THE FOREIGN CORRESPONDENTS' CLUB

香港外國記者會

SINCE 1943

A LA CARTE



The Foreign Correspondents' Club, Hong Kong, is among the most famous press clubs in the world and has the best club bar in Asia. It is housed in the beautiful and historic Ice House, acclaimed by members and guests alike for having the most character and atmosphere of any private club in Hong Kong. The FCC remains Hong Kong's most popular meeting place for members of the press and for a host of like-minded associate members. It has first-class yet well-priced dining, meeting, conference and event facilities. It is an important media hub providing a rare neutral platform for an impressive selection of local and international speakers.

The FCC was founded in Chongqing in 1943, moved to Nanking and then onto Shanghai. After the regime change in Shanghai in 1949, the Club moved to Hong Kong and into a magnificent mansion on Conduit Road, then to the Hilton Hotel and Sutherland House in the 1960s and '70s. It has been in its current location since 1982.

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The FCC plays an important media role in Asia and remains proud of its impeccable press heritage, including its use as a base for correspondents during the war in Vietnam. Today's FCC membership comprises journalists, business people, lawyers, diplomats and other professionals who enjoy the Club's restaurants, bars, banquet rooms and speaker events. This diverse group has just one thing in common: they are all members of one of the greatest clubs on earth.

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fcchk.org fcchkfcc fcchk

+852 2844 2806

restaurant@fcchk.org

Please advise us if you have any special dietary requirement

Monday-Wednesday 07:30-00:00 | Thursday-Saturday 07:30-01:00 | Sunday 10:00-00:00
Public Holidays: Sunday-Wednesday 10:00-00:00 | Thursday-Saturday 10:00-01:00

***Last order for food items: 22:45**

APPETIZERS & SALADS

Grilled salmon green asparagus and mixed leaves with anchovy dressing $198
烤三文魚伴露筍田園沙律配銀魚汁 G

Salade Niçoise $175
Canned Spanish white tuna belly, marinated olives, beans, boiled egg and anchovies
尼高斯沙律

Marrakech tabbouleh bowl $132
Herby tabbouleh, spinach & pea falafel, hummus, pita bread, grilled halloumi, baba ganoush, marinated olives
馬拉喀什穀物沙律 L

Mediterranean salad $128
Cherry tomatoes, mozzarella, artichoke hearts, black olives, corn, carrots, capsicums and pine nuts on mixed leaves
地中海沙律 L

Superfood bowl $128
Mix of sprouted walnut, quinoa, blueberries, pomegranate, goji berries, avocado, kale and beetroot
營養之選 - 藜麥牛油果沙律 V
核桃、藜麥、藍莓、石榴、杞子、牛油果、紅菜頭和羽衣甘藍

FCC Caesar salad $120
外國記者會特色凱撒沙律

Upgrade your salad
可選擇升級配料：

- Charred salmon fillet 烤三文魚柳 $98
- Smoked salmon 煙燻三文魚 (4 pieces) $78
- Prosciutto 意大利風乾火腿 $65
- Grilled spice chicken breast 烤風味雞胸肉 $60

SOUPS

FCC rockfish soup $108
Seafood and tomato broth flavoured with saffron
外國記者會特色海鮮湯 A

French onion soup with gruyère crouton $80
法式洋蔥湯配芝士脆包粒 A

Hot & sour soup $68
素酸辣湯 V

Cream of tomato soup with garlic croutons $58
鮮茄忌廉湯 L

Chinese soup of the day $65
是日中式例湯


FCC rockfish soup

MAIN COURSES

SELECTION OF FRIES： french fries or steak fries

Broiled U.S. striploin with green peppercorn sauce $305
Served with fries and vegetables
扒美國西冷配青胡椒汁伴薯菜 (10 oz) A

Grilled lamb chops with seasonal vegetables and potatoes $226 2 chops / $326 3 chops
烤羊排伴薯菜 A

Pacific grouper in Suquet de Peix $188
Olive tapenade, fennel & cherry tomato confit and saffron potato
歐陸式燴太平洋石斑柳配橄欖醬 A G

