



Appetisers 頭盤

- Salt & Pepper Squid** *lightly fried squid tossed with spiced salt and pepper* \$90
椒鹽鮮魷
- Chicken and Melted Cheese Quesadillas** \$75
墨西哥雞肉芝士烤餅
-  **Buffalo Chicken Wings** *celery sticks, blue cheese sauce* (8 pcs 隻) \$85
脆炸香草雞翼 西芹條、藍芝士醬汁
- Malaysian Satay** *your choice of chicken or beef* (6 pcs 串) \$68
馬來西亞沙爹 請選擇雞肉或牛肉
-  **Thai Style Minced Pork Lettuce Wrap** \$85
泰式免治豬肉生菜包
- Bitterballen** *fried Dutch beef balls, English mustard* (6 pcs 粒) \$68
荷蘭炸肉丸 牛肉丸、英式芥末 (12 pcs 粒) \$128
-  **Rice Crackers with Thai Dipping Sauce** *diced chicken and shrimp in spicy coconut sauce* \$90
泰式鍋巴 香辣雞肉鮮蝦椰汁
- Nachos** *melted cheese, jalapenos, sour cream, guacamole, tomato salsa* \$78
墨西哥粟米脆片 芝士、醃辣椒、酸忌廉、牛油果蓉、番茄沙沙醬
Additional topping: *refried beans or beef bolognaise* Larger Serving 加大份量 \$128
添加配料: 豆蓉或免治牛肉醬 Each/每款 \$25
-   **Crostini** *artichoke, olive, tomato, sour cream* \$75
意式多士 雅枝竹、橄欖、番茄、酸忌廉
-  **Mini Vegetable Samosas** (4 pcs 件) \$65
迷你素菜咖喱角
-  **Mediterranean Dip Platter** *pita bread, tapenade, tzatziki, hummus, celery sticks, carrot sticks* \$80
中東醬拼盤 彼得包、橄欖蓉、青瓜乳酪醬、鷹嘴豆蓉、西芹條、甘筍條

 **Chef's New Creations** 新菜式

 **Vegetarian Options** 素食類

 **Spicy Dishes** 辛辣菜式

Food Allergies 食物過敏

Our kitchen handles fish, crustacean, eggs, milk, soybeans, nuts, peanuts and their products.

Some ingredients such as spices and natural flavours may be proprietary; therefore, we may not have the source listed for those items.

Care is taken as much as possible when catering for special requirements. However, responsibility for consuming such a meal remains with the diner.

我們餐廳廚房處理含有魚類、甲殼類、蛋類、奶類、大豆、堅果、花生及其製品。


一些香料和天然味料成份可能是專有的；因此我們可能無法為這些食品列出來源。

我們會盡力照顧食品特別要求，但進餐者需要附上自身責任。

Salads 沙律

Hebe Club Salad \$98

chicken breast, Prosciutto ham, ham, Gruyere cheese, boiled egg, mixed leaves, avocado, tomatoes
會所特式沙律 扒雞胸、意大利風乾火腿、火腿、芝士、焗蛋、沙律菜、牛油果、番茄

 **Create Your Own Salad** mixed leaves, tomatoes, cucumbers and your choice of 3 following ingredients \$88
自選沙律 沙律菜, 番茄, 青瓜及選擇下列三款配料

Grilled Chicken Breast 扒雞胸	Boiled Egg 焗蛋	Goat's Cheese 羊奶芝士
Prosciutto Ham 意大利風乾火腿	Olives 橄欖	Blue Cheese 藍芝士
Bacon 煙肉	Beetroot 紅甜菜	Cheddar Cheese 車打芝士
Smoked Salmon 煙三文魚	Avocado 牛油果	Haloumi 塞浦路斯乳酪
Tuna 吞拿魚	Edamame 枝豆	


Additional topping 添加配料 Each/每款 \$20

Choice of Salad Dressing 沙律醬汁選擇：

Honey Lemon 蜜糖檸檬汁 / Caesar 凱撒汁 / Italian Vinaigrette 意大利油醋汁 / Balsamic and Olive Oil 橄欖油黑醋汁

