

# THE FOREIGN CORRESPONDENTS' CLUB



## *Dinner Menu*

*In an effort to help protect the world's endangered fish populations, the FCC is please to inform you that its menu adheres to the Seafood Guide published by the Hong Kong chapter of WWF.*

# Appetizers

- Ⓐ Crispy scallops in filo pastry with Japanese bean paste dressing \$91  
炸龍鬚帶子配日式麵醬汁
- Scottish smoked salmon with horseradish cream and caper \$102  
蘇格蘭煙三文魚配辣根忌廉及水瓜豆
- ⒶⒺ Poached green asparagus with hollandaise \$102  
or gratinated with gruyere cheese  
鮮露筍配荷蘭汁 或 芝士焗鮮露筍
- Freshly shucked oysters 合時鮮蠔 (3pcs 三隻) \$142  
(please ask staff for the day's selection) (6pcs 六隻) \$261
- Crabmeat timbale with mango, avocado & wild rocket salad \$142  
鮮蟹肉香芒牛油果沙律配合桃汁

Ⓔ - Lacto-ovo Vegetarian    Ⓥ - Vegan    Ⓖ - Gluten-Free    Ⓐ - Contains Alcohol

*Please inform us if you have any food allergies or intolerance.*

*Last Order at 10:50p.m.*

*Prevent waste: take your leftovers home (\$5 packaging fee)*

# Soups

- ⒶⒻ Cream of wild mushrooms with yellow lentils \$54  
野菌忌廉湯配黃豆
- Ⓐ French onion soup \$67  
法式焗洋蔥湯
- Ⓐ FCC rockfish soup Small \$52  
*Seafood & tomato broth flavored with saffron*  
外國記者會特色海鮮湯 Large \$78
- Ⓐ Lobster bisque with fresh prawns and Armagnac \$79  
香濃龍蝦湯

# Salads

- FCC Caesar salad \$107  
外國記者會特色凱撒沙律
- With grilled spiced sumac chicken breast 配中東香草雞胸* \$150
- With prosciutto 配意大利煙豬腿* \$151
- With grilled salmon steak 配扒三文魚* \$196
- ⒼⒻ Mediterranean salad \$108  
*Cherry tomatoes, mozzarella, artichoke hearts, black olives  
corn, carrots, capsicums and pine nuts on mesclun*  
地中海沙律
- ⒼⒻ Zesty quinoa salad with zucchini, avocado, dried fruit \$110  
*Kalamata olives, cherry tomatoes and pumpkin seeds*  
藜麥、意大利青瓜、牛油果、乾果、橄欖、櫻桃番茄及南瓜籽  
沙律

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# Main courses

- Ⓐ Slow-cooked baby lamb shank with olive polenta and spring vegetables \$180  
慢煮羊仔膝伴水欖粟米蓉及時蔬
- Ⓐ Pork schnitzel served with fries, salad and creamy mushroom sauce \$140  
酥炸豬肉伴薯條沙律配白菌汁
- Ⓐ Mediterranean herbs marinated chicken supreme \$140  
with avocado & cucumber tzatziki  
地中海香草醃雞胸伴牛油果青瓜乳酪
- Ⓐ Seared New Zealand halibut fillet with crabmeat sauce \$175  
served with celeriac puree and mushrooms  
煎紐西蘭左口魚柳伴芹菜頭蓉、白菌及蟹肉汁
- Ⓐ Roast rack of lamb persillade with truffled mashed potatoes \$272  
kenya beans, baby carrots and confit mushrooms  
燒紐西蘭羊架伴黑松露薯蓉、幼邊豆、甘筍及白菌
- Ⓐ Crisp-skin Atlantic salmon fillet with caramelized pumpkin \$185  
mashed potatoes and haricot beans, with crustacean sauce  
脆皮三文魚柳配焦糖南瓜幼邊豆伴龍蝦汁
- Ⓥ Basmati and wild rice with braised vegetables and acorn squash \$142  
印式野米飯伴燴南瓜及雜菜
- Ⓛ Parcel of tricolour quinoa, mushroom and acorn squash \$126  
with zucchini and capsicum relish  
三色藜麥、白菌、南瓜卷伴雜瓜粒及甜椒醬
- Ⓛ Gratinated Portobello mushrooms with \$122  
organic kale and oriental ratatouille  
焗大肚菇伴有機芥蘭及亞洲蔬菜