Barbecued baby back ribs with fries and mixed salad $175
美式燒豬肋骨伴薯條配田園沙律 A G

Grilled calf's liver and bacon with onions $158
扒牛仔肝煙肉伴洋葱配燒汁 A

Beef Stroganoff with steamed rice $148
俄式牛肉飯 A

Fish & chips $108 2 pieces / $158 3 pieces
炸魚薯條

Grilled British Cumberland Cheese Sausage & Mash $138
扒英國昆布蘭芝士腸伴薯蓉

Japanese Chicken Teriyaki $178
Wasabi mashed potato, mini eggplant, baked tomato
日式照燒雞配芥末薯蓉、迷你茄子及焗蕃茄

Seared Pacific barramundi with ratatouille $148
香煎盲鱔魚柳伴燴時蔬及香醋汁


Barbecued baby back ribs with fries and mixed salad

Steak & kidney pie $125
牛扒腰批 A

Chili con carne with steamed rice and corn chip $118
墨西哥辣肉醬腰豆

Shepherd's pie $118
焗牧羊人批 A

Chicken & mushroom pie $118
雞肉白菌批 A

All day breakfast $112
Two eggs (CHOICE OF COOKING STYLE) served with baked beans, mushrooms, grilled tomatoes, hash brown, bacon, sausage and ham with toast and jam
全日早餐
包括兩顆雞蛋 (請選擇一種煮法) 搭配番茄醬焗豆、蘑菇、烤番茄、脆薯餅、煙肉、香腸和火腿，搭配多士和果醬

Eggs Benedict $95
英式菠菜火腿水波蛋鬆餅

Omelette $88
自選全蛋或蛋白奄列
Whole eggs 全蛋 **or** Egg whites 蛋白

CHOICE OF ANY TWO FILLINGS
任選兩種餡料：

- Parmesan cheese 巴馬臣芝士
- Goat cheese 山羊芝士
- Ham 火腿
- Sausage 香腸
- Tomato 番茄
- Mushrooms 蘑菇
- Capsicum 甜椒
- Onions 洋蔥
- Fine herbs 香草

Chef's Recommendation | V Vegan | L Lacto-ovo Vegetarian | G Gluten-Free | A Contains Alcohol

PASTA

Bolognese 番茄肉醬 A $118

Basil & tomato 番茄、羅勒醬 V $108

Carbonara 卡邦尼 A $108

Spinach & pesto 菠菜、松子青醬 L $108

Aglio e Olio 香蒜橄欖油 L $108

CHOICE OF YOUR OWN HOME-MADE PASTA

自選意大利麵（一款）：

Spaghetti意大利粉 / Fettuccini 寬條麵 / Bucatini 吸管粉 / Penne Rigate 長尖通粉 / Linguini 扁意粉 / Fusilli Lunghi Bucati 捲捲意粉

FCC'S HANDMADE PIZZA

Burrata tomato $188
Sliced tomatoes, Burrata, black truffle oil, rocket, tomato sauce
番茄、流心布袋芝士、火箭菜、番茄醬、黑松露油 L

Meat devil $148
Pork sausage, nduja, pepperoni, parma ham, tomato sauce, mozzarella
巴馬火腿、豬肉腸、雜錦意大利辣肉腸、水牛芝士、番茄醬

Margherita $128
Mozzarella, tomato & basil base
水牛芝士、番茄及羅勒醬 L

CHOICE OF ANY EXTRA TOPPING

可選擇任何額外配料：

- Anchovy 銀魚柳 $27
- Chorizo 西班牙辣肉腸 $27
- Danish blue cheese 丹麥藍芝士 $27
- Kalamata olives 希臘橄欖 $27

SANDWICHES

Wagyu steak baguette sandwich $168
Layered with caramelized onions, lettuce & tomato; served with salad & horseradish mayo
烤和牛法式三文治

