

Orchid Country Club



农历新年菜单 CNY A La Carte Menu





p q			
小食 Appetizers	member price	肉类 Meat	member price
极品酱青瓜海蜇头 XO Sauce Marinated Jellyfish Head with Cucumber	\$12	粤式脆皮烧鸭 Crispy Roasted Duck	\$68 (全只 whole)
脆炸五香 Crispy Ngoh Hiang	\$11		12 \$21 /hole) (半只 half)
黄金炸松菇 Crispy Beech Mushroom with Salted E	\$10 Egg Yolk	铁板娘惹鸡柳 Sizzling Nonya Chicken	\$20
柠香金沙鱼皮 Crispy Fish Skin with Salted Egg Yolk	\$14	铁板黑椒猪软骨 Sizzling Pork Cartilage with Black Pepper Sau	<b>\$20</b> uce
贺年食品 CNY Specials		龙眼咕噜肉 Sweet and Sour Pork with Longan	\$20
· 发财鱼生捞起 Salmon Fish Lo Hei	\$58 \$88 (中 medium) (大 large)	蒜香烧汁牛柳粒 Sauteed Diced Beef Fillet with Garlic and BBQ Sauce	\$28
加三文鱼 Add Salmon Fish	<b>\$12</b> (碟 plate)	海味 Dried Seafood	
鲍鱼捞起 Abalone Lo Hei	\$88 \$128 (中 medium) (大 large)	蚝皇八头溏心干鲍 Braised Sun-Dried Abalone (Sized 8-Head)	<b>\$188</b> (位 person)
发财好市 Braised Dried Oyster and Black Moss	\$30	in Oyster Sauce 蚝皇十六头溏心干鲍	\$98
鲍鱼发财好市 Braised Abalone and Dried Oyster	\$68	Braised Sun-Dried Abalone (Sized16-Head) in Oyster Sauce	(位 person)
with Black Moss 汤羹 鱼翅 Soup & Shark'	s Fin	蚝皇煎酿海参 Pan-Fried Sea Cucumber Stuffed with Minced Pork in Oyster Sauce	\$48
迷你佛跳墙 Mini Buddha Jumps Over the Wall	\$48	鹅肝酱带子烩花胶筒 Braised Sun-Dried Hua-Jiao Fish Maw with Foie Gras Sauce and Scallop	<b>\$24</b> (位 person)
红烧蟹肉大包翅 Braised Superior Shark's Fin with Crab	\$58 omeat	宫廷一品煲 Emperor Stew	\$48

\$18

\$10

发财鱼生捞起 Salmon Fish Lo Hei

(位 person)



Braised Shark's Fin with Dried Seafood

柠香金沙鱼<mark>皮</mark> Crispy Fish Skin with Salted Egg Yolk





蒜香烧汁牛柳粒 Sauteed Diced Beef Fillet with Garlic and BBQ Sauce







红烧海味翅

虫草花鲜菇素汤

		AUGANGANGA	
鱼 Fish	member price	蔬菜 豆腐 Vegetable & Tofu	member price
油浸笋壳 Crispy Marble Goby (Soon Hock) with Premium Soya Sauce	\$45 (~600g) \$75	上汤蒜子浸苋菜 Poached Chinese Spinach in Superior Broth with Garlic	\$18
剁椒菜脯蒸老虎斑	(~1kg)	三皇蛋苋菜 Poached Chinese Spinach with Assorted Eggs in Superior Stock	\$18
Steamed Tiger Garoupa with Chye-Poh and Chopped Chili	(~600g) \$75 (~1kg)	蚝皇花菇扒西兰花 Braised Broccoli & Shitake Mushroom with Premium Oyster Sauce	\$18
娘惹蒸生鱼片 Steamed Snakehead Fish Slices with Nonya Sauce	\$20	虫草花百合香港芥兰 Stir-Fried Hong Kong Kailan with Cordeyceps Flower and Lily Bulb	<b>\$</b> 18
砂锅豉汁凉瓜生鱼片 Snakehead Fish Slices Braised	\$20	瑶柱黄金砖 Braised Homemade Tofu with Dried Scallop	\$18
with Bitter Gourd & Black Bean		红烧野菌豆腐煲 Braised Tofu with Roast Pork in Claypot and Wild Mushroom	\$20
虾 Prawn 金瓜奶皇焗龙虾	\$38	粉面饭 Noodle & Rice	
Baked Lobster with Creamy Pumpkin Sauce 药膳花雕醉虾煲	(位 person) \$28	滑蛋海鲜河粉 Wok-Fried Hor-Fun with Seafood in Egg Sauce	\$18
Poached Prawn with Herbal Chinese Wine Broth in Clay Pot		港式干炒牛河 Stir-Fried Hor-Fun with Beef in Hong Kong Style	\$18
金箔脆虾球 De-Shelled Prawn with Mayonnaise & Corn Flake	\$28	上汤大虾煎生面 Pan-Fried Crispy Noodle with Prawn	\$26
黄金甲大虾 Sauteed Prawn with Salted Egg Yolk	\$26	极品酱脆米海鲜炒饭 Seafood Fried Rice with XO Sauce and Crispy Rice	\$18
		野菌素炒饭 Vegetarian Wild Mushrooms Fried Rice	\$16
		素松菇焖伊面 Braised Ee-Fu Noodle with Beech Mushroom	\$18
油浸笋壳 金瓜! Crispy Marble Goby with Soya Sauce Baked Lobster with	奶皇焗龙虾 Pumpkin Sauce	甜品 Dessert	
Sales costs in in		豆沙锅饼 Red Bean Paste Pancake	\$12
		红莲炖桃胶 (热) Double Boiled Peach Resin with Lotus Seed and Red Date (Hot)	<b>\$6.5</b> (位 person)
金箔脆虾球 De-Shelled Prawn with Mayonnaise & Corn Flake	黄金甲大虾 Salted Egg Yolk	银杏芋泥 (热) Yam Paste with Ginkgo Nut (Hot)	\$6.5 (位 person)
		青柠雪葩香茅冻 (冷) Lemongrass Jelly with Lime Sherbet (Chilled)	\$6.5 (位 person)
		杨枝甘露 (冷) Chilled Mango, Pomelo & Sago (Chilled)	<b>\$6.5</b> (位 person)







青柠雪葩香茅冻 Lemongrass Jelly with Lime Sherbet

