



# THE FOREIGN CORRESPONDENTS' CLUB, HONG KONG

North Block, 2 Lower Albert Road, Central, Hong Kong

香港外國記者會 香港中環下亞厘畢道二號北座

TEL: (852) 2844 2806 EMAIL: RESTAURANT@FCCHK.ORG








## TAKEAWAY ORDER FORM

|                           | ITEMS  | PRICE PER ORDER | QTY | AMOUNT |
|---------------------------|--|-----------------|-----|--------|
| <b>STARTERS</b>           |  |                 |     |        |
| 1.                        | Salada de Atum<br><i>Portuguese Style Tuna Salad with Beans, Boiled Eggs and Olives</i>  | \$86            |     | \$     |
| 2.                        | FCC Chef's Salad   | \$98            |     | \$     |
| 3.                        | Zesty Quinoa Salad with Zucchini, Avocado, Dried Fruit<br>Kalamata Olives, Cherry Tomatoes and Pumpkin Seeds   | \$110           |     | \$     |
| 4.                        | FCC Caesar Salad   | \$107           |     | \$     |
|                           | <i>with Grilled Sumac Chicken Breast</i>   | \$150           |     | \$     |
|                           | <i>with Prosciutto and Shaved Parmesan</i>   | \$151           |     | \$     |
|                           | <i>with Charred Salmon Fillet</i>  | \$196           |     | \$     |
| <b>MAIN COURSES</b>       |  |                 |     |        |
| 5.                        | Omelette (Whole Eggs or Egg Whites)<br><i>Choice of any two fillings:<br/>Parmesan Cheese, Ham, Sausage, Tomato, Mushrooms, Capsicum, Onions, Fine Herbs</i>                                 | \$71            |     | \$     |
| 6.                        | 🍃 Roasted Vegetable Platter served with Garlic, Basil and Olive Oil  | \$79            |     | \$     |
| 7.                        | 🍃 Seared Tofu, Aubergine and Broccoli with Balsamic Glaze  | \$79            |     | \$     |
| 8.                        | Chicken and Mushroom Pie   | \$80            |     | \$     |
| 9.                        | Chili Con Carne with Steamed Rice and Corn Chips 🌶️  | \$87            |     | \$     |
| 10.                       | All Day Breakfast<br><i>Two Eggs (One style only) served with Baked Beans, Mushrooms, Grilled Tomatoes,<br/>Hash Brown Potatoes, Bacon, Sausage and Ham, served with Toast and Preserves</i> | \$88            |     | \$     |
| 11.                       | Seared Barramundi Fillet with Vegetable Gratin   | \$103           |     | \$     |
| 12.                       | Beef Stroganoff with Steamed Rice  | \$117           |     | \$     |
| 13.                       | Grilled Calf's Liver and Bacon with Onions   | \$131           |     | \$     |
| 14.                       | Barbecued Baby Back Ribs with Steak Fries and Mixed Salad  | \$141           |     | \$     |
| <b>12" HOMEMADE PIZZA</b> |  |                 |     |        |
| 15.                       | 🍷 Pesto Margherita<br><i>Cherry Tomatoes, Buffalo Mozzarella, topped with Fresh Basil Pesto</i>  | \$88            |     | \$     |
| 16.                       | Aglio, Olio e Peperoncino Con Speck<br><i>Garlic, Extra Virgin Olive Oil, Chili and Italian Smoked Bacon</i>   | \$138           |     | \$     |
| <b>ASIAN DISHES</b>       |  |                 |     |        |
| 17.                       | 🍃 Mixed Grain Fried Rice with Vegetables   | \$70            |     | \$     |
| 18.                       | Poached Pork and Vegetable Dumplings with Dark Vinegar   | \$79            |     | \$     |
| 19.                       | Fried Ho Fan with Sliced Beef and Bean Sprouts   | \$85            |     | \$     |
| 20.                       | Braised Tofu with Ground Pork and Chili Sauce 🌶️🌶️   | \$87            |     | \$     |
| 21.                       | Hainan Chicken Rice  | \$97            |     | \$     |
| 22.                       | Unagi Kabayaki served with Steamed Rice, Pickled Daikon and Miso Soup  | \$102           |     | \$     |
| 23.                       | Chicken Bento Box with Miso Soup   | \$106           |     | \$     |
| 24.                       | Malaysian Curry Beef Brisket in Casserole with Garlic Bread  | \$118           |     | \$     |

