

Welcome to my menu for The Hong Kong Club.

Working with Chef Fuhai, we have created a modern-day story, inspired by traditional Cantonese cooking. Using carefully sourced ingredients from our local partners. With time-honoured techniques, we have curat-ed a menu with punchy flavours and the occasional edgy twist.

– Alexander Moser, Executive Chef

## D I M S U M

### Crystal dumplings

- Cauliflower, red and chinese cabbage 匹 480
- Prawns, asparagus and crispy garlic 780

### Shumai

- Lobster, crab and spinach 匹 880
- Pork, pancetta and scallions 420

### Bao

- Mixed mushrooms, soy and oyster sauce 匹 520
- Curry, bean curd and carrots 380
- Classic barbequed, pork or chicken 480

### Shanghai

- Boletus, shimeji mushrooms and black pepper 380
- Chicken, broth, ginger and scallions 580

HKC signature dish 匹

All prices are in Indian rupees and inclusive of all government taxes

### Crispy fried

- Taro and coconut, dried chilli sauce 420
- Scallops, black beans and crushed pepper ₹ 880

### Boiled

- Water chestnuts and garlic chives 420
- Pumpkin and roasted sesame seeds 380

### Lotus leaf wrapped glutinous rice

- Edamame and scallions 320
- Chicken and eryngii mushrooms 320

## A P P E T I S E R S

■ Marinated green asparagus, mustard oil	520
■ Pickled radish, chilli and soy	320
■ Crushed cucumbers and black vinegar	320
■ Shredded potatoes, chilli and rice vinegar	320
■ Lotus root, home-made chilli sauce	480
■ Crunchy endives pickled vegetables, peanut mustard	480
■ Crispy turnip cake with hoisin vinaigrette	380
■ Pork belly cucumber, ginger and sesame dressing	520
■ Cantonese chicken 𠵼 chinese vinegar and soy	680
■ Roasted duck salad pomelo, pine nuts and shallots	480
■ Marble boiled duck egg crispy cured pork, chestnuts and string beans	420
■ Cuttlefish salad orange, sweet basil and bok choy	680

## S O U P S

■ Clear mushroom broth, kashmiri morels	1280
■ Lobster wontons, hot and sour	1180
■ Pork ribs and papaya	980

HKC signature dish 𠵼

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## STEAM

- Tofu  
shiitake mushrooms, green beans and peanuts 1380
- Bok choy, garlic chives, lime and light soy 680
- Fresh fish, light soy, ginger and scallions 1580
- Pork riblets, taro and chilli flakes 1180
- Chicken feet, barbeque sauce, garlic chips 匹 780

HKC signature dish 匹

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## BARBEQUE

- Hong kong duck  
barbeque sauce and mini bao 1880
- Crispy pork belly and kasundi mustard 1480
- Char siu, barbecued pork  
five-spice, honey and apricots 880
- Stuffed quail, ceps and bamboo shoots ₹ 880

HKC signature dish ₹

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## W O K

■ Baby carrots 卍	
corn, onion seeds and garlic chives	680
■ Spinach, young garlic, chilli and rice wine	520
■ Tofu, ceps, black fungus	
enoki and bamboo shoots	1120
■ Green asparagus, morels and lotus roots	1180
■ Crispy string beans and chinese olives	580
■ Cantonese lobster 卍	
black bean sauce, egg and chilli	2980
■ Battered tiger prawns	
curry leaves and burnt garlic	1880
■ Atlantic scallops	
preserved olives and black fungus	3480
■ Free-range chicken	
black beans, peppers and scallions	980
■ Pork loin	
broccoli, baby corn and spring onions	880
■ Mulwarra lamb loin	
sha cha sauce and snow peas	2580

HKC signature dish 卍

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## R I C E

- Steamed rice 580
- Wok-fried bamboo and red rice preserved olive leaves 920
- Pork and shiitake mushroom fried rice 880
- Congee chicken, duck egg, crispy shallots and ginger 880
- King crab and asparagus fried rice 1380

## N O O D L E S

- Chow mein spring onions, garlic chives and bean sprouts 720
- Crispy noodles 卍 fungus, shiitake mushrooms and vegetables 920
- Flat rice noodles, egg, prawns and cuttlefish 920

HKC signature dish 卍

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## DESSERT

- Burnt fruit, wild honey and sesame 780
- Broken carrot cake  
fresh carrots, timur pepper and pistachio  
cardamom gelato 780
- Tipsy chocolate brownie  
old monk, caramelized hazelnuts gelato 780
- Classic crème brulee  
mango mille feuille and sorbet 780
- Iced bowl  
banana, blue berry, meringue and  
salted caramel ice cream 780