Avocado Crab Meat Salad mixed leaves, tomatoes, mango salsa \$135

牛油果蟹肉沙律 沙律菜、番茄、芒果沙沙醬

 **Seared sesame coated tuna salad** mixed leaves, cashew nut, lime ginger dressing \$118
火炙芝麻吞拿魚沙律 沙律菜、腰果、青檸薑汁

Thai Beef Salad capsicums, bean sprouts, cherry tomatoes, cucumbers, cilantro, peanuts, spicy lime dressing \$128

泰式牛肉沙律 甜椒、芽菜、車厘蕃茄、青瓜、芫荽、花生、酸辣青檸汁

 **Greek Salad** Feta cheese, tomatoes, cucumbers, onions, capsicums, olives \$88
希臘沙律 山羊奶芝士、番茄、青瓜、洋蔥、甜椒、橄欖

Caesar Salad Romaine lettuce, croutons, bacon bits, shaved parmesan, anchovies \$80



凱撒沙律 羅馬生菜、烘麵包粒、煙肉碎、芝士、醃鰵魚

Additional topping 添加配料 Each/每款 \$20


grilled chicken breast, Prosciutto ham, smoked salmon, shrimp or avocado

扒雞胸、意大利風乾火腿、煙三文魚、鮮蝦或牛油果

Soups 湯

-  **Tom Yum Goong** *Thai sour and spicy shrimp soup, straw mushrooms, baby corn, coconut milk* \$68
冬蔭湯 泰式酸辣蝦湯、草菇、粟米筍、椰奶
- French Onion Soup**, *beef stock, Gruyere cheese toast* \$68
法式洋葱湯 牛肉湯底、芝士多士
-  **Mushroom Cream Soup** \$68
蘑菇忌廉湯
- Chinese Soup of the Day** \$52
是日中式老火湯

Burgers and Sandwiches 漢堡及三文治

- Fish Burger** *lettuce, tomatoes, tartar sauce, French Fries* \$105
魚柳漢堡包 生菜、番茄、酸瓜蛋黃醬、炸薯條
- Chicken Burger** *cheddar cheese, sautéed onions, avocado, lettuce, tomatoes, French Fries* \$88
雞肉漢堡包 車打芝士、炒洋葱、牛油果、芝士、生菜、番茄、炸薯條
- Hebe Club Burger** *ground beef patty, cheddar cheese, onions, pickles, lettuce, tomatoes, French Fries* \$98
會所漢堡包 牛肉漢堡、車打芝士、洋葱、醃瓜、生菜、番茄、炸薯條
-  **The Impossible™ Burger** *pickles, onions, lettuce, tomatoes, French Fries* *Single patty 單件漢堡* \$100
Impossible™ 植物肉漢堡包 酸瓜、洋葱、生菜、番茄、炸薯條 *Double patty 雙層漢堡* \$130
- Top your burger with below topping(s) for great enjoyment** *Each/每款* \$20
可為你的漢堡包加添配料盡情享受吧
- Bacon 煙肉 Goat's Cheese 山羊奶芝士
Fried Egg 煎蛋 Blue Cheese 藍芝士
Sautéed Mushrooms 炒磨菇 Cheddar Cheese 車打芝士
Avocado 牛油果
- Hebe Club Sandwich** *Focaccia, chicken, gammon ham, bacon, fried egg, lettuce, tomatoes, French Fries* \$88
會所特色三文治 意式香草包、雞肉、火腿、煙肉、煎蛋、生菜、番茄、炸薯條
- Minute Steak & Cheese Sandwich** *baguette, sautéed onions, capsicum, French fries* \$98
薄牛扒芝士三文治 法包、炒洋葱、甜椒、炸薯條
- Frankfurter Hot Dog** *onions, tomatoes, relish, French Fries* \$68
法蘭克福腸熱狗 洋葱、番茄、酸瓜醬、炸薯條

