

# Vegetarian Dishes 素食之選

<b>Bruschetta</b> (6 pcs) 意式鮮茄多士 (6 件) <i>toasted bread rubbed with pesto and topped with basil, tomato &amp; olive oil</i>	\$60
<b>Mini Vegetable Samosas</b> (4 pcs) 迷你素菜咖喱角 (4 件) <i>mixed vegetables with herbs and spices wrapped in crispy pastry</i>	\$60
<b>Greek Salad</b> 希臘沙律 <i>with tomatoes, cucumber, onions, bell peppers, olives &amp; feta cheese</i>	\$86
<b>Quinoa Asparagus &amp; Sunflower Seed Salad</b> 藜麥露筍沙律 <i>with arugula, feta cheese &amp; honey lemon dressing</i>	\$98
<b>Beetroot &amp; Goat Cheese Salad</b> 紅菜頭羊奶芝士沙律 <i>with edamame &amp; green lentils dressed with olive oil and wholegrain mustard</i>	\$98
<b>Wild Mushroom Velouté</b> 野菌忌廉湯	\$65
<b>Vegetarian Burger</b> 素菜漢堡包 <i>black peas, quinoa, sundried tomato, onion, garlic and topped with beetroot and avocado (tell your waiter if you would like this burger without a bun)</i>	\$98
<b>Vegetarian Club Sandwich</b> 雜菜公司三文治 <i>avocado, cheddar cheese, bean sprouts, sautéed mushrooms, tomatoes, lettuce &amp; mayonnaise on focaccia bread</i>	\$80
<b>Pizza Quatro Formaggi</b> 雜錦芝士薄餅 <i>with mozzarella, gorgonzola, cheddar, goats cheese &amp; tomato sauce</i>	\$102
<b>Vegetarian Lasagne</b> 素菜千層麵 <i>pasta sheets layered with red lentils, tomatoes, spinach, ricotta &amp; feta cheese</i>	\$102
<b>Asparagus Risotto with Porcini</b> 露筍牛肝菌意大利飯	\$148
<b>Spaghetti with Rich Tomato Sauce</b> 香草蕃茄意粉	\$88
<b>Vegetarian Chicken</b> 蜜糖豆黑木耳炒素雞 <i>tossed with honey beans, water chestnuts, black fungi &amp; straw mushrooms</i>	\$78
<b>Sweet &amp; Spicy Tofu</b> 甜辣豆腐  <i>crispy fried tofu with stir-fried vegetables, served with steamed rice or crispy egg noodles</i>	\$78
<b>Vegetarian Singapore Noodles</b> 素菜星洲炒米  <i>stir-fried spicy rice vermicelli with fried tofu, egg, spring onions, bean sprouts &amp; curry paste</i>	\$78
<b>Vegetarian Fajitas</b> 鐵板烤雜菜 <i>refried beans, peppers, onion &amp; mushrooms on a sizzling plate, served with cheese, jalapenos, sour cream, guacamole, salsa &amp; tortillas</i>	\$135
<b>Aloo Chana</b> 燴鷹咀豆馬鈴薯 <i>braised chick peas and potato with Indian spices</i>	\$76
<b>Paneer Palak</b> 燴印度菠菜芝士 <i>braised cottage cheese and spinach in Indian spices</i>	\$85
<b>Spiced Chili Vegetable</b> 燴辣味雜菜  <i>with beans, corn kernel, carrots and tomatoes, topped with sour cream &amp; avocados Suggestion: order a side dish of steamed rice or boiled organic quinoa to complete your dinner</i>	\$88