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# Indian dishes

	Small /regular
* Mutton kofta vindaloo 🌶️🌶️ <i>Minced lamb in vindaloo gravy with spices and herbs</i> 印式羊肉咖喱	\$116 \$143
* Paneer & chicken korma 🌶️ 印式雞肉芝士咖喱	\$82 \$107
Tandoori chicken 🌶️ <i>Roast half spring chicken with turmeric, spices and yoghurt</i> 天多利烤春雞 (半隻)	\$82
Lamb seekh kebab 🌶️ <i>Roast minced lamb with herbs and spices served with cumin naan</i> 印式爐燒羊肉伴小茴烤包	\$160
* Prawn anarkali 🌶️ <i>Prawns cooked in tomato sauce with spices</i> 印式鮮蝦番茄咖喱	\$149
Chicken tikka 🌶️ <i>Boneless chicken cooked in the tandoor served with mixed salad and mint chutney</i> 印式烤雞柳伴雜菜沙律	\$99
* Chicken tikka masala 🌶️ 馬沙拉雞咖喱	\$77 \$103
Palak paneer masala 🌶️	\$63 \$79
🍷 * Spinach & cottage cheese curry 印式菠菜芝士咖喱	
🍷 * Spinach & dal curry 🌶️ 🍷 * Spinach and black chana in masala spices 印式菠菜豆咖喱	\$65 \$83
🍷 Butter, plain or garlic naan 牛油或原味或蒜蓉烤包	\$24
🍷 Plain roti 印式烤包	\$24
🍷 Pulao rice 印式黃飯	\$13
🍷 Cucumber raita 青瓜乳酪	\$38
🍷 Papadum (4pcs) 印度脆餅 (四塊)	\$17

***Dish can be more or less spicy on request***

***All items are made with reduced ghee, cream and butter***

\* served with pulao rice and papadums or half portion of naan (butter, plain or garlic)

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# From the grill

French poussin 法國春雞 450gm	\$130
Australian pork chop 澳洲豬扒 280gm	\$199
South China sea king prawns (3pcs) 扒大蝦皇 300gm	\$325
Canadian Angus rib eye steak 加拿大安格斯肉眼 300gm	\$329
U.S. Angus sirloin steak 美國安格斯西冷 270gm	\$294
New Zealand premium sirloin steak 紐西蘭安格斯西冷 270gm	\$238
Australian aged beef tenderloin 澳洲牛柳 170 gm	\$313
Australian petit mignon 澳洲細牛柳 120 gm	\$219
New Zealand lamb chops with rosemary sauce 紐西蘭羊排 250gm	\$274

*Above dishes served with vegetables du jour and choice of potatoes:  
baked, mashed, Lyonnaise or roast; or steak fries with salad*  
以上扒類均配時蔬及各式薯仔

Ⓐ above dishes (except lamb chops) served with choice of sauce:  
*Béarnaise, mushroom, Madagascar peppercorn or red wine*

Ⓐ 自選汁料: 法式蛋黃牛油汁、蘑菇汁  
青胡椒汁 或紅酒汁

- |  |       |
|--|-------|
| Ⓐ Dutch calf's liver & bacon with deep-fried onion rings<br><i>served with mashed potatoes and kenya beans</i><br>扒荷蘭牛肝煙肉伴洋蔥圈薯蓉幼邊豆                     | \$173 |
| Ⓐ Whole New Zealand sole fillet with herbed butter 600 gm or off the bone<br><i>served with roasted new potatoes and garden vegetables</i><br>紐西蘭原條龍脷魚 | \$209 |

