



# Chef's Spring Menu March 2026



"Only at Aberdeen Boat Club – A Spring Journey Through Global Flavours"

This March, Chef Paul and the Coffee Shop team created a Spring menu that travels through flavours from around the world – from Japanese-inspired ponzu to Mediterranean ratatouille and British-style strawberry-rhubarb. Each dish pairs seasonal ingredients with global influences and showcases the craft of our chefs, many celebrating milestone anniversaries at ABC this year.

## STARTERS

### Crispy Cauliflower & Bowtie Spring Salad \$76 (M)

Roasted cauliflower florets, bowtie pasta, asparagus, cherry tomatoes, mixed leaves, Japanese ponzu citrus dressing  
Created by Chef Po Hung Pui -Celebrating 15 years at ABC!



### Homemade Crab Cake with Mint Tartare \$82

House-made crab meat cake with parsley egg mayo, pan-seared until golden, served with fresh mint tartare  
Inspired by Chef Po Hung Pui Cheung Chau Seafood Roots!



## MAINS

### Baked Ratatouille & Zucchini-Eggplant Layer \$108 (M)

Layers of zucchini and eggplant baked with slow-cooked Provençal ratatouille and tomato braising sauce  
By Chef Choi Pui Kei - Quietly supporting ABC for 20+ years!



### Slow-Cooked Spring Lamb Shoulder \$172

Eight-hour slow-cooked lamb shoulder with warm allspice, creamy mashed potatoes, Caramelised broccolini and baby carrots

By Head Chef Michael Mok - 40 years of lamb-cooking mastery at ABC!



### Steamed Coral Trout Fillet with Spring Greens \$199

Steamed coral trout fillet, Spring vegetables, Chef Ah Po's East-meets-West steamed-fish sauce  
By Chinese Chef Ah Po - Using his signature Sunday brunch steaming skill!



### Grilled Beef Médaille with Fondant Potatoes \$212

Chargrilled beef médaille, fondant potatoes, Spring vegetables, Chef Lin's secret steak sauce  
By Chef Lin Wing Wah - Your breakfast egg chef, now bringing 15+ years of steak expertise!



## DESSERT

### Strawberry Rhubarb Fool Cheesecake \$52

Baked cheesecake, strawberry-rhubarb compote, whipped fool  
By Pastry Chef Victor Choi - Over 30 Years of classic pastry experience!



PERFECT  
WINE PAIRING

### Toscana IGT Pinot Grigio 2024

By Glass  
\$70

By Bottle  
\$295

A very fresh, elegant,  
& mineral-driven  
Pinot Grigio  
reflects its Tuscan  
high-altitude origins



### Rosso Di Montalcino DOC 2023

A top-class second wine  
beside  
Brunello, showing the  
hallmark  
elegance of Sangiovese  
grown in  
Montalcino



Scan for Chefs Preparation Details



Curious how our Spring dishes are created? Scan this QR code to read the stories behind each dish. Meet our chefs and see how we prepare the sauces and ingredients from around the world – only at ABC.

# Chef's Spring Menu

## March 2026



### STARTERS



#### Crispy Cauliflower & Bowtie Spring Salad \$76 (V)

Enjoy Chef Po Hung Pui's roasted cauliflower salad, featuring golden florets and al dente bowtie pasta, tossed with blanched asparagus, cherry tomatoes, and a vibrant ponzu dressing. This dish captures the essence of spring freshness and character.

#### \$82 Homemade Crab Cake with Mint Tartare

Savor Chef Po Hung Pui's delicate crab cakes, featuring picked crab meat bound with herbs and parsley egg mayonnaise, pan-seared for a crisp exterior. Paired with vibrant mint tartare, it offers a refreshing spring balance.



### MAINS



#### Grilled Beef Médaille with Fondant Potatoes

\$212

Chef Lin Wing Wah sears the beef médaillon over high heat to form a flavourful crust, then finishes it gently to your preferred doneness. The fondant potatoes are a classic French technique where potatoes are slowly cooked in stock and butter until they become tender and golden.

#### Slow-Cooked Spring Lamb Shoulder

\$172

Chef Michael uses his souvlaki-style marinating know-how to season the lamb shoulder with a warm allspice rub, then slow-cooks it for eight hours at low temperature. This gentle cooking breaks down the meat until it's almost spoon-tender, full of gentle spice rather than strong gaminess.



#### Baked Ratatouille & Zucchini-Eggplant Layer

\$108 (V)

Savor Chef Choi's layered zucchini and eggplant, seasoned and topped with rich tomato-braised ratatouille. Baked to perfection, this warm vegetarian main embodies time, care, and reliability, showcasing two decades of culinary mastery at ABC.

#### Steamed Coral Trout Fillet with Spring Greens

\$199

Chef Ah Po's precise steaming method keeps coral trout silky and perfectly cooked. His unique sauce, inspired by Chinese seasonings and enriched with Western butter, enhances the fish's flavors, bridging Eastern and Western culinary traditions.



### DESSERT



#### Strawberry Rhubarb Fool Cheesecake

\$52

Indulge in Chef Victor's Spring Cheesecake Delight, featuring a smooth baked cheesecake topped with tangy strawberry-rhubarb compote and a light whipped 'fool.' Crafted with care, it's a refreshing dessert perfect after a hearty meal.



Po Hung Pui



Lau Kwok Po



Lin Wing Wah



Executive Chef  
Paul



Michael Mok



Victor Choi



Choi Pui Kei