

Appetisers 熱盤

Ikayaka 日式烤魷魚		\$82
<i>grilled calamari with sake soya sauce & sashimi spice</i>		
Malaysian Satay (6 pcs) 馬來西亞沙爹(6串)	Chicken / 雞	\$58
<i>marinated beef or chicken grilled on skewers, served with peanut sauce</i>	Beef / 牛	\$60
Cambodian Marinated Beef Cubes 柬埔寨香煎牛肉粒		\$82
<i>marinated with lemongrass, kaffir leaves, galangal & garlic</i>		
Minced Pork Lettuce Wrap 泰式豬肉碎包		\$82
<i>sautéed minced pork with spicy lime sauce</i>		
Salt & Pepper Squid 椒鹽鮮魷魚		\$88
<i>lightly fried squid seasoned with salt & pepper</i>		
Chicken Quesadillas 墨西哥雞肉芝士烤餅		\$62
<i>with chicken, melted cheese in a lightly grilled tortilla</i>		
Bruschetta (6 pcs) 意式鮮茄多士 (6件) V		\$56
<i>toasted bread rubbed with pesto and topped with basil, tomato & olive oil</i>		
Mini Vegetable Samosas (6 pcs) 迷你素菜咖喱角 (6件) V		\$60
<i>mixed vegetables, herbs and spices, wrapped in crispy pastry</i>		
Nachos 墨西哥芝士粟米脆片		\$76
<i>tortilla chips layered with melted cheese, jalapenos, sour cream, guacamole & salsa</i>		
<i>add refried beans 豆蓉</i>	Sharing	\$114
<i>add beef bolognaise 肉醬</i>		\$25
		\$25
Mediterranean Dip Platter 中東醬伴彼得飽		\$78
<i>pita bread with tapenade, hummus and tzatziki dip celery & carrots sticks</i>		
Gold Wok-fried Prawns 黃金蝦碌		\$82
<i>with salty egg yolk sauce</i>		
Buffalo Chicken Wings (8 pcs) 脆炸香草雞翼 (8件)		\$72
<i>fried chicken wings, with celery & blue cheese dressing</i>		

V Vegetarian



Mild



Medium



Hot

Food Allergies

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Salads 沙律

Create Your Own Salad 自選沙律

\$82

Create your own salad comes with mixed leaves, tomatoes, cucumber & your choice of 3 of the following;

Grilled Chicken Breast 扒雞胸	Parma Ham 煙火腿
Smoked Salmon 煙三文魚	Tuna 吞拿魚
Bacon 煙肉	Boiled Egg 焗蛋
Cheddar Cheese 車打芝士	Blue Cheese 藍芝士
Avocado 牛油果	Haloumi 塞浦路斯乳酪
Goat's Cheese 羊奶芝士	Olives 橄欖
Beetroot 紅菜頭	Edamame 寇豆

Choice of dressing: Honey Lemon / Caesar / Italian / Balsamic and Olive Oil

Additional topping \$16 each

Barramundi and Green Mango Salad 鱸魚青芒果沙律

\$128

with fresh mesclun, cherry tomatoes & cucumber in lime chili sauce with macadamia nuts

Tangy Coconut Chicken Salad 辣椰子雞肉沙律

\$86

a Southeast Asian style salad with chicken, coconut, cucumber, chili, coriander & roast peanuts



Hebe Club Salad 本會特式沙律

\$86

fresh mesclun salad served with avocado, chicken breast, smoked ham, tomatoes, egg, prosciutto & Gruyere cheese

Spinach & Prawn Salad 菠菜大蝦沙律

\$108

with apple, avocado, pomelo, honey walnuts & strawberry balsamic dressing

Greek Salad 希臘沙律 **V**

\$82

with tomatoes, cucumber, onions, bell peppers, olives & feta cheese

Quinoa Asparagus & Sunflower Seed Salad 藜麥露筍沙律 **V**

\$98

with arugula, feta cheese & honey lemon dressing

Caesar Salad 凱撒沙律

Plain

\$72

fresh romaine lettuce, with classic Caesar dressing & croutons

Choice of chicken, smoked salmon or prawns

\$92

Avocado Crab Meat Salad 牛油果蟹肉沙律

\$128

crab meat tossed with mixed lettuce, avocado, tomato & mango salsa

Beetroot & Goat Cheese Salad 紅菜頭羊奶芝士沙律 **V**

\$98

with edamame & green lentils dressed with olive oil and wholegrain mustard

Healthy Glow Bowl 藜麥鷹咀豆沙律 **V**

\$98

with quinoa, avocado, crispy spiced chickpeas, mixed greens & raw red pepper sauce



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Soups 湯

Malaysian Coconut Chicken Soup 馬來西亞式椰子雞湯	\$60
<i>with stewed mushrooms, bean sprouts, baby corn & coriander</i>	
Pumpkin Soup 南瓜白豆藜麥湯 v	\$60
<i>with cannellini beans, sweet potatoes, quinoa & avocado</i>	
Chilled Spanish Gazpacho 西班牙凍湯 v	\$65
<i>a chilled blended soup containing French bread, tomatoes, green peppers, onion & garlic</i>	
Chinese Soup of the Day 中式例湯	\$50

Burgers & Sandwiches 漢堡及三文治

All sandwiches are served are served with French fries and your choice of white or whole-wheat bread.