 **Chef's New Creations**

 **Vegetarian Options** 素食類

 **Spicy Dishes** 辛辣菜式

Grills 烤扒

US Rib Eye Steak 美國肉眼牛扒	(340g 克)	\$310
US Sirloin Steak 美國西冷牛扒	(220g 克)	\$210
Australian Lamb Chop 澳洲羊扒	(330g 克)	\$290
Spanish Kurobuta Pork Chop 西班牙極黑豬鞍扒	(320g 克)	\$270
Halibut Fillet 比目魚柳	(200g 克)	\$170

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

閣下如不喜歡香草調味，請通知服務員

The above dishes are accompanied by fried potatoes and seasonal vegetables.

Your choice of sauce: Red Wine, Black Pepper or Garlic

以上菜式皆配炸馬鈴薯角及時蔬，可選擇紅酒汁黑椒汁或蒜蓉汁

Side Dishes 配菜

Stir-fried Seasonal Vegetables 清炒時菜	\$52	Sautéed Mushrooms with Garlic 香蒜炒蘑菇	\$52
Creamy Spinach 忌廉菠菜	\$52	Mashed Potatoes 馬鈴薯蓉	\$38
Broccoli au Gratin 芝士焗西蘭花	\$52	Organic Quinoa 有機藜麥	\$28

Western Favourites 西式美食




- All Day Breakfast** *two eggs any style, bacon, sausages, grilled tomato, hash brown, baked beans, toast* \$92
英式早餐 各式雙蛋、煙肉、香腸、扒番茄、炸薯餅、焗豆、多士
your choice of jam: apricot, cherry, orange marmalade or strawberry
請選擇一款果醬: 杏梅、車厘子、香橙或士多啤梨
- British Fish Pie** *mashed potatoes, cheese* \$110
英式焗魚批 馬鈴薯蓉、芝士
- Fish and Chips** *golden fried fish fillet in either beer-batter or bread crumbs, mixed leaves, tartar sauce* \$105
炸魚薯條 請選擇脆漿或麵包糠烹調, 沙律菜、酸瓜蛋黃醬
- Mexican Fajitas** *Your choice of beef, pork or chicken strips on a sizzling plate, cheese, jalapenos, sour cream, guacamole, tomato salsa, tortillas* \$138
墨西哥鐵板烤肉 可選擇牛肉、豬肉或雞肉
配芝士、醃辣椒、酸忌廉、牛油果蓉、番茄沙沙醬、墨西哥薄餅
-  **go veggie with shredded vegetarian burger patty, capsicums, onions, mushrooms**
素食更改為素牛肉漢堡、甜椒、洋葱、蘑菇
- Roasted Spring Chicken** *fried potato wedges, seasonal vegetables* \$170
(Please allow 25 minutes)
燒春雞 炸馬鈴薯角、時蔬
(需時二十五分鐘烹煮)
your choice of piri piri, buffalo sauce or gravy
可選擇香草辣汁、酸辣汁或肉汁
-  **Eggplant au Gratin** *mixed vegetables, tomato concasse, cheese* \$95
焗釀茄子 雜菜、番茄蓉、芝士
-  **Bangers and Mash** *mash potatoes, green pea, onion sauce* \$90
英式香腸馬鈴薯蓉 青豆、洋葱汁
-  **go veggie with bangers are replaced by vegetarian sausages, mash potatoes, green pea, mustard relish**
素食更改為素肉腸 馬鈴薯蓉、青豆、酸瓜芥末醬雞蛋、青葱、生菜

