

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

C O L D A P P E T I S E R S

- Marinated green asparagus, mustard oil 580
- Spicy poached eggplant, roasted garlic 380
- Home cured cucumbers and black vinegar 380
- Steamed spinach salad, dried chili
sesame oil 380
- Chilled tofu, picante peanut sauce 520
- Crunchy endives
pickled vegetables, peanut mustard 480
- Roasted duck salad, pomelo, pine nuts
shallots 480

H O T A P P E T I S E R S

- Crispy turnip cake with hoisin vinaigrette 420
- Crispy lotus roots, potato and five spices 480
- Cantonese chicken 
chinese vinegar and soy 680
- Salty fish cake, minced pork and lotus stem 820
- Fried prawn toast, sesame, honey mustard dip 920

S O U P S

- Clear mushroom broth, kashmiri morels wonton 1280
- Seafood hot and sour soup, prawns
squid and lobster 1180
- Hand pulled noodle soup, chicken broth, vegetable
crispy shallots 980

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STEAM

■	Tofu	
	shiitake mushrooms, green beans and peanuts	1380
■	Cantonese steamed pumpkin, black beans	
	garlic	680
■	Fresh fish, light soy, ginger and scallions	1580
■	Tiger prawns, stocked egg white, light soya	
	spring onion	1020
■	Chicken feet, barbeque sauce, garlic chips 匹	820

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

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W O K

■ Tossed vegetables 匹	
lotus nut, onion seeds and garlic chives	720
■ Bok choy, young garlic, chilli and rice wine	680
■ Tofu, ceps, black fungus enoki and bamboo shoots	1120
■ Green asparagus, morels	1180
■ Crispy string beans and chinese olives	620
■ Cantonese lobster 匹	
black bean sauce, egg and chilli	2980
■ Battered tiger prawns curry leaves and burnt garlic	1880
■ Tossed chicken and cured cucumber, young garlic and ginger	980
■ Free-range chicken black beans, peppers and scallions	980
■ Braised pork belly, quail egg and bamboo shoot	880
■ Cantonese sweet and sour prawn, pork or chicken, crispy fried egg	1180

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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	920
■	Lamb fried rice, egg and vegetables	920
■	Prawn and asparagus fried rice	1180

N O O D L E S

■	Chow mein spring onions, garlic chives and bean sprouts	780
■	Crispy noodles <u>₹</u> fungus, shiitake mushrooms and vegetables	920
■	Flat rice noodles, bean sprouts, egg, prawns cuttlefish	920

DESSERT

■	Fresh 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