Sourdough Reuben $128
Toasted sourdough with pastrami, sauerkraut, Cheddar cheese, mustard and onions
魯賓酸種麵包三文治

FCC club sandwich $118
Pastrami, chicken breast, bacon, eggs, cucumber, tomato & lettuce
外國記者會公司三文治

Jumbo chili hot dog $92
Topped with chili con carne & cheese with coleslaw
珍寶辣肉醬熱狗 A

BURGERS

Australian Wagyu beef $158
Layered with iceberg lettuce, onion, cucumber & tomato
澳洲和牛漢堡 (200 gram)

U.S. Angus beef $128
Layered with iceberg lettuce, onion, cucumber & tomato
美國安格斯漢堡 (200 gram)

Cajun chicken cheese burger $124
Chicken tender patty with tomato salsa, cheddar cheese
香辣雞肉芝士漢堡

Portobello & avocado $108
Layered with iceberg lettuce & tomato; served with tofu mayo
牛油果及烤大啡菇漢堡 L

*All sandwiches & burgers served with choice of fries & salad 所有三文治和漢堡均配薯條及沙律

BUILD YOUR OWN SANDWICH

- Smoked salmon 煙燻三文魚 $112
- Pastrami 五香煙燻牛肉 $112
- Ham & gruyère 火腿和古老也芝士 $112
- Avocado 牛油果 (whole) V $98
- Tuna mayo 吞拿魚蛋黃醬 $98
- Chicken breast 雞胸肉 $92

BREAD SELECTION

- Sliced white 白方包三文治 L
- Sliced wheat 麥方包三文治 L
- Grilled Panini 意大利長麵包 V
- Sourdough 酸種麵包 V
- Gluten-free 無麩質麵包 V G
- Baguette 法式長麵包 V

EXTRA GARNISHES

- Smoked salmon 煙燻三文魚 $45
- Gruyère 古老也芝士 $28
- Chicken breast 雞胸肉 $30
- Pastrami 五香煙燻牛肉 $27
- Avocado 牛油果(half) $27
- Bacon 煙肉 $25

*All sandwiches & burgers served with choice of fries & salad
所有三文治和漢堡均配薯條及沙律



HEALTHY LIFESTYLE / SUSTAINABLE & VEGAN

Steamed Sustainable Cod Fish fillets with duo garlic and glass vermicelli in lotus leaf $218
竹籠荷葉 · 金銀蒜粉絲蒸鱈魚腩

Steamed silken tofu with Sichuan spicy termite mushroom $118
麻辣川油雞塚菌蒸滑豆腐 V

Eggplant parmigiana with tomato coulis and herb oil $118
意大利巴馬芝士焗茄子配鮮茄茸及香草油 L

Miso cauliflower rice with tempura snow fungus $118
味噌椰菜花米伴天婦羅雪耳 V

"A healthy food for a wealthy mood"

Vegan jambalaya with romesco aubergine $118
西班牙素雜錦燴飯配特式烤茄子 V G

Please inform us if you have any food allergies or intolerance

INDIAN DISHES

Available from 12:00noon - 2:45pm & 5:45pm - 10:50pm
● Small ● Regular

Mutton kofta vindaloo* $143 ● $168 ●
印式羊肉咖喱

Tandoori chicken $118 ●
天多利烤春雞 (half)

Prawn anarkali* $135 ● $178 ●
印式鮮蝦番茄醬咖喱

Chicken tikka masala* $108 ● $138 ●
馬沙拉雞咖喱

Chicken rogan josh or vindaloo* $108 ● $138 ●
馳名雞肉咖喱或香辣雞肉咖喱

Chicken tikka $108 ● $138 ●
烤雞柳伴雜菜沙律

Lamb rogan josh or vindaloo* $140 ● $182 ●
馳名羊肉咖喱或香辣羊肉咖喱



Fish goa* $148 ● $208 ●
印式高亞魚咖喱

Palak paneer masala* $95 ● $118 ●
印式菠菜芝士咖喱 L

Spinach & dal makhani* $92 ● $112 ●
印式菠菜豆咖喱 L

*Served with pulao rice and papadums or half portion of naan (butter, plain or garlic)
可選搭配印度黃飯和脆餅或半份印式烤餅(牛油、原味或香蒜可供選擇)