 **Chef's New Creations**



 **Vegetarian Options** 素食類

 **Spicy Dishes** 辛辣菜式

Italian Favourites 意式美食

- Pepperoni and Mozzarella Pizza** \$108
辣肉腸芝士薄餅
-  **Mediterranean Pizza** \$105
Feta cheese, artichoke, sun-dried tomatoes, cherry tomatoes, Kalamata olive, red onions, tomato sauce
地中海薄餅 山羊奶芝士、雅枝竹、乾番茄、車厘番茄、椰欖、紅洋葱、番茄醬
- Lasagne Bolognese** *minced beef, cheese, tomato sauce* \$115
肉醬千層麵 免治牛肉、芝士、番茄醬
-  **Vegetarian Lasagne** *Feta cheese, Ricotta cheese, lentils, tomatoes, spinach* \$102
素菜千層麵 山羊奶芝士、乳清芝士、蘭度豆、番茄、菠菜
- Spaghetti Bolognese** *minced beef, cheese, tomato sauce* \$90
肉醬意粉 免治牛肉、芝士、番茄醬
- Spaghetti Carbonara** *bacon, onions, creamy cheese sauce* \$90
煙肉蘑菇意粉 煙肉、洋葱、芝士忌廉汁
- Grandi Tondi with Eggplant and Mozzarella Cheese** *tomato vegetable sauce* \$148
茄子芝士意式餛飩 番茄雜菜汁
-  **Prawn Risotto** *shell fish sauce, mascarpone cheese, cheese* \$158
鮮蝦意大利飯 貝類海鮮汁、忌廉芝士、芝士

Chinese Favourites 中式美食

- Pan-fried Pompano** *capsicums, onions, black bean sauce* (whole fish 原條) \$138
香煎鰻魚 甜椒、洋葱、豆豉汁
-  **Sichuenese Spicy Chicken** (half bird 半隻) \$140
四川口水雞
- Sweet and Sour Pork** *pineapple, onions, capsicums* \$85
酸甜咕嚕肉 菠蘿、洋葱、甜椒
- Braised Eggplant with Minced Pork and Salted Fish** \$80
魚香茄子
-  **Loh Han Vegetable Stew** *black fungi, mushrooms, bamboo shoots, broccoli, bean curd sheets* \$85
羅漢齋 雲耳、蘑菇、竹筍、西蘭花、腐皮

All above dishes are accompanied by steamed rice or crispy egg noodles

以上各款菜式皆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 and Noodles 飯麵

	Nasi Goreng <i>Indonesian fried rice, shrimps, chicken satay, fried egg, lobster cracker</i> 印尼炒飯 鮮蝦、雞肉沙嗲、煎蛋、蝦片	\$90
	Fried Rice Yeung Chow Style <i>BBQ pork, shrimps, egg, spring onion, lettuce</i> 揚州炒飯 叉燒、鮮蝦、雞蛋、青蔥、生菜	\$85
	go veggie with egg, spring onion and mixed vegetables 素食更改為雞蛋、青蔥、雜菜	\$68
	Pad Thai <i>Thai fried noodles, chicken, shrimps, fish cakes, egg, bean sprouts, peanuts</i> 泰式炒金邊粉 雞肉、鮮蝦、魚餅、雞蛋、芽菜、花生	\$90
	Singapore Noodles <i>BBQ pork, shrimps, egg, spring onions, bean sprouts, curry paste</i> 星洲炒米 叉燒、鮮蝦、雞蛋、青蔥、芽菜、咖喱醬	\$85
	go veggie with BBQ pork and shrimp are replaced by fried tofu 素食選用炸豆腐取代叉燒和鮮蝦	
	Laksa Lemak <i>Malaysian noodles in spicy coconut soup, prawn, snapper fillets, squid, mussels, scallops, bean sprouts</i> 馬來海鮮喇沙湯麵 鮮蝦、魷魚柳、魷魚、青口、帶子、芽菜	\$90
	Beef Pho <i>Vietnamese Noodle Soup, bean sprouts, onions, coriander, basil, beef broth</i> 越式生牛肉湯粉 芽菜、洋葱、芫荽、羅勒葉、牛肉湯	\$90
	Wonton Noodle Soup <i>shrimp and pork wonton</i> 餛飩湯麵 鮮蝦豬肉餛飩	\$68

