



North Course Hole 1 Par 5 , 560 yards

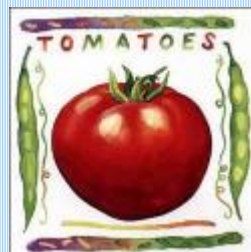
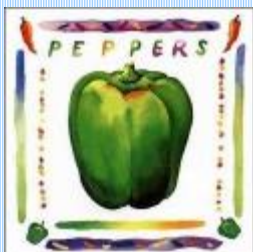


East Course Hole 14 Par 4 , 366 yards



South Course Hole 18 Par 4 , 399 yards

Coffee Shop Menu 餐牌



Salads and Soups

沙律及湯

- Golfer's Salad 運動員沙律** \$72
ham, smoked turkey, roast beef, boiled egg and Cheddar cheese on a bed of mixed lettuce and cucumber, served with your choice of dressing 
- Grilled Smoked Duck Breast with New Potatoes Salad 扒煙鴨胸配新薯沙律** \$76
- Mexican Salad with Dill-Marinated Salmon Slices 墨西哥沙律配挪威香草三文魚** \$78
blend of green pepper, onion, sweet corn, red kidney bean and thick Mexican salsa 
- Daily Chinese Soup 明火例湯** \$18
- Western Soup of the Day 西式餐湯** \$26

Snacks

小食

- Baked Indian Pappadam with Mango Chutney 焗印度薄餅配芒果節梨醬** \$40
- Pan-fried Shanghainese Pork Dumplings 香煎上海鍋貼**  \$42
- Deep-fried Chicken Mid-joint Wings flavoured with Salt and Chili 椒鹽鷄中翼** \$44
- Steamed Vegetarian Rice Rolls with Sweet and Sour Sauce "Vietnamese" 蒸越式素菜粉卷配甜酸汁** \$45
- Deep-fried Shrimp Spring Rolls flavoured with Garlic 炸蒜香鳳尾蝦春卷**  \$50
- Japanese Fried Chicken dipped in Karaage Batter 日式唐揚粉炸雞件** \$50
- Chicken and Beef Satays 鷄肉及牛肉沙爹共半打** \$56
half dozen of mixed satays, served with peanut sauce
- Thai Chicken or Beef Curry Mini Pizza 泰式雞肉或牛肉咖喱迷你薄餅**  \$58
- Assorted Snack Platter 小食拼盤** \$58
deep-fried chicken mid-joint wings flavoured with salt and chili, deep-fried shrimp spring rolls flavoured with garlic, spicy wedges and samosas

Sandwiches

三文治

- Sandwiches Classic 自選三文治** \$42
two choices of smoked turkey, corned beef, ham, egg, cheese or tuna fish, on white bread
- "Eagle" Toast 飛鷹多士** \$46
grilled ham, cheese and tomato on toasted white bread
- Minute Steak "Teriyaki" in Crispy Bun 香脆照燒薄牛扒包**  \$58
served with French fries
- Grilled Cajun Chicken Focaccia Sandwich 烤卡珍雞扒意大利烤包三文治** \$58
- Smoked Salmon and Egg Salad Croissantwich 煙三文魚焗蛋沙律牛角包三文治**  \$58
- Chef's Special Sandwich 中華沙律燒雞特色三文治**  \$58
roasted chicken, chuka salad, lettuce, fried egg on toasted wheat bread and served with French fries

