

THE FOREIGN CORRESPONDENTS' CLUB



Lunch 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 and Soups

Crispy scallops in filo pastry with Japanese bean paste dressing 炸龍鬚帶子配日式麵醬汁	\$91
Scottish smoked salmon with horseradish cream and caper 蘇格蘭煙三文魚配辣根忌廉及水瓜豆	\$102
ⓐ Ⓛ Poached green asparagus with hollandaise or gratinated with gruyère cheese 鮮露筍配荷蘭汁 或 芝士焗鮮露筍	\$102
Ⓛ Mediterranean salad with avocado 牛油果地中海沙律	\$89
ⓐ Ⓛ Cream of wild mushrooms with yellow lentils 野菌忌廉湯配黃豆	\$54
FCC rockfish soup <i>Seafood & tomato broth flavoured with saffron</i> 外國記者會特色海鮮湯	Small \$52 Large \$78

Salads

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

Ⓛ - Lacto-ovo Vegetarian Ⓥ - Vegan ⓐ - Gluten-Free ⓐ - Contains Alcohol

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

Last Order at 2:30p.m.

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

Main Courses

- Ⓐ 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
- Ⓐ Pork schnitzel served with fries, salad and creamy mushroom sauce \$140
酥炸豬肉伴薯條沙律配白菌汁
- Ⓐ 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
- Ⓐ Charred yellow fin tuna fillet on lentil ragout \$175
with tomato confit and sea urchin butter
炭燒黃鰭吞拿魚伴燴能吐豆番茄配海膽牛油汁
- Ⓐ Boneless ox-tail stew in red wine sauce \$149
roasted shallots, asparagus and shaved parmesan
燴牛尾肉伴露荀、燒乾蔥及芝士片
- Ⓥ Charred Mediterranean vegetable and asparagus with pesto \$128
炭燒地中海蔬菜伴露荀配紫蘇醬
- Ⓥ Basmati and wild rice with braised vegetables and acorn squash \$142
印式野米飯伴燴南瓜及雜菜
- Ⓐ Fettuccine with scallops, crabmeat, sun-dried tomatoes and snow peas \$194
帶子蟹肉闊條麵

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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
Dahi wala chicken kebab  <i>Tandoori spices and yoghurt marinated chicken</i> 印式雞胸片串燒	\$69 \$87
Kadhi biryani rice  香辣紅花咖喱飯	
<i>With choice of:</i> fish 魚肉	\$149
<i>lamb</i> 羊肉	\$141
<i>chicken</i> 雞肉	\$104
🍃 <i>vegetables</i> 雜菜	\$97
* 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 	\$65 \$83
🍃 * Spinach and black chana in masala spices 印式菠菜豆咖喱	
🍃 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	\$39
🍃 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

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
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 your choice of potatoes:
Baked, mashed, lyonnaise or roasted; 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 your 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 <i>served with mashed potatoes and kenya beans</i> 扒荷蘭牛肝煙肉伴洋蔥圈薯蓉幼邊豆	\$171
Ⓐ Whole New Zealand sole with herbed butter 600 gm <i>served with roasted new potatoes and garden vegetables</i> 紐西蘭原條龍脷魚	\$209

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Desserts

- ① Vanilla almond tart with chocolate sauce \$57
雲呢拿杏仁撻配朱古力汁

- ① Marmalade & chocolate mousse cake \$50
橙醬朱古力慕絲蛋糕

- ① 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

- ① Baked Granny Smith apple tart on puff pastry, \$59
served with vanilla ice cream
焗青蘋果撻配雲呢拿雪糕

- ① Summer pudding with berries and clotted cream \$66
夏日布甸配英式忌廉

- ① New York cheesecake \$50
紐約芝士餅

- ① Vanilla crème brûlée \$39
法式香草焦糖燉蛋

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Desserts

- | | |
|--|-------------------------|
| ① Assorted cheese platter served with dried fruits and crackers
精選雜錦芝士拼盤配乾果及餅乾 | \$95 |
| ② Mixed berries
鮮雜草莓 | \$65 |
| ② Seasonal mixed fresh fruit platter
精選鮮果碟 | \$65 |
| ① Häagen-dazs ice cream:
<i>Strawberry or Belgian chocolate</i>
哈根達斯雪糕：草莓 或 比利時朱古力 | Per \$45
scoop/
球 |
| ② Sorbet: <i>fresh lime</i>
雪葩：香檸 | Per \$45
scoop/
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 & spicy)</i>	\$25
Espresso Origin Brazil <i>(sweet & 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
Chamomile 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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