4205	Emperor Chicken (Ba Wong) 霸王雞	258 (Whole壹隻) 158 (Half半隻)
4206	Steamed Chicken w/Dried Lily Flower & Black Fungus 金針雲耳蒸雞(Half半隻)	158
4207	Chicken Curry 咖喱雞(Half半隻)	158
4213	Pan-fried Chicken with Lemon Sauce 西檸雞扒	108
4216	Three Cups of Chicken 惹味三杯雞 (Half半隻)	138
SP014	Hakka Shredded Chicken 客家手撕雞	258 (Whole壹隻) 158 (Half半隻)
3211	De-boned "Eight Treasure" Duck 八寶釀全鴨 (預訂)	388
3212	Roasted Minced Pigeon w/Lettuce 生菜片鴿崙	138
4218	Roasted Pigeon 紅燒乳鴿 (each每隻)	88 (each)



Pork 豬肉

		Price \$
3201	Special Fried Dish "ShunTak Recipe" 順德小炒皇	98
3202	Braised Pork with Preserved Vegetable 家鄉梅菜扣肉	128
3203	Pork Ribs with Chinese Black Olives 秘制欖角骨	115
3204	Fried Lotus Root Cake 家鄉煎蓮藕餅	105
4002	Sweet & Sour Pork 菠蘿咕嚕肉	95
4003	Sweet & Sour Pork Ribs 生炒排骨	95
4005	Minced Pork, Olives & String Beans 欖菜肉鬆四季豆	95
4006	Salt & Pepper Pork Chop 椒鹽豬扒	95
4007	Pork Chop & Onions (Chinese Style) 中式洋葱豬扒	95
4008	Cutlet Pork Chop 中式吉列豬扒	95
4009	Minced Pork w/Squid or Water Chestnut or Salted Egg 土魷 / 馬蹄 / 鹹蛋 蒸肉餅	95



Beef 牛肉

		Price \$
4101	Fried Diced Beef Fillet w/Broccoli and Casshews 蒜香西蘭花腰果牛柳粒	125
4105	Beef Satay w/Bean Thread in Clay Pot 沙爹牛肉粉絲煲	125
4108	Fried Beef w/Vegetables 時菜炒牛肉	98
4109	Beef Fillet Chinese Style 中式牛柳	115
4113	Diced Beef Tenderloin in Honey Mustard 蜜糖芥末一口牛	138

Curry In Clay Pot 咖喱煲

		Price \$
3001	Fish 咖喱魚柳煲	118
3002	Brisket of Beef 咖喱牛腩煲	128
3004	Chicken 咖喱雞煲	118

Western Snacks 西式小食

		Price \$
1521	Samosas (per doz) 咖喱角- 每打	42
1522	Spring Rolls (per doz) 春卷- 每打	42
1523	Sausages in Tomato Sauce (per doz) 茄汁腸仔- 每打	40
1524	French Fries 炸薯條	22
1525	Salt & Pepper Chicken Wings (6pcs) 椒鹽雞翼-6件	50
1528	Cashew Nuts 腰果	50
1529	Indian Samosas (2pcs) 印度咖喱角- 兩件	32
1530	Nann(Indian Bread) 印度薄餅	30



Rice and Noodles 特色飯麵

		Price \$
2102	Fried Rice Fukien Style 福建炒飯	90
2103	Fried Rice w/Dried Scallop & Egg White 瑤柱蛋白炒飯	90
2105	Fried Rice Yeung Chow Style 揚州炒飯	70
2107	Fried Rice w/Minced Pork, Olives & Beans 欖菜肉碎炒飯	70
2110	Fried Rice w/ Salt Fish & Chicken 咸魚雞粒炒飯	70
2112	Fried Rice w/Egg White & Ginger 薑蛋白炒飯	60
2114	Salt & Pepper Pork Chop w/Rice 椒鹽豬扒飯	70
2115	Sweet Corn & Diced Pork w/Rice 粟米肉粒飯	70
2116	Shrimp & Scrambled Egg w/Rice 滑蛋蝦仁飯	78
2117	Beef & Bitter Squash w/Rice 涼瓜牛肉飯	70
2118	Beef & Tomato w/Rice 鮮茄牛肉飯	70
2119	Fried Rice w/Minced Beef 生炒牛肉飯	70
2202	Vegetables w/Noodles/Rice Noodles/Rice (Sliced Pork/Pork Ribs/Beef/Fish/Chicken Fillet) 菜遠(肉片/排骨/牛肉/魚柳/雞柳)炒麵 / 炒米/ 飯	70
2204	Vegetables/Chili Black Bean Sauce Basket w/Noodles/Rice Noodles/Rice 菜遠/豉椒牛腩 炒麵 / 炒米/ 飯	78
2205	Fried Rice Noodles w/Squid & Chilli Black Bean Sauce 豉椒鮮魷炒麵	78
2206	Fried Noodles in Black Bean & Garlic Sauce (Sliced Pork/Pork Ribs/Beef/Fish/Chicken Fillet) 豉椒(肉片/排骨/牛肉/魚柳/雞柳)炒麵/ 炒米/ 飯	70
2207	Fried Noodles w/Shredded Pork 肉絲炒麵	70
2208	Fried Noodles w/Pork Chop 豉油王豬扒炒麵	70