Chef's Recommendation 廚師推介



墨西哥沙律配挪威香草三文魚

Mexican Salad with Dill-Marinated Salmon Slices



炸蒜香鳳尾蝦春卷

Deep-fried Shrimp Spring Rolls flavoured with Garlic



香脆照燒薄牛扒包

Minute Steak "Teriyaki" in Crispy Bun



中華沙律燒雞特色三文治

Chef's Special Sandwich

西式主菜


Western Attractions

- Pan-Roasted White Oat Pork Chop Cutlet** \$60
麥皮吉列豬扒
served with tomato spaghetti and seasonal vegetables
- Guacamole Prime Beef Burger** \$62
牛肉漢堡包配牛油果沙律醬
served with French fries, and avocado & garlic dressing
- Sautéed Strips of Chicken and Sun-Dried Tomatoes in Whole Wheat Spaghetti** \$65
雞柳意大利蕃茄乾炒全麥意大利粉
- Sautéed Strips of Pork with Kimchi in Angel Hair Pasta** \$68 
泡菜豬柳炒天使幼麵
- Baked Ricotta and Spinach Tortelloni in Cheese Cream Sauce** \$68 
白汁焗意大利芝士莧菜雲吞
- Fish and Chips 炸魚薯條配他他汁** \$70
served with tartar sauce
- KSC Roasted Spring Chicken flavoured with Lemon Grass 溜西洲香茅燒春雞** \$70 
served with seasonal vegetables, steamed rice and lemon grass gravy
- Braised Ox-tail in Curry Sauce** \$88 
秘製咖喱燴牛尾
served with fettuccine pasta
- Baked Fillets of Salmon and Spinach in Puff Pastry** \$90 
酥皮焗莧菜三文魚柳
served with seasonal vegetables, new potatoes and lemon butter sauce
- Pan-fried N. Z. Sirloin Steak with Wild Mushroom Sauce** \$120
紐西蘭西冷牛扒配野菌汁
served with grilled tomato and spicy wedges

(另加十五元，您便可享用一客西式餐湯及甜品)
(By paying \$15 more, you can enjoy a western soup of the day and a dessert)

Vegetarian Corner

素菜精選

- Grilled Mixed Vegetables in Olive Oil with Angel Hair Pasta** \$52 
欖油烤雜菜配天使幼麵
- Seasonal Vegetables in Thai Red Curry Sauce with Steamed Rice** \$52
泰式紅咖喱時蔬配白飯
- Fried Noodles with Vegetarian Assortment** \$52
羅漢上素炒麵

Chef's Recommendation 廚師推介 



泡菜豬柳炒天使幼麵

Sautéed Strips of Pork with Kimchi in Angel Hair Pasta



秘製咖喱燴牛尾

Braised Ox-tail in Curry Sauce



酥皮焗莧菜三文魚柳

Baked Fillets of Salmon and Spinach in Puff Pastry



欖油烤雜菜配天使幼麵

Grilled Mixed Vegetables in Olive Oil with Angel Hair Pasta

金裝小菜套餐

Golden Chinese Sets


每款 \$75 per set

包括雪耳瑤瑞燉豬踭湯、白飯及甜品
Include Braised Pork Soup with Snow Fungus and Heart-Shaped Carrot, Steamed Rice and Dessert

- 一. Poached Dace Fish Mousse, Seasonal Vegetables and Tomatoes in Soup
鮮茄魚滑浸時蔬
- 二. Stir-fried Fillets of Sole and Broccoli in Spicy Sauce 西蘭花辣汁炒龍脷柳
- 三. Sweet and Sour Pork 彩椒鳳梨咕嚕肉 
- 四. Stir-fried Pork Neck Meat and Jade Marrow in Yellow Bean Paste 麵醬翠玉瓜炒豬頸肉
- 五. Scrambled Eggs with Shrimps and Spring Onions 滑蛋香葱炒蝦肉
- 六. Braised Bean-curd with Chicken Cubes and Truffle Pesto Sauce 黑松露醬雞粒扒豆腐 
- 七. Steamed Eggplants with Minced Pork and Preserved Vegetables 梅菜肉崧蒸茄子 
- 八. Stir-fried Fillets of Chicken with Cashew Nuts and Celery 腰果西芹炒雞柳
- 九. Stir-fried Fillets of Beef with Scallion, flavoured with Maggie Sauce 美極京蔥牛仔甫 
- 十. Braised Fillets of Sole with Fried Bean-curd, Spring Onions and Ginger 薑蔥豆卜炆班柳