Gourmet Beef Burger 純牛肉漢堡飽	\$88
<i>grilled beef patty smothered with onions, double cheese, pickles, lettuce & tomatoes</i>	
Chicken Burger 扒雞胸漢堡飽	\$78
<i>grilled chicken breast topped with sautéed onions, avocado, cheddar cheese, lettuce & tomatoes</i>	
Frankfurter Hot Dog 法蘭克福熱狗飽	\$75
<i>grilled jumbo frankfurter, topped with onions, tomatoes & relish in a hot dog bun</i>	
Steak & Cheese Sandwich 薄牛扒芝士三文治	\$82
<i>grilled minute steak, topped with sautéed onions, bell peppers & melted cheese on a crispy baguette</i>	
Hebe Club Sandwich 特色公司三文治	\$82
<i>grilled chicken, gammon ham, eggs, tomatoes, bacon & iceberg lettuce on focaccia bread</i>	
Smoked Salmon Sandwich 煙三文魚三文治	\$92
<i>avocado, cheddar cheese, bean sprouts, tomatoes, lettuce & honey mustard on toast</i> <i>Upgrade to a crispy baguette add \$10</i>	
Vegetarian Club Sandwich 田園公司三文治 v	\$80
<i>avocado, cheddar cheese, bean sprouts sautéed mushrooms, tomatoes, lettuce & mayonnaise on focaccia bread</i>	
Vegetarian Burger 素菜漢堡 v	\$98
<i>chick peas, zucchini, onions, peanut butter & oats and topped with beetroot and avocado</i> <i>(tell your waiter if you would like this burger without a bun)</i>	

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Pizza, Pasta & Risotto 薄餅及意式精選

- Pizza Chorizo Iberico** 西班牙辣肉腸薄餅 \$98
with sliced chorizo, mozzarella & tomato sauce
- Pizza Quatro Formaggi** 雜錦芝士薄餅 **V** \$98
with mozzarella, gorgonzola, cheddar, goats cheese & tomato sauce
add olives, bacon or parma ham for an additional \$16 per topping
- Spaghetti** 肉醬、煙肉或蕃茄香草意粉 \$82
al dente with Bolognese ragout, carbonara or rich tomato sauce
- Lasagne Bolognese** 肉醬千層麵 \$108
baked with tender minced beef, tomato & béchamel sauce, topped with melted cheese
- Pappardelle with Prosciutto** 炒意大利火腿寬條麵 \$128
with sliced garlic, basil, arugula & roast tomato
- Mezzelune with Pumpkin Puree** 松露香菇雲吞 **V** \$108
stuffed with truffle & porcini
- Tiger Prawns & Scallop Risotto** 虎蝦帶子意大利飯 \$168
with 2 prawns and scallops, saffron and mascarpone risotto with choice of: al dente or mushy
(preparation time: 20 mins) with sliced garlic, basil, arugulas & roast tomato
- Vegetarian Lasagne** 素菜千層麵 **V** \$98
pasta sheets layered with red lentils, tomatoes, spinach, ricotta & feta

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Asian Favourites 東南亞菜精選

- Sweet & Sour Pork** 菠蘿咕嚕肉 \$78
deep-fried pork, onions, bell peppers and pineapple with sweet & sour sauce
- Sichuen Spicy Chicken** 四川口水雞  \$138
with spicy sauce & cucumber (half chicken)
- Sliced Beef Tender Fillet** 鐵板中式新西蘭牛柳片 \$128
New Zealand tenderloin fillet with sweet vinegar sauce on a sizzling plate
- Steamed Garoupa Fillet** 竹筍冬菇蒸斑塊 \$108
with bamboo fungus & Chinese mushrooms
- Braised Eggplant with Minced Pork** 魚香茄子 \$78
with salted fish, chill & garlic
- Vegetarian Chicken** 豆奶浸素雞 **v** \$78
braised with Ganoderma mushrooms, black fungi & vegetables in soya milk
- Sweet & Spicy Tofu** 甜辣豆腐 **v**  \$78
crispy fried tofu with stir-fried vegetables

All served with **steamed rice** or **crispy egg noodles** 配 絲苗白飯 或 香脆蛋麵
Or we suggest served with healthy **boiled organic quinoa** 健康之選 可配 有機藜麥