Mild



Medium




Hot

# Appetisers 頭盤

<b>Taiwanese Deep-fried Salty Spare Ribs</b> 台灣鹽酥骨		\$82
<b>Malaysian Satay</b> (6 pcs) 馬來西亞沙爹(6串)	Chicken / 雞	\$60
<i>marinated beef or chicken grilled on skewers, served with peanut sauce</i>	Beef / 牛	\$65
<b>Cambodian Marinated Beef Cubes</b> 柬埔寨香煎牛肉粒 		\$88
<i>marinated with lemongrass, kaffir leaves, galangal &amp; garlic</i>		
<b>Minced Pork Lettuce Wrap</b> 泰式豬肉碎生菜包 		\$82
<i>sautéed minced pork with spicy lime sauce</i>		
<b>Salt &amp; Pepper Squid</b> 椒鹽鮮魷魚		\$88
<i>lightly fried squid seasoned with salt &amp; pepper</i>		
<b>Chicken Quesadillas</b> 墨西哥雞肉芝士烤餅		\$72
<i>Chicken and melted cheese in a lightly grilled tortilla</i>		
<b>Nachos</b> 墨西哥芝士粟米脆片		\$76
<i>tortilla chips layered with melted cheese, jalapenos, sour cream, guacamole &amp; salsa</i>	Sharing	\$125
<i>add refried beans 另加豆蓉</i>		\$25
<i>add beef bolognaise 另加肉醬</i>		\$25
<b>Mediterranean Dip Platter</b> 中東醬伴彼得包		\$78
<i>pita bread with tapenade, hummus and tzatziki dip, celery &amp; carrots sticks</i>		
<b>Buffalo Chicken Wings</b> (8 pcs) 脆炸香草雞翼 (8件)		\$78
<i>fried chicken wings, with celery &amp; blue cheese dressing</i>		

# Soups 湯

<b>Tom Yum Kung</b> 大蝦冬蔭公湯 	\$70
<i>Thai hot &amp; sour soup with tiger prawn, straw mushrooms, baby corn &amp; lemongrass</i>	
<b>French Onion Soup</b> 法式洋蔥湯	\$65
<i>with baked Gruyere cheese and croutons</i>	
<b>Chinese Soup of the Day</b> 中式例湯	\$50

 Mild     Medium     Hot

## Food Allergies

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# Salads 沙律

## Create Your Own Salad 自選沙律 (可選 3 款配料) \$86

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
Avocado 牛油果	Olives 橄欖
Edamame 寇豆	Beetroot 紅菜頭

**Additional topping \$18 each**

Goat's Cheese 羊奶芝士 / Blue Cheese 藍芝士 / Haloumi 塞浦路斯乳酪 / Cheddar Cheese 車打芝士

**Additional cheese topping \$22 each**

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

## Thai Beef Salad 泰式牛肉沙律 \$128

*with capsicum, bean sprouts, cherry tomatoes, cilantro, cucumber & spicy lime dressing topped with peanuts*

## Barramundi and Green Mango Salad 盲鱒魚青芒果沙律 \$128

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

## Chicken and Kelp Salad 雞肉昆布沙律 \$88

*with potato pudding, bean curd & sesame dressing*

## Hebe Club Salad 本會特式沙律 \$96

*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*

## Caesar Salad 凱撒沙律 Plain \$78

*fresh romaine lettuce, with classic Caesar dressing & croutons*

*Choice of grilled chicken breast, smoked salmon or prawns*

\$98

## Avocado Crab Meat Salad 牛油果蟹肉沙律 \$132

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

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# Burgers & Sandwiches 漢堡及三文治

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

<b>Gourmet Beef Burger</b> 純牛肉漢堡包	\$92
<i>grilled beef patty smothered with onions, double cheese, pickles, lettuce &amp; tomatoes</i>	
<b>Chicken Burger</b> 扒雞胸漢堡包	\$85
<i>grilled chicken breast topped with sautéed onions, avocado, cheddar cheese, lettuce &amp; tomatoes</i>	
<b>Frankfurter Hot Dog</b> 法蘭克福熱狗	\$65
<i>grilled jumbo frankfurter topped with onions, tomatoes &amp; relish in a hot dog bun</i>	
<b>Steak &amp; Cheese Sandwich</b> 薄牛扒芝士三文治	\$88
<i>grilled minute steak topped with sautéed onions, bell peppers &amp; melted cheese on a crispy baguette</i>	
<b>Hebe Club Sandwich</b> 特色公司三文治	\$85
<i>grilled chicken, gammon ham, eggs, tomatoes, bacon &amp; iceberg lettuce on focaccia bread</i>	
<b>Smoked Salmon Sandwich</b> 煙三文魚三文治	\$92
<i>avocado, cheddar cheese, bean sprouts, tomatoes, lettuce &amp; honey mustard on toast</i>	
<i>Upgrade to a crispy baguette add \$10</i>	

