

Appetizers

- Ⓐ Crispy scallops in filo pastry with Japanese bean paste dressing \$102
炸龍鬚帶子配日式麵醬汁
- Scottish smoked salmon with horseradish cream and caper \$114
蘇格蘭煙三文魚配辣根忌廉及水瓜豆
- Crabmeat timbale with mango, avocado & wild rocket salad \$158
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

- (A) French onion soup \$76
 法式焗洋蔥湯
- (A) FCC rockfish soup Small \$60
Seafood & tomato broth flavored with saffron Large \$88
 外國記者會特色海鮮湯
- (A) Lobster bisque with fresh prawns and Armagnac \$89
 香濃龍蝦湯

Salads

- FCC Caesar salad \$120
 外國記者會特色凱撒沙律
- With grilled spiced sumac chicken breast* 配中東香草雞胸 \$168
With prosciutto 配意大利煙豬腿 \$170
With grilled salmon steak 配扒三文魚 \$218
- (G)(L) Mediterranean salad \$123
*Cherry tomatoes, mozzarella, artichoke hearts, black olives
 corn, carrots, capsicums and pine nuts on mesclun*
 地中海沙律
- (G)(V) Zesty quinoa salad with zucchini, avocado, dried fruit \$123
 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 \$200
慢煮羊仔膝伴水欖粟米蓉及時蔬
- Ⓐ Pork schnitzel served with fries, salad and creamy mushroom sauce \$156
酥炸豬肉伴薯條沙律配白菌汁
- Ⓐ Mediterranean herbs-marinated chicken supreme \$156
with avocado & cucumber tsatziki
地中海香草醃雞胸伴牛油果青瓜乳酪
- Ⓐ Seared New Zealand halibut fillet with crabmeat sauce \$195
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
- Ⓐ Roasted New Zealand rack of lamb persillade \$301
with truffled mashed potatoes, 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 \$206
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

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Indian dishes

		Small	Regular
* Mutton kofta vindaloo 印式羊肉咖喱 	<i>Minced lamb in vindaloo gravy with spices and herbs</i>	\$130	\$160
* Paneer & chicken korma 印式雞肉芝士咖喱 		\$92	\$120
Tandoori chicken 天多利烤春雞 (半隻) 	<i>Roast half spring chicken with turmeric, spices and yoghurt</i>		\$92
* Prawn anarkali 印式鮮蝦番茄咖喱 	<i>Prawns cooked in tomato sauce with spices</i>		\$166
Chicken tikka 印式烤雞柳伴雜菜沙律 	<i>Boneless chicken cooked in the tandoor served with mixed salad and mint chutney</i>		\$111
* Chicken tikka masala 馬沙拉雞咖喱 		\$87	\$116
① * Palak paneer masala 印式菠菜芝士咖喱 	<i>Spinach & cottage cheese curry</i>	\$72	\$89
① Spinach & dal curry 印式菠菜豆咖喱 	<i>Spinach and black chana in masala spices</i>	\$74	\$94
① Butter, plain or garlic naan 牛油或原味或蒜蓉烤包			\$29
① Plain roti 印式烤包			\$29
① Pulao rice 印式黃飯			\$18
① Cucumber raita 青瓜乳酪			\$44
① Papadum (4pcs) 印度脆餅 (四塊)			\$21

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	\$145
Australian pork chop 澳洲豬扒 280gm	\$221
South China sea king prawns (3pcs) 扒大蝦皇 300gm	\$360
Canadian Angus rib eye steak 加拿大安格斯肉眼 300gm	\$364
U.S. Angus sirloin steak 美國安格斯西冷 270gm	\$326
New Zealand premium sirloin steak 紐西蘭安格斯西冷 270gm	\$264
Australian aged beef tenderloin 澳洲牛柳 170 gm	\$347
Australian petit mignon 澳洲細牛柳 120 gm	\$243
New Zealand lamb chops with rosemary sauce 紐西蘭羊排 250gm	\$304

*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

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|--|-------|
| Ⓐ Grilled calf's liver and bacon with onions 扒牛肝煙肉伴洋葱配燒汁 | \$146 |
| Ⓐ Whole New Zealand sole fillet with herbed butter 600 gm or off the bone
<i>served with roasted new potatoes and garden vegetables</i>
紐西蘭原條龍脷魚 | \$232 |

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Desserts

- Ⓛ Marmalade & chocolate mousse cake 橙醬朱古力慕絲蛋糕 \$57
- Ⓛ Baked Granny Smith apple tart on puff pastry \$67
 served with vanilla ice cream 焗青蘋果撻配雲呢拿雪糕
- Ⓛ Chocolate brownies 朱古力布朗尼 \$52
With a scoop of vanilla ice cream, add \$24 伴雲呢拿雪糕一球, 加 \$24
- Ⓛ Bread & butter pudding with vanilla sauce 麵包布甸配雲呢拿汁 \$56
- Ⓛ Summer pudding with berries and clotted cream 夏日布甸配英式忌廉 \$75
- Ⓛ New York cheesecake 紐約芝士餅 \$57
- Ⓛ Vanilla crème brûlée 法式香草焦糖燉蛋 \$45
- ⒶⓁ FCC's famous hot soufflé (*please allow 25 minutes*) \$72
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
- ⒶⓁ Peach jubilee with vanilla ice cream (for two) \$194
 火焰蜜桃伴雲呢拿雪糕(兩位用)
- Ⓥ Mixed berries 鮮雜草莓 \$74
- Ⓥ Seasonal mixed fresh fruit platter 精選鮮果碟 \$74
- Ⓛ Häagen-dazs ice cream: *strawberry or Belgian chocolate* Per scoop/球 \$52
 哈根達斯雪糕: 草莓 或 比利時朱古力
- Ⓥ Sorbet: *fresh lime* 雪葩: 香檸 Per scoop/球 \$52

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Coffee & Tea

Nespresso Coffee

Lungo Forte (regular)	\$28
Espresso Forte	\$28
Espresso Forte - Double	\$35
Americano	\$28
Macchiato	\$33
Cappuccino	\$32
Caffè Latte	\$33
Lungo Decaffeinato	\$28
Vanilla Flavored Coffee	\$28
Caramel Flavored Coffee	\$28
Mocha	\$39
Ristretto Origin India <i>(intense & spicy)</i>	\$28
Espresso Origin Brazil <i>(sweet & smooth)</i>	\$28

Tea

English breakfast 英式紅茶	\$24
Ceylon 錫蘭紅茶	\$22
Earl grey 伯爵紅茶	\$24
Darjeeling 大吉領茶	\$24
Orange pekoe 橙茶	\$24
Camomile 洋甘菊茶	\$24
Peppermint 薄荷茶	\$24
Ginseng 花旗參茶	\$39
Iced tea 凍檸檬茶	\$24
Green tea 綠茶	\$24
Ginger tea 薑茶	\$22

Fruit tea

Strawberry & mango 草莓芒果茶	\$24
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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)

\$58
\$58

Per person

\$21
\$21
\$35

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