Rice & Noodles 飯麵

- Malaysian Laska** 馬來喇沙 \$82
rice vermicelli with king prawn, snapper fillet, squid, mussels, scallops & bean sprouts in spicy coconut soup
- Nasi Goreng** 印尼炒飯 \$82
Indonesian-style fried rice with shrimps, served with chicken satay, fried egg & lobster cracker
- Mee Goreng** 馬來西亞炒油麵  \$82
stir-fried yellow noodles with chicken, shrimps, cabbage and bean sprouts with tomato sauce & chili paste
- Singapore Noodles** 星洲炒米 \$72
stir-fried spicy rice vermicelli with BBQ pork, shrimps, egg, spring onions, bean sprouts & curry paste
- Vegetarian Singapore Noodles** 素菜星洲炒米 **v** \$72
stir-fried spicy rice vermicelli with fried tofu, egg, spring onions, bean sprouts & curry paste
- Beef Pho Noodle Soup** 越式生牛肉湯粉 \$78
Vietnamese classic noodles with sliced beef, bean sprouts, coriander, onions & basil in a clear beef broth
- Yeung Chow Fried Rice** 楊洲炒飯 \$72
traditional fried rice with BBQ pork, shrimp, egg, spring onion & shredded cabbage
go veggie with egg, spring onion and shredded cabbage \$52
- Wonton Noodle Soup** 雲吞麵 \$62
wonton, stuffed with shrimp and minced pork, topped with chives

v Vegetarian

 Mild  Medium  Hot

Curry Dishes 咖喱精選

Chicken Tikka Masala 印度雞肉咖喱 	\$96
<i>tender BBQ chicken pieces cooked in a mild masala sauce</i>	
Achari Lamb 羊肉咖喱	\$122
<i>a rich and intensely spicy curry</i>	
Beef Chettinadu 牛肉咖喱	\$128
<i>braised beef with South Indian curry</i>	
Kumar's Signature Prawn Curry 觀馬咖喱蝦 	\$132
<i>sautéed prawn with eggplant, bell pepper and coconut milk</i>	
Aloo Chana 燴鷹咀豆馬鈴薯 	\$72
<i>braised chick peas and potato with Indian spices</i>	
Beef Rendang 印尼巴東牛肉 	\$128
<i>Indonesian curry with tender stewed beef</i>	
Paneer Palak 燴印式菠菜芝士 	\$82
<i>braised cottage cheese and spinach in Indian spices</i>	
Thai Red Curry Roasted Duck 泰式紅咖喱雞 	\$128
<i>with onion, mushrooms, baby corn and eggplant</i>	
Thai Masaman Gai 馬沙文咖喱雞 	\$108
<i>with boneless chicken, peanuts, sweet potatoes, coconut milk and Thai curry</i>	
Dal Makhani 咖喱雜菜  	\$72
<i>lentils and beans simmered in a creamy gravy with sauteed tomatoes-onions and mild spices</i>	

All curry dishes are served with a **pappadum** & a choice of **basmati** or **steamed rice**
配 豆蓉薄脆、另可選擇香草印度飯 或 絲苗白飯

Side Orders

Plain Naan 印度薄餅	\$25
Garlic Naan 蒜蓉薄餅	\$25
Basmati Rice 香草印度飯	\$25
Steamed Rice 絲苗白飯	\$12
Boiled Organic Quinoa 有機藜麥	\$28
Curry Condiment Set 佐料盆	\$15
cucumber, tomato, pineapple, mango chutney & shredded coconut 青瓜, 蕃茄, 菠蘿, 芒果醬及椰絲	

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Hebe Favourites 本會精選

Bangers & Mash 英式豬肉腸伴薯蓉 <i>traditional English pork sausages served with mashed potatoes, baked beans & rich onion gravy</i>	\$82
All Day Breakfast 英式全天候早餐 <i>two eggs served with tomato, crispy bacon, sausages, hash brown, baked beans & toast</i>	\$72
Fish Pie 英式焗魚批 <i>traditional British fish pie topped with mashed potato & melted cheese</i>	\$98
Fish & Chips 炸魚薯條 <i>fish fillet golden fried in either beer-batter or bread crumbs, served with chips, salad & tartar sauce</i>	\$98
Mexican Fajitas 墨西哥鐵板牛肉 <i>perfectly grilled beef, chicken or pork strips on a sizzling plate, served with cheese, jalapenos, sour cream, guacamole, salsa & tortillas</i>	\$135
Vegetarian Fajitas 素鐵板牛肉 v <i>refried beans, peppers, onion & mushrooms on a sizzling plate, served with cheese, jalapenos, sour cream, guacamole, salsa & tortillas</i>	\$135
Steak & Onion Pie 洋蔥牛肉批 <i>stewing beef, mushroom, carrot and onion in red wine sauce, baked with puff pastry</i>	\$178
Roast Spring Chicken 香烤春雞 <i>oven-roasted spring chicken, served with sautéed potatoes & winter vegetables together with your choice of piri piri sauce or gravy</i>	\$168
Spiced Vegetable Chilli 燴辣味雜菜 v <i>with beans, corn kernel, carrots and tomatoes, topped with sour cream & avocados</i> <i>Suggestion: order a side dish of steamed rice or boiled organic quinoa to complete your dinner</i>	\$88