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# Desserts

- Ⓛ Vanilla almond tart with chocolate sauce \$57  
 雲呢拿杏仁撻配朱古力汁
- Ⓛ Marmalade & chocolate mousse cake \$50  
 橙醬朱古力慕絲蛋糕
- Ⓛ Baked Granny Smith apple tart on puff pastry served with vanilla ice cream \$59  
 焗青蘋果撻配雲呢拿雪糕
- Ⓛ Chocolate brownies \$45  
 朱古力布朗尼  
*With a scoop of vanilla ice cream, add \$21*  
 伴雲呢拿雪糕一球, 加 \$21
- Ⓛ Bread & butter pudding with vanilla sauce \$49  
 麵包布甸配雲呢拿汁
- Ⓛ Summer pudding with berries and clotted cream \$66  
 夏日布甸配英式忌廉
- Ⓛ New York cheesecake \$50  
 紐約芝士餅
- Ⓛ Vanilla crème brûlée \$39  
 法式香草焦糖燉蛋
- Ⓐ FCC's famous hot soufflé (*please allow 25 minutes*) \$63  
Ⓛ Choice of flavours: grand marnier, chocolate, vanilla or ginger  
 焗梳乎厘 (製作需時約二十五分鐘) 自選口味: 橙酒、朱古力、雲呢拿或薑味
- Ⓐ Cherries jubilee with vanilla ice cream (for two) \$174  
Ⓛ 火焰櫻桃伴雲呢拿雪糕(兩位用)
- Ⓛ Gourmet cheese plate 精選雜錦芝士拼盤  
 Saint-maure, stilton, gruyere 3 types \$85  
 Saint-maure, stilton, gruyere, brie, edam, Ⓐ whisky cheddar 6 types \$153  
 Extra crackers, biscuits and rye bread Per order \$21
- Ⓥ Mixed berries 鮮雜草莓 \$65
- Ⓥ Seasonal mixed fresh fruit platter 精選鮮果碟 \$65
- Ⓛ Häagen-dazs ice cream: strawberry or Belgian chocolate Per scoop/ \$45  
 哈根達斯雪糕: 草莓或比利時朱古力 球
- Ⓥ Sorbet: fresh lime 雪葩: 香檸 Per scoop/ \$45  
球

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# Coffee & Tea

## Nespresso Coffee

Lungo Forte (regular)	\$25
Espresso Forte	\$25
Espresso Forte - Double	\$32
Americano	\$25
Macchiato	\$29
Cappuccino	\$29
Caffè Latte	\$29
Lungo Decaffeinato	\$25
Vanilla Flavored Coffee	\$25
Caramel Flavored Coffee	\$25
Mocha	\$35
Ristretto Origin India <i>(intense &amp; spicy)</i>	\$25
Espresso Origin Brazil <i>(sweet &amp; smooth)</i>	\$25

## Tea

English breakfast 英式紅茶	\$22
Ceylon 錫蘭紅茶	\$20
Earl grey 伯爵紅茶	\$22
Darjeeling 大吉領茶	\$22
Orange pekoe 橙茶	\$22
Camomile 洋甘菊茶	\$22
Peppermint 薄荷茶	\$22
Ginseng 花旗參茶	\$35
Iced tea 凍檸檬茶	\$22
Green tea 綠茶	\$22
Ginger tea 薑茶	\$20

## Fruit tea

Strawberry & mango 草莓芒果茶	\$22
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## Additional for iced serving: \$2

## Chinese tea

Pu erh 普洱
Jasmine 香片
Longjing 龍井

## Per pot

**(3 persons or more)**

\$53
\$53

## Per person

\$19
\$19
\$32

## Specialty coffee

*All coffees topped with fresh whipped cream*

Ⓐ Irish coffee <i>(with Irish whiskey)</i>	\$45
Ⓐ Jamaican coffee <i>(with dark rum)</i>	\$45
Ⓐ Russian coffee <i>(with Russian vodka)</i>	\$45
Ⓐ Highland coffee <i>(with scotch whisky)</i>	\$45
Ⓐ Caffè royale <i>(with cognac)</i>	\$68
Ⓐ Caffè Normandy <i>(with calvados)</i>	\$53
Ⓐ Caffè Monaco <i>(with Benedictine)</i>	\$53
Ⓐ Calypso coffee <i>(with Tia Maria)</i>	\$53
Ⓐ Seville coffee <i>(with Cointreau)</i>	\$53

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