Curries 咖喱

	Chicken Tikka Masala 印度咖喱雞肉	\$108
	Lamb Roghan Josh 印度咖喱羊肉	\$118
	Cari Bo <i>Vietnamese Beef curry</i> 越式咖喱牛肉	\$135
	Beef Rendang 印尼巴東牛肉	\$135
	Aloo Gobi <i>Indian style braised cauliflower and potatoes</i> 印度咖喱馬鈴薯椰菜花	\$85
	Paneer Palak <i>Indian style braised cottage cheese with spinach puree</i> 印度式菠菜蓉芝士	\$88
	Nyonya Assam Mackerel <i>okra, tomatoes</i> 娘惹咖喱鯖魚 秋葵、番茄	\$148

All above curries are accompanied by a poppadum and your choice of basmati or steamed rice
以上各款咖喱菜式皆配豆蓉薄脆、並可選擇印度香飯或絲苗白飯

Side Orders

Plain Naan 印度薄餅	\$25	Organic Quinoa 有機藜麥	\$28
Garlic Naan 印度蒜蓉薄餅	\$25	Basmati Rice 香草印度飯	\$25
		Steamed Rice 絲苗白飯	\$20

Desserts 甜品

Naughty Chocolate Pudding <i>vanilla ice-cream</i> 暖朱古力布甸 雲呢拿雪糕		\$65
Eton Mess <i>meringue, strawberries, whipped cream</i> 士多啤梨脆蛋白霜		\$65
Iced Macadamia Soufflé 凍夏威夷果仁梳芙厘		\$80
Banoffee Pie <i>banana, toffee, whipped cream, biscuit crust</i> 香蕉拖肥批		\$65
Assorted Cheese Platter <i>crackers, apple, grapes, honey</i> 雜錦芝士盤 餅乾、蘋果、葡萄、蜜糖		\$115
Häagen-Dazs Ice-cream Häagen-Dazs 雪糕	(One Scoop 單球)	\$42
	(Two Scoops 雙球)	\$68
Choice of your favourite ice-cream in a bowl or waffle cone Vanilla / Chocolate / Strawberry 請選擇下列雪糕味道於雪糕杯或威化餅脆筒款待 雲呢拿 / 朱古力 / 士多啤梨		
Fresh Fruit Platter 鮮果碟		\$55

Coffee & Tea 咖啡及茶

	Regular	Large		Regular	Large
Brewed Coffee 即磨咖啡	\$24	\$37	English Breakfast Tea 英式早餐茶	\$24	
Espresso 意式濃縮咖啡	\$24	\$37	Earl Grey Tea 伯爵茶	\$24	
Café Latte 牛奶咖啡	\$27	\$42	Camomile Tea 洋甘菊茶	\$24	
Cappuccino 泡沫咖啡	\$27	\$42	Peppermint Tea 薄荷茶	\$24	
Mocha 朱古力咖啡	\$29	\$44	Jasmine Tea 茉莉花茶	\$24	
Iced Coffee 凍咖啡	\$26	\$39	Green Tea 綠茶	\$24	
Iced Latte 凍牛奶咖啡	\$29	\$44	Iced Tea 凍檸檬茶	\$24	\$37
Iced Cappuccino 凍泡沫咖啡	\$29	\$44	Iced Tea with Milk 凍奶茶	\$24	\$37
Iced Mocha 凍朱古力咖啡	\$31	\$46	Hot Chocolate 熱朱古力	\$24	
Irish Coffee 愛爾蘭威士忌酒咖啡		\$48	Iced Chocolate 凍朱古力	\$26	\$39
Kahlúa Coffee 咖啡酒咖啡		\$48			
Bailey's Cappuccino 奶油甜酒泡沫咖啡		\$48			

NESPRESSO Coffee

Nespresso 咖啡	\$28
Ristretto:	Full-bodied and persistent
Forte:	Round and balanced
Leggero:	Light and refreshing
Decaffeinated:	Velvety and aromatic