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Ocean & Grill 海鮮及燒烤

American Style Spare Ribs (Full/Half) 燒美國豬排仔 (全或半份) <i>served with tomatoes, corn on the cob, potato wedges and BBQ sauce</i> <i>(preparation time: 20 mins)</i>	\$198/\$128
American Prime Rib Eye (340g) 燒美國肉眼扒	\$298
American Beef Tenderloin (220g) 燒美國牛柳 <i>grilled with Chef Eric's mix of Cajun herbs and spices.</i>	\$308
Australian Lamb Chop (330g) 燒澳洲羊扒 <i>grilled with Chef Eric's mix of Cajun herbs and spices</i>	\$262
American Kurobuta Pork Chop (320g) 美國極黑豬鞍扒 <i>grilled with Chef Eric's mix of Cajun herbs and spices</i>	\$246
Atlantic Salmon Fillet (200g) 燒三文魚柳 <i>grilled with Chef Eric's mix of Cajun herbs and spices</i>	\$218
Alaskan Halibut Fillet (200g) 燒比目魚柳 <i>with braised vegetables, bacon & clams in a tomato jus</i>	\$198
Grilled Cod Fillet (200g) 烤銀雪魚柳 <i>with asparagus, button mushrooms, mashed potatoes and lemon dill sauce</i>	\$238

If you would prefer your dish without Cajun herbs, please inform your waiter.

Grilled to your liking and served with potatoes and vegetables.

Choice of Sauce: Red Wine, Black Pepper or Garlic

Side Dishes

Stir-fried Vegetables	清炒時菜	\$52	Broccoli Gratin	焗芝士西蘭花	\$48
Creamy Spinach	忌廉菠菜	\$48	Mashed Potato	馬鈴薯蓉	\$28
Sautéed Mushrooms	香蒜炒磨菇	\$48	Boiled Quinoa	有機藜麥	\$28

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Desserts 甜品

Macadamia Iced Soufflé 夏威夷果仁凍梳乎厘 <i>mixed with chocolate and coffee sauce</i>	\$68
Naughty Pudding 暖朱古力布甸 <i>a rich chocolate treat with berries & served with ice-cream of the day or vanilla ice-cream</i>	\$62
Eton Mess 伊頓雜糕 <i>whipped cream, meringue and strawberries</i>	\$62
Mango Mille Feuille 芒果千層酥 <i>with crispy puff pastry and mango cream custard</i>	\$62
Banoffee Pie 香蕉拖肥批 <i>banana, toffee and fresh whipped cream in a biscuit crust</i>	\$62
Assorted Cheese Platter 雜錦芝士盤 <i>selected cheeses with crackers, apple, grapes and honey</i>	\$112
Ice-cream in a waffle cone 雪糕筒	\$40
Haagen Dazs – Mini Cup 哈根達斯杯裝雪糕 <i>(Belgian Chocolate / Cookie & Cream) (比利時朱古力 / 忌廉曲奇)</i>	\$40
Haagen Dazs – Stick Bar (Chocolate & Almond) 哈根達斯雪條 (朱古力果仁)	\$45
Haagen Dazs Ice-cream 哈根達斯雪糕 <i>Two scoops of your favourite ice-cream</i> <i>Choice of: Vanilla / Chocolate / Strawberry / Coffee / Green Tea</i> (雲呢拿 / 朱古力 / 草莓 / 咖啡 / 綠茶)	\$56

Tea & Coffee 咖啡及茶

Irish Coffee 愛爾蘭咖啡	\$42	Coffee 即磨咖啡	\$20	\$32
Kahlúa Coffee 甘露咖啡	\$42	Café Latte 牛奶咖啡	\$25	\$39
Bailey's Cappuccino 百利甜酒泡沫咖啡	\$42	Cappuccino 泡沫咖啡	\$25	\$39
Hot Chocolate 熱朱古力	\$ 22	Espresso 意式濃縮咖啡	Single \$20	Double \$32
Tea	English Breakfast / Earl Grey / Jasmine / Peppermint 英國早餐茶 / 英國伯爵茶 / 茉莉花茶 / 薄荷茶			\$22

NESPRESSO.

Espresso: Ristretto, Forte or Leggero	\$ 25
Ristretto: (25 ml) Full-bodied and persistent	
Forte: (40 ml) Round and balanced	
Leggero: (110 ml) Light and refreshing	