🍷 - Lacto-ovo Vegetarian

🍃 - Vegan

## INDIAN DISHES

|     |   |              |       |  |    |
|-----|---|--------------|-------|--|----|
| 25. |  Palak Paneer Masala <br><i>Spinach and Cottage Cheese in Masala Curry Sauce</i>      |              | \$79  |  | \$ |
| 26. | Tandoori Chicken <br><i>Roasted Half Spring Chicken with Turmeric, Spices and Yoghurt</i>  |              | \$82  |  | \$ |
| 27. | Chicken Tikka Masala <br><i>Chicken Chunks with Onions, Tomatoes, Cashewnuts, Saffron, Indian Spices in Masala Sauce</i>   |              | \$103 |  | \$ |
| 28. | Kadhi Biryani    | with Chicken | \$104 |  | \$ |
| 29. |   | with Lamb    | \$141 |  | \$ |
| 30. | Mutton Kofta Vindaloo  <br><i>Minced Lamb in Vindaloo Gravy with Spices and Herbs</i> |              | \$143 |  | \$ |

## DESSERTS

|     |   |  |      |  |    |
|-----|---|--|------|--|----|
| 31. | Vanilla Crème Brûlée                        |  | \$39 |  | \$ |
| 32. | Chocolate Brownies                          |  | \$45 |  | \$ |
| 33. | Bread and Butter Pudding with Vanilla Sauce |  | \$49 |  | \$ |
| 34. | Marmalade and Chocolate Mousse Cake         |  | \$50 |  | \$ |


Steam Rice + \$7  
 Brown Rice + \$16  
 Quinoa + \$21  
 Garlic Bread + \$22


Roasted Potatoes + \$23  
 Pulao Rice + \$14  
 Papadum + \$17  
 Roti + \$24


Butter Naan + \$24  
 Plain Naan + \$24  
 Garlic Naan + \$24

*\*Please inform us if you have food allergies or intolerances\**

# SPECIAL SETS TAKEAWAY ORDER FORM

**INDIAN SET MENU A**

**QTY:**

**INDIAN SET MENU B**

**QTY:**

**\$600 per set**

**\$580 per set**

**Beverage Recommendations:**

**Red Wine**

**#2052 + \$145**

**#5116 + \$150**

**White Wine**

**#1247 + \$210**

**#5151 + \$325**

**Bottled Beer**


**FCC Byline Brew + \$26**



**Heineken + \$35**

Vegetable Samosa (4pcs)

Naan Bread & Pulao Rice

Prawn Anarkali   
*Prawn Cooked in Tomato Sauce with Spices*

Chicken Tikka   
*Boneless Chicken cooked in the Tandoori*

Mutton Kofta Vindaloo    
*Minced Lamb in Vindaloo Gravy with Spices and Herbs*

Yellow Del Masala


Vegetable Samosa (4pcs)

Naan Bread & Pulao Rice

Tandoori chicken  
*Roasted Half Spring Chicken with Turmeric,  
Spices and Yoghurt*

Fish Goa  
*Fish with Coconut Milk and Indian Spices*

Aloo Gobi  
*Cauliflower and Potato Curry*

Lamb Seekh Kebab   
*Grilled Ground Lamb with Herbs and Spices  
Served with Cumin Naan*

**中式四人套餐 A**

**CHINESE SET MENU A**

**QTY:**

**\$600 per set**

**中式四人套餐 B**

**CHINESE SET MENU B**

**QTY:**

**\$650 per set**

**Beverage Recommendations:**

**Red Wine**

**#4071 + \$145**

**#3000 + \$280**

**White Wine**

**#6001 + \$145**

**#7093 + \$150**

**Bottled Beer**

**FCC Byline Brew + \$26**

**Gweilo Pale Ale + \$40**

例湯四碗

Chinese Soup of the Day (4 Bowls)

粟米魚塊

Deep-fried Fish Fillets with Sweet Corn Sauce

西蘭花炒牛肉

Stir-fried Broccoli with Sliced Beef

海南雞(半隻)

Hainan Chicken (Half)

竹筴娃娃菜

Braised Shanghai Cabbage with Bamboo Piths

絲苗白飯 / 雞油香飯(四碗)

Steamed Rice / Hainan Fragrant Rice (4 Bowls)

例湯四碗

Chinese Soup of the Day (4 Bowls)

XO 醬雜菌炒蝦仁

Stir-fried Prawn & Mushroom with XO Sauce

霸王雞(半隻)

Poached Chicken with Ginger & Scallion Julienne

欖菜辣椒乾煸四季豆

Sautéed French Beans with  
Dried Chili and Preserved Vegetables

咸魚蒸肉餅

Steamed Pork Patty with Salty Fish

絲苗白飯(四碗)

Steamed Rice (4 Bowls)

**Enjoy 10% off discount for taking our Beverage Recommendation(s) with the Set Menu(s) !**

\*Please inform us if you have food allergies or intolerances\*

**BEVERAGE****Mineral Water**

|     |                |       |      |  |    |
|-----|----------------|-------|------|--|----|
| 35. | Evian          | 330ml | \$18 |  | \$ |
| 36. |                | 750ml | \$38 |  | \$ |
| 37. | San Pellegrino | 250ml | \$22 |  | \$ |
| 38. | Perrier        | 200ml | \$25 |  | \$ |
| 39. |                | 750ml | \$40 |  | \$ |

