# Appetizers and Soups

| Crispy scallops in filo pastry with Japanese bean paste dressing<br>炸龍鬚帶子配日式麵醬汁   | \$102      |
|---|------------|
| Scottish smoked salmon with horseradish cream and caper<br>蘇格蘭煙三文魚配辣根忌廉及水瓜豆   | \$114      |
| ⑥♥ Mediterranean salad with avocado<br>牛油果地中海沙律   | \$100      |
| FCC rockfish soup   | Small \$60 |
| Seafood & tomato broth flavoured with saffron   |            |
| 外國記者會特色海鮮湯  | Large \$88 |
| Salads  |            |
| FCC Caesar salad<br>外國記者會特色凱撒沙律   | \$120      |
| with grilled spiced sumac chicken breast  | \$168      |
| with prosciutto 配意大利煙豬腿   | \$170      |
| with grilled salmon steak 配扒三文魚   | \$218      |
|   | <i> </i>   |
| ©   | \$123      |
| Zucchini, avocado, dried fruit, 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   |            |
| G Mediterranean salad   | \$123      |
| Cherry tomatoes, mozzarella, artichoke hearts, black olives<br>corn, carrots, capsicums and pine nuts on mesclun<br>地中海沙律 | φτζΟ       |
|   |            |

 $\bigcirc$  - Lacto-ovo Vegetarian  $\bigcirc$  - Vegan  $\bigcirc$  - Gluten-Free  $\land$  -Contains Alcohol

## Main Courses

| ۸ | Mediterranean herbs marinated chicken supreme<br>with avocado & cucumber tsatziki<br>地中海香草醃雞胸伴牛油果青瓜乳酪               | \$156 |
|---|---|-------|
| ۸ | Pork schnitzel served with fries, salad and creamy mushroom sauce<br>酥炸豬肉伴薯條沙律配白菌汁                                  | \$156 |
| ٨ | Seared New Zealand halibut fillet with crabmeat sauce 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 | \$195 |
| ٨ | Boneless ox-tail stew in red wine sauce<br>roasted shallots, asparagus and shaved parmesan<br>燴牛尾肉伴露荀、燒乾蔥及芝士片       | \$166 |
| V | Charred Mediterranean vegetable and asparagus with pesto 炭燒地中海蔬菜伴露荀配紫蘇醬   | \$143 |

(A) Fettuccine with scallops, crabmeat, sun-dried tomatoes and snow peas \$216 帶子蟹肉闊條麵

 $\bigcirc$  - Lacto-ovo Vegetarian  $\bigcirc$  - Vegan  $\bigcirc$  - Gluten-Free  $\land$  -Contains Alcohol

## Indian Dishes

| *            | <b>Mutton kofta vindaloo                                   </b>                                     |      | /regular<br>\$160 |
|--------------|---|------|-------------------|
| *            | Paneer & chicken korma<br>邱式雞肉芝士咖喱  | \$92 | \$120             |
|              | Dahi wala chicken kebab <i>拳</i><br><i>Tandoori spices and yoghurt marinated chicken</i><br>印式雞胸片串燒 | \$78 | \$98              |
|              | Kadhi biryani rice ≁<br>香辣紅花咖喱飯   |      |                   |
|              | With choice of: fish 魚肉   |      | \$166             |
|              | <i>lamb</i> 羊肉  |      | \$157             |
|              | <i>chicken</i> 雞肉   |      | \$117             |
|              | ● vegetables 雜菜   |      | \$109             |
| *            | Chicken tikka masala≁<br>馬沙拉雞咖喱   | \$87 | \$116             |
| () *         | Palak paneer masala<br><i>Spinach &amp; cottage cheese curry</i><br>印式菠菜芝士咖喱                        | \$72 | \$89              |
| •            | Spinach & dal curry A<br>Spinach and black chana in masala spices<br>印式菠菜豆咖喱                        | \$74 | \$94              |
|              | Butter, plain or garlic naan 牛油或原味或蒜蓉烤包   |      | \$29              |
| V            | Plain roti 印式烤包   |      | \$29              |
| V            | Pulao rice 印式黃飯   |      | \$18              |
|              | Cucumber raita 青瓜乳酪   |      | \$44              |
| $\mathbf{V}$ | Papadum <i>(4pcs)</i> 印度脆餅 <i>(四塊</i> )   |      | \$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)

