MIDDLE ISLAND MENU

TONG PO CHAU

STARTERS



CAESAR SALAD
PLAIN / CHICKEN $90 / $100
SMOKED SALMON / PARMA HAM $115 / $125
Bacon, croutons, Caesar dressing

CHESTNUT AND WILD MUSHROOM VELOUTÉ $70
A velvety soup blending wild mushrooms and sweet chestnuts, simmered with aromatic herbs and finished with cream for a rich flavour

SUPERIOR STURGEON CAVIAR (30GR) $598
Premium sturgeon caviar served with blinis and traditional condiments, delivering a luxurious balance of richness and texture

CHEESE AND COLD CUT METER BOARD $700
An assortment of cheeses and cold cuts to satisfy the table ahead of the main course Half board $350

TARTIFLETTE $100
Traditional Savoyard tartiflette featuring tender potatoes, smoked bacon, sweet onions and rich gratinated Reblochon cheese

HALF DOZEN ESCARGOTS $85
Six traditional French escargots flambéed with Cognac and baked with garlic butter and parsley

PEAR AND BLUE CHEESE SALAD $85
Ripe pear slices, blue cheese and walnuts over baby greens, dressed with a honey and cider vinaigrette for a sweet, tangy and nutty combination



MAINS

FISH N' CHIPS $100
Flaky white fish in a light, crispy batter, served with golden fries and a tangy tartare sauce

SMASH BURGER AND FRIES $120
Juicy Wagyu beef topped with melted cheese in a freshly baked homemade bun, served with crisp fries

- **+ Add 1 patty** $48
- **+ Add 1 cheese** $15

ARGENTINIAN RIB EYE (280GR) $255
Juicy rib eye with fries and a bright parsley chimichurri

LAMB CHOPS, HIMALAYAN SPICES (15–20 MIN) $178
Lamb chops tossed in an aromatic blend of Himalayan spices, served with broccolini, cherry tomatoes and roasted garlic

PAN-SEARED SCALLOPS AND ROMANESCO $238
Golden scallops set over a velvety roasted cauliflower purée, topped with crispy bacon and Romanesco

CLAMS MARINIÈRE (500GR) $148
Fresh clams cooked in white wine, thyme, garlic and onions, finished with parsley and served with garlic bread

DOVER SOLE MEUNIÈRE (600GR) $538
Whole Dover sole, lightly floured and pan-seared in golden butter with lemon, capers and parsley. Served with green beans, buttered potatoes and cherry tomatoes

New Items · Vegetarian · Dairy · Nuts · Shellfish

HAND ROLLED PIZZAS



MARGHERITA $100
Tomato sauce, mozzarella

PEPPERONI $115
Tomato sauce, pepperoni, mozzarella

NDUJA AND STRACCIATELLA $138
Tomato sauce, mozzarella, red onions, 'nduja and stracciatella

SAVOYARDE $128
White sauce, mozzarella, bacon, potato, Reblochon cheese

PASTAS & RISOTTO

SPAGHETTI VONGOLE $140
Fresh clams tossed with spaghetti, garlic, extra virgin olive oil, white wine and a touch of red chilli

NDUJA RIGATONI $130
Rigatoni tossed in a Calabrian 'nduja sausage and tomato sauce, finished with double cream, Parmesan and fresh basil

BEEF LASAGNA $135
Layers of tender pasta, slow-cooked beef ragù and rich tomato sauce, with creamy béchamel and melted mozzarella

MUSHROOM RISOTTO $120
Creamy Arborio risotto with mushrooms, roasted chestnuts and Parmesan, finished with fresh thyme and a touch of truffle oil



MEMBERSHIP NUMBER

• 24 HOURS PRE-ORDERING IS HIGHLY RECOMMENDED •

PLEASE EMAIL THE ORDER TO BOOKING@ABCLUBHK.COM & MICHEF@ABCLUBHK.COM

KIDS

CRISPY CHICKEN STRIPS $45
Sweet and chili sauce

SPAGHETTI BOLOGNAISE $50
Beef, tomato sauce, cheese

HOT DOG $60
Chicken sausage, cheesy sauce

CHICKEN PIZZA $65
Tomato sauce, mozzarella

DESSERTS



CHOCOLATE LAVA CAKE $65
Warm chocolate cake with a rich molten centre, vanilla ice cream

LEMON CHEESECAKE TART $60
Traditional baked lemon cheesecake with a tangy lemon finish

FLOATING ISLAND $60
Airy meringue on vanilla custard, caramel sauce and roasted almonds

ICECREAM + $30 (per scoop)
Vanilla / strawberry / chocolate / rum & raisin / lime & lemon sorbet

PLATES TO SHARE

Please order ONE DAY in advance

WHOLE FRENCH ROASTED CHICKEN (MUSHROOM SAUCE) $450
1.6KG Serves 3-4 People

WHOLE ROASTED LAMB LEG (LAMB SAUCE) $950
2.5KG Serves 4-5 People

WHOLE BAKED SEABASS (DILL SAUCE) $950
3KG Serves 6 People

AUSTRALIAN GRAIN FED BEEF TOMAHAWK (PEPPER SAUCE) $1100
1.5KG Serves 2-3 People

All above dishes come with roasted potatoes, cherry tomato and roasted garlic

Please note that some dishes can be modified to be vegetarian or have certain ingredients removed to cater to your preferences. Feel free to discuss your options with our staff!

Food Allergies: Please be aware that our kitchen handles seafood, dairy products, and fungi. We take great care to accommodate special dietary requests. However, the responsibility for consuming any meal remains with the diner.