**Soft Drink**

|     |   |  |      |  |    |
|-----|---|--|------|--|----|
| 40. | Coke / Coke Zero / Sprite/ Soda/ 7-up Sugar Free (330ml ) |  | \$18 |  | \$ |
| 41. | Ginger Ale/ Ginger Beer/ Tonic (200ml)                    |  | \$18 |  | \$ |
| 42. | V8 Vegetables Juice                                       |  | \$20 |  | \$ |
| 43. | Red Bull  |  | \$25 |  | \$ |

**Bottle Beer**

|     |   |  |       |  |    |
|-----|---|--|-------|--|----|
| 44. | Asahi / Carlsberg/ Corona/ Peroni/ Warsteiner                                 |  | \$30  |  | \$ |
| 45. | Heineken  |  | \$35  |  | \$ |
| 46. | Gweilo Pale Ale   |  | \$40  |  | \$ |
| 47. | FCC Byline Brew   |  | \$26  |  |    |
| 48. | FCC Byline Brew (4 bottles) + Coaster (4 pieces)                              |  | \$100 |  |    |
| 49. | FCC Byline Brew (6 bottles) + Coaster (6 pieces)                              |  | \$150 |  |    |
| 50. | FCC Byline Brew (4 bottles) + Coaster (4 pieces) + FCC Beer Glass (1 glass)   |  | \$160 |  |    |
| 51. | FCC Byline Brew (6 bottles) + Coaster (6 pieces) + FCC Beer Glass (2 glasses) |  | \$270 |  |    |

**Red Wine Bottle**

|     |   |  |       |  |    |
|-----|---|--|-------|--|----|
| 52. | #2052 Trapiche Oak Cask Malbec, Argentina 2019                |  | \$145 |  | \$ |
| 53. | #4071 Carmen Reserva Carmenere, Chile 2019                    |  | \$145 |  | \$ |
| 54. | #5116 Badet Clement Cabernet Sauvignon Seduction, France 2016 |  | \$150 |  | \$ |
| 55. | #7023 Zonin Chianti, Italy 2020                               |  | \$200 |  | \$ |
| 56. | #3000 Hunter's Pinot Noir, New Zealand 2020                   |  | \$280 |  | \$ |

**White Wine Bottle**

|     |   |  |       |  |    |
|-----|---|--|-------|--|----|
| 57. | #6001 Villiera Chenin Blanc, Stellenbosch South Africa 2021                           |  | \$145 |  | \$ |
| 58. | #7093 Canaletto Pinot Grigio IGT Italy 2020   |  | \$150 |  | \$ |
| 59. | #1247 J.Lohr Estates Riverstone Chardonnay Arroyo Seco California, United States 2019 |  | \$210 |  | \$ |
| 60. | #3003 Hunter's Sauvignon Blanc New Zealand 2021                                       |  | \$250 |  | \$ |
| 61. | #5151 Louis Moreau Chablis, Burgundy France 2019                                      |  | \$325 |  | \$ |

**Rosé Wine Bottle**

|     |  |  |       |  |    |
|-----|--|--|-------|--|----|
| 62. | #5181 Domaine des Diables MIP Rosé 2020 Provence, France |  | \$250 |  | \$ |
|-----|--|--|-------|--|----|

**Champagne Bottle**

|     |  |  |       |  |    |
|-----|--|--|-------|--|----|
| 63. | #213 Barons de Rothschild Lafite Brut Champagne NV |  | \$430 |  | \$ |
|-----|--|--|-------|--|----|

**Laiba Bottled Cocktail**

|     |   |      |  |    |
|-----|---|------|--|----|
| 64. | Twisted Negroni (90ml)<br><i>Strawberry &amp; Rosemary Infused Gin, Vermouth, Bitters</i> | \$55 |  | \$ |
|-----|---|------|--|----|

Collection Date: \_\_\_\_\_

Collection Time: \_\_\_\_\_

Member's Name: \_\_\_\_\_

Member's Account#: \_\_\_\_\_

Contact Telephone: \_\_\_\_\_

E-mail: \_\_\_\_\_

Member's Signature: \_\_\_\_\_

Date: \_\_\_\_\_

**Conditions:**

- \* Orders must be picked up by members at Reception, 11:00 am - 10:00 pm. **(Last order at 9:30pm)**
- \* Please place orders with the FCC Restaurant at (tel) 2844 2806 or (email) [restaurant@fcchk.org](mailto:restaurant@fcchk.org).
- \* All orders will be **confirmed by call**. No cancellations will be accepted after the confirmation.
- \* Please contact Restaurant if you do not receive confirmation.