● Lacto-ovo Vegetarian ● – Vegan ● – Gluten-Free ● – Contains Alcohol

# From the Grill

| 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 |
| 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 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

 A 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 | \$190                                       |  |
|--|---|--|
| served with mashed potatoes and kenya beans            |   |  |
| 扒荷蘭牛肝煙肉伴洋蔥圈薯蓉幼邊豆                                       |   |  |
|  | served with mashed potatoes and kenya beans |  |

\$232

 Whole New Zealand sole with herbed butter 600 gm served with roasted new potatoes and garden vegetables 紐西蘭原條龍脷魚

● Lacto-ovo Vegetarian ● Vegan ● Gluten-Free ● Contains Alcohol

## Desserts

| Marmalade & chocolate mousse cake<br>橙醬朱古力慕絲蛋糕  | \$57 |
|---|------|
| Chocolate brownies 朱古力布朗尼<br>With a scoop of vanilla ice cream, add \$24<br>伴雲呢拿雪糕一球, 加 \$24  | \$52 |
| Baked Granny Smith apple tart on puff pastry,<br>served with vanilla ice cream<br>焗青蘋果撻配雲呢拿雪糕 | \$67 |
| Summer pudding with berries and clotted cream<br>夏日布甸配英式忌廉                                    | \$75 |
| New York cheesecake<br>紐約芝士餅  | \$57 |
| Vanilla crème brûlée<br>法式香草焦糖燉蛋  | \$45 |

● - Lacto-ovo Vegetarian ● - Vegan ● - Gluten-Free ● - Contains Alcohol

### Desserts

| $\heartsuit$ | Mixed berries<br>鮮雜草莓  |             | \$74 |
|--------------|--|-------------|------|
| V            | Seasonal mixed fresh fruit platter<br>精選鮮果碟  |             | \$74 |
|              | Häagen-dazs ice cream:<br><i>Strawberry or Belgian chocolate</i><br>哈根達斯雪糕: <i>草莓 或 比利時朱古力</i> | Per scoop/球 | \$52 |

♥ Sorbet: fresh lime 雪葩: 香檸 Per scoop/球 \$52

 $\bigcirc$  - Lacto-ovo Vegetarian  $\bigcirc$  - Vegan  $\bigcirc$  - Gluten-Free  $\land$  -Contains Alcohol

# Coffee & Tea

#### **Nespresso Coffee** Tea English breakfast 英式紅茶 \$24 \$28 Lungo Forte (regular) \$28 Ceylon 錫蘭紅茶 \$22 Espresso Forte Earl grey 伯爵紅茶 \$24 Espresso Forte - Double \$35 \$24 Darjeeling 大吉領茶 Americano \$28 \$24 \$33 Orange pekoe 橙茶 Macchiato \$24 **\$32** Chamomile 洋甘菊茶 Cappuccino \$24 Peppermint 薄荷茶 Caffè Latte \$33 \$39 \$28 Ginseng 花旗參茶 Lungo Decaffeinato \$39 Iced tea 凍檸檬茶 \$24 Mocha \$24 Vanilla Flavored Coffee \$28 Green tea 綠茶 **Caramel Flavored Coffee** \$22 \$28 Ginger tea 薑茶 Ristretto Origin India (intense & spicy) \$28 Espresso Origin Brazil (sweet & smooth) \$28 Fruit tea Strawberry & mango 草莓芒果茶 \$24

#### Additional for iced serving: \$2

| <u>Chinese tea</u> | Per pot         | Per person |
|--------------------|-----------------|------------|
|                    | (3 persons or m | ore)       |
| Pu erh 普洱          | \$58            | \$21       |
| Jasmine 香片         | \$58            | \$21       |
| Longjing 龍井        |                 | \$35       |

● - Lacto-ovo Vegetarian ● - Vegan ● - Gluten-Free ● - Contains Alcohol