Udon Add \$5 轉烏冬加\$5



Rice and Noodles 特色飯麵

		Price \$
2209	Vegetarian Fried Noodles 羅漢齋炒麵	70
2210	Stir Fried Noodles w/Soya Sauce 豉油王炒麵	60
2211	Fried Rice Flat Noodles w/Sliced Beef & Soya Sauce 乾炒牛河	70
2120	Pork, Coriander & Preserved Egg w/Rice in Soup 香茜皮蛋肉片湯飯	75
2122	Sliced Pork & Squash w/Rice in Soup 肉片瓜粒湯飯	75
2221	Sliced Pork / Pork Ribs /Fish/Chicken Fillet & Vegetables or Pickled Vegetables w/Rice Noodles/Noodles in Soup 菜遠/ 雪菜(肉片/排骨/魚/雞柳) 湯 / 米 / 麵	75
2225	Prawns & Noodles in Soup 蝦球湯麵	85
2227	Vegetable & Rice Noodles/Noodles in Soup 菜遠湯米/麵	50
2228	Beef/Pork Chop w/Rice Noodles/Noodles in Soup 牛肉/豬扒 湯/米/麵	65
2229	Beef Basket w/Rice Noodles/Noodles in Soup 牛腩 湯/米/麵	75
2303	Singapore Fried Rice Noodles 星洲炒米	70
2304	Braised Rice Noodles w/Shredded Pork 雪菜肉絲炆米	75
2305	Pickled Cabbage & Shredded Beef Mic 雪菜牛柳絲炆米	78
2307	E-Fu Noodles w/Soya Sauce 干燒伊麵	80
2308	Club Special Mi-Fun (Rice Noodles) 波會炒米	75

Udon Add \$5 轉烏冬加\$5

2220	Rice 白飯	10
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Toast and Sandwiches 多士、三文治

		Price \$
1102	Cheese Toast "Portuguese" 葡式芝士多士	32
1103	Crispy Bun w/Condensed Milk 奶油豬	17
1106	Toast (Choose one or two) (Peanut butter/Condensed Milk/Jam/Butter) 多士(花生醬/甜奶/果占/牛油)(任選一或兩款)	17
1107	Shrimp Toast (3pcs) 蝦多士(3隻)	38
1501	Club Sandwich 波會公司三文治	48
1502	Crispy Pork Chop Bun w/French Fries 特色豬扒包伴薯條	35
1507	Corned Beef Sandwich w/ Egg or Tomato 鹹牛肉三文治 配 雞蛋或蕃茄	28
1508	Tuna Fish Sandwich 吞拿魚三文治	22
1509	Sardine Sandwich 沙甸魚三文治	26
1510	Sandwich (Egg, Ham, Chicken, Bacon, Meat Luncheon, Cheese, Tomato) ** Select any 1 filling** (任選一款) 三文治(雞蛋,火腿,雞肉,煙肉,餐肉,芝士,蕃茄)	22
1511	Duo Sandwich (Egg White,Egg, Ham, Chicken, Bacon, Meat Luncheon, Cheese, Tomato) 雙拼三文治(雞蛋,蛋白,火腿,雞肉,煙肉,餐肉,芝士,蕃茄) **Select any 2 fillings**(任選兩款)	26



Desserts 甜品

		Price \$
1201	French Toast 西多士	30
1202	Grass Jelly (w/Ice-Cream or Red Beans) 涼粉 (雪糕/紅豆)	30
1203	Red Beans w/Ice-Cream 雪糕紅豆冰	30
1204	Red Beans, Grass Jelly w/Ice-Cream 雪糕, 涼粉紅豆冰	35
1208	Molten Chocolate Cake with Ice-Cream 心太軟配雪糕	45
1214	Crème brûlée 焦糖燉蛋	36
1205	Portuguese Egg Tart 特色葡撻(兩件)	28

Add: Ice Cream - One Scoop \$6 加：雪糕球一個 \$6

Hot & Iced Drinks 冷熱飲品

		Hot	Iced
1001	Coffee 香濃咖啡	16	20
1002	English Tea 英式奶茶	16	20
1003	Lemon Tea 檸檬茶	16	20
1004	Lemon & Water 檸檬水	16	20
1005	Ovaltine 阿華田	16	20
1006	Horlicks 好立克	16	20
1007	Chocolate 朱古力	16	20
1009	Watercress & Lemon w/Honey 西洋菜檸蜜	18	21
1011	Mill Tea (HK Style) 港式奶茶	18	

Add: Tea Bag 8 each
加：茶包