# Pizza, Pasta & Risotto 薄餅及意式精選

<b>Pepperoni Pizza</b> 意大利辣肉腸薄餅	\$105
<i>with pepperoni, capsicum &amp; mozzarella</i>	
<b>Spaghetti Bolognese</b> 肉醬意粉	\$88
<i>Spaghetti tossed with meat sauce and Parmesan cheese</i>	
<b>Spaghetti Carbonara</b> 煙肉蘑菇意粉	\$88
<i>bacon and onion in a creamy cheese sauce</i>	
<b>Lasagne Bolognese</b> 肉醬千層麵	\$112
<i>baked with tender minced beef, tomato &amp; béchamel sauce, topped with melted cheese</i>	
<b>Linguine with Smoked Salmon and Chorizo Iberico</b>	\$142
<i>煙三文魚辣肉腸炒意大利扁麵</i>	
<i>tossed with baby spinach, tomato &amp; basil</i>	

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# Asian Favourites 東南亞菜精選

- Sweet & Sour Pork** 菠蘿咕嚕肉 \$83  
*deep-fried pork, onions, bell peppers and pineapple with a sweet & sour sauce*
- Sichuen Spicy Chicken** 四川口水雞 (半隻)  \$138  
*with a spicy sauce & cucumber (half chicken)*
- Steamed Chicken with Sand Ginger Powder** 沙姜雞(半隻) \$138  
*with choi sum (half chicken)*
- Sliced Beef Tender Fillet** 鐵板中式新西蘭牛柳片 \$148  
*New Zealand tenderloin fillet with sweet vinegar sauce on a sizzling plate*
- Pan-fried Pompano** 香煎黃立鯧魚伴豉椒汁 \$128  
*with capsicum & onions in a black bean sauce*
- Braised Eggplant with Minced Pork** 魚香茄子  \$78  
*with salted fish, chili & garlic*

All served with **steamed rice** or **crispy egg noodles** 配 絲苗白飯 或 香脆蛋麵  
For healthy choice with boiled **organic quinoa** for additional \$12 健康之選 可轉 有機藜麥 另加\$12

## Rice & Noodles 飯麵

- Malaysian Laksa** 馬來喇沙 \$88  
*rice vermicelli with king prawn, snapper fillet, squid, mussels, scallops & bean sprouts in spicy coconut soup*
- Nasi Goreng** 印尼炒飯 \$88  
*Indonesian-style fried rice with shrimps served with chicken satay, fried egg & lobster cracker*
- Singapore Noodles** 星洲炒米  \$78  
*stir-fried spicy rice vermicelli with BBQ pork, shrimps, 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 \$78  
*traditional fried rice with BBQ pork, shrimp, egg, spring onion & lettuce*  
**go veggie with egg, spring onion and lettuce** \$62
- Wonton Noodle Soup** 雲吞麵 \$65  
*wonton stuffed with shrimp and minced pork*
- Japanese Style Stewed Pork Udon in Pork Broth** 日式燒肉湯烏冬 \$75  
*with Nanutomaki, corn kernels and seaweed*

 Mild  Medium  Hot

# Curry Dishes 咖喱精選

<b>Chicken Makhaini</b> 印度雞肉咖喱 	\$102
<b>Lamb Masala</b> 印度羊肉咖喱 	\$128
<b>Beef Chettinadu</b> 印度牛肉咖喱  <i>braised beef with South Indian curry</i>	\$132
<b>Kumar's Signature Fish Curry</b> 觀馬咖喱魚  <i>sautéed fish fillet with eggplant, bell pepper and coconut milk</i>	\$132
<b>Beef Rendang</b> 印尼巴東牛肉  <i>Indonesian curry with tender stewed beef</i>	\$132
<b>Thai Green Chicken Curry</b> 泰式青咖喱雞  <i>with straw mushrooms, eggplant &amp; baby corn</i>	\$108