Chickpea & dal masala* $92 ● $112 ●
印式雜豆咖喱 L

Kadhi biryani 香辣紅花咖喱飯

Chicken 雞肉	$98 ●	$138 ●
Lamb 羊肉	$138 ●	$168 ●
Fish 魚肉	$138 ●	$178 ●
Vegetables 雜菜	$92 ●	$128 ●

Butter, plain or garlic naan or plain roti $35
牛油/原味 L /蒜蓉烤餅 L /印式薄餅 V

Pulao rice 印度黃飯 V $22

Cucumber raita 青瓜乳酪 L $48

Papadum 印度脆餅 (4 pieces) V $20

ASIAN CLASSICS

Unagi Kabayaki served with steamed rice, pickled daikon and miso soup $178
蒲燒鰻魚飯配味噌湯

Thai style seafood & green papaya salad $138
Shrimps, mussels, calamari with chili & coriander dressing
泰式海鮮青木瓜沙律
*Vegan option available 可選擇全素

Hainan chicken rice $138
Chicken Leg or Chicken Breast
海南雞飯 (雞腿或雞胸)

Malaysian char kway teow with Prawns and Chinese preserved sausages $108
馬來西亞炒貴刁

Thai green curry with chicken, sweet basil, baby eggplants and rice $118
泰式雞肉青咖喱配金不換及茄子

Indonesian chicken satay skewers with peanut sauce and condiments $97
印尼沙嗲串燒雞配花生醬汁 (6 pieces)

Thai fish cakes with sweet chili sauce and pickled cucumber $76
泰式魚餅配甜辣醬及醃青瓜 (6 pieces)

Indian vegan samosa with spicy mint dip $78
印式雜菜咖喱角配薄荷汁 (3 pieces) V

HONG KONG FAVOURITES

Grouper and broccoli ragout with bean sauce in clay pot $172
豉汁西蘭花斑片煲

Stir-fried skinless chicken with shallots and preserved beans in clay pot $128
乾蔥豆豉雞煲

Stir-fried ho fan noodles with sliced beef and bean sprouts $128
乾炒牛河

Singapore noodles $112
星洲炒米
*Vegan option available 可選擇全素

Braised beancurd and fried gluten puff in clay pot $103
紅燒生根豆腐煲

Yeung Chow fried rice $102
揚州炒飯

Wonton noodle soup $95
鮮蝦雲吞麵

Poached pork & vegetable dumplings with dark vinegar $92
蒸豬肉餃配鎮江醋

Sautéed seasonal vegetables with garlic $92
蒜茸炒時蔬 V

Mixed grain fried rice with vegetables $98
雜菜粒炒五穀飯 V

DESSERTS

Rhubarb and apple crumble with vanilla sauce $85
芋荚蘋果甘寶配雲呢拿汁

Chocolate lava tart with vanilla ice cream $82
焗流心朱古力撻配雲呢拿雪糕

Seasonal mixed fruit platter $80
精選鮮果拼盤

Summer pudding with berries and clotted cream $88
夏日布甸配英式忌廉

Marmalade & chocolate mousse cake $75
橙醬朱古力慕絲蛋糕

New York cheesecake $75
紐約芝士餅

Bread & butter pudding with vanilla sauce $68
麵包布甸配雲呢拿汁

Sorbet: fresh lime $55
雪葩：香檸 per scoop/球

Vanilla crème brûlée $58
法式香草焦糖燉蛋

Mövenpick ice cream $45
Vanilla / strawberry per scoop/球
Swiss chocolate
莫凡彼雪糕:雲呢拿 / 草莓 / 瑞士朱古力

EXTRA CARBS:

Brown Rice	糙米飯	$19
Quinoa	藜麥飯	$14
Congee	白粥	$14
Steamed Rice	白飯	$13