All curry dishes are served with a **poppadum** & 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

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# Hebe Favourites 本會精選

<b>Bangers &amp; Mash</b> 英式豬肉腸伴薯蓉 <i>traditional English pork sausages served with mashed potatoes, baked beans &amp; rich onion gravy</i>	\$82
<b>All Day Breakfast</b> 英式全天候早餐 <i>two eggs served with tomato, crispy bacon, sausages, hash brown, baked beans &amp; toast</i>	\$88
<b>Fish Pie</b> 英式焗魚批 <i>traditional British fish pie topped with mashed potato &amp; melted cheese</i>	\$108
<b>Fish &amp; Chips</b> 炸魚薯條 <i>fish fillet golden fried in either beer-batter or bread crumbs, served with chips, salad &amp; tartar sauce</i>	\$103
<b>Mexican Fajitas</b> 墨西哥鐵板烤肉 <i>perfectly grilled beef, chicken or pork strips on a sizzling plate, served with cheese, jalapenos, sour cream, guacamole, salsa &amp; tortillas</i>	\$135
<b>Roast Spring Chicken</b> 香烤春雞 <i>served with wedges potatoes, vegetables and your choice of piri piri sauce or gravy</i>	\$168

## Ocean & Grill 海鮮及燒烤

<b>American Style Spare Ribs (Full/Half)</b> 燒美國豬排仔 (全或半份) <i>served with tomatoes, corn on the cob, potato wedges and BBQ sauce</i> (preparation time: 20 mins) (需時 20 分鐘)	\$198/\$128
<b>American Prime Rib Eye (340g)</b> 燒美國肉眼扒	\$308
<b>American Beef Tenderloin (220g)</b> 燒美國牛柳	\$308
<b>Australian Lamb Chop (330g)</b> 燒澳洲羊扒	\$288
<b>American Kurobuta Pork Chop (320g)</b> 美國極黑豬鞍扒	\$268
<b>Atlantic Salmon Fillet (200g)</b> 燒三文魚柳	\$218
<b>Poached Cod Fillet in Tomato Dashi and Seared Tiger Prawn</b> 蕃茄魚湯浸銀雪魚柳伴烤虎蝦 <i>with vegetables and potato</i>	\$288

*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	\$52
Creamy Spinach	忌廉菠菜	\$52	Mashed Potato	馬鈴薯蓉	\$38
Sautéed Mushrooms	香蒜炒磨菇	\$52	Boiled Quinoa	有機藜麥	\$28

 Mild  Medium  Hot

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## Desserts 甜品

<b>Gluten Free Chocolate and Hazelnut Cake</b> 朱古力榛子蛋糕	\$68
<b>Naughty Pudding</b> 暖朱古力布甸 <i>a rich chocolate treat with berries &amp; served with ice-cream of the day or vanilla ice-cream</i>	\$62
<b>Eton Mess</b> 草莓伊頓 <i>whipped cream, meringue and strawberries</i>	\$62
<b>Bread and Butter Pudding</b> 牛油麵包布甸 <i>with whisky cream (preparation time 20 minutes) (需時 20 分鐘)</i>	\$68
<b>Banoffee Pie</b> 香蕉拖肥批 <i>banana, toffee and fresh whipped cream in a biscuit crust</i>	\$62
<b>Assorted Cheese Platter</b> 雜錦芝士盤 <i>selected cheeses with crackers, apple, grapes and honey</i>	\$112
<b>Ice-cream in a waffle cone</b> 雪糕筒	\$40
<b>Haagen Dazs – Mini Cup</b> 哈根達斯杯裝雪糕 <i>(Belgian Chocolate / Cookie &amp; Cream) (比利時朱古力 / 忌廉曲奇)</i>	\$40
<b>Haagen Dazs – Stick Bar</b> (Chocolate & Almond) 哈根達斯雪條 (朱古力果仁)	\$45
<b>Haagen Dazs Ice-cream</b> 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	