Rice & Noodles in Soup

湯飯及湯粉麵

- | | |
|--|--|
| Rice in Clear Soup with Ox Tongue & Turnips | \$56 |
| 清湯蘿蔔牛脷湯飯 | |
| Rice in Soup with Black Fungus, Fresh Mushrooms and Pork Slices | \$56 |
| 雲耳鮮冬菇肉片湯飯 | |
| Fine Shanghai Noodles with Beef Shank in Soup, Nanjing Style | \$40  |
| 南京牛肉湯陽春麵 | |
| Shrimp Wontons with Noodles or Rice Noodles in Soup | \$40 |
| 鮮蝦雲吞湯麵或湯河 | |
| Rice Noodles in Soup with Pork & Mushroom Balls, Cuttlefish Balls and Nori | \$42 |
| 紫菜貢丸、墨魚丸湯河 | |
| E-Fu Noodles in Soup with Crab Fillets in Egg Sauce | \$46 |
| 鴻圖蟹柳湯伊麵 | |
| Rice Vermicelli in Soup with Strips of Beef & Fresh Tomatoes | \$48  |
| 鮮茄牛柳絲湯米線 | |
| Japanese Fish Noodles in Miso Soup with Soya Bean Kernel Fish Balls | \$60  |
| 日式納豆魚丸、海苔魚味湯麵 (麵豉湯) | |

Chef's Recommendation 廚師推介



西蘭花辣汁炒龍脷柳

Stir-fried Fillets of Sole and Broccoli in Spicy Sauce



彩椒鳳梨咕嚕肉

Sweet and Sour Pork



美極京蔥牛仔甫

Stir-fried Fillets of Beef with Scallion, flavoured with Maggie Sauce



日式納豆魚丸、海苔魚味湯麵 (麵豉湯)

Japanese Fish Noodles in Miso Soup with Soya Bean Kernel Fish Balls

Asian Specialties

- Baked Pork Chops in Cheese Tomato Concasse Sauce with Fried Rice or Spaghetti**  \$56
鮮茄茸芝士焗豬扒飯或意粉
- Thai Red Curry with Chicken or Sliced Beef and Steamed Rice** \$56
泰式紅咖喱雞或牛肉片飯
- Fried Rice with Chicken Cubes, Egg White and Ginger** \$60
蛋白薑米雞粒炒飯
- Fried Rice with Beef Cubes and Mixed Bell Peppers**  \$62
雜椒燴牛柳粒炒飯
- Nasi Goreng** 招牌印尼炒飯  \$62
- Pearl Rice in Pot with Braised Beef Rib Fingers, Korean Style** \$68
韓式洋蔥鮮冬菇燴牛肋條石鍋珍珠飯
- Japanese Fried Rice with Salmon Cubes, Crab Roes & Vegetables**  \$78
日式鰻魚汁三文魚蟹籽炒飯定食
- Hainan Chicken Rice** 海南雞飯配蠔油唐生菜 \$80
poached chicken with fragrant rice, daily Chinese soup and Chinese lettuces in oyster sauce
- Braised Vermicelli with Shredded Chicken and Olive Vegetables**  \$58
欖菜雞絲炆米粉
- Braised U-don Noodles with Minced Pork, Taiwanese Style** \$58
台式豬肉醬扒烏冬
- Fried Spaghetti with BBQ Pork in Black Pepper**  \$58
黑椒叉燒炒意大利粉
- Braised E-Fu Noodles with Crab Fillets in Cheese Sauce** \$60
芝士蟹柳扒伊麵
- Fried Rice Noodle Rolls with Minced Beef in XO Sauce**  \$60
XO醬牛崧炒腸粉
- Stir-fried Nissan Instant Noodles with Pork Soft Bones in XO Sauce**  \$62
XO醬豬軟骨炒出前一丁麵

Desserts

- Chinese Dessert of the Day** 是日精選中式甜品 \$12
- Cake of the Day** 是日精選蛋糕 \$22
- Deep-fried Sweet Potatoes with Caramel** \$24
炸蕃薯配焦糖 
- Vanilla Ice-cream in Puffs** 雲尼拿雪糕芭芙 \$30
- Mango in Rice Paper Rolls** 芒果米紙卷  \$30
- Warm Chocolate Pudding** 暖心朱古力布甸  \$30
- Chocolate Brownies with Ice-cream** \$35
暖朱古力班尼士配雪糕
- Choice of Movenpick Ice-cream** 自選瑞士雪糕
- single 單球 \$24
 - double 雙球 \$46

Chef's Recommendation 廚師推介



雜椒燴牛柳粒炒飯

Fried Rice with Beef Cubes and Mixed Bell Peppers



日式鰻魚汁三文魚蟹籽炒飯定食

Japanese Fried Rice with Salmon Cubes, Crab Roes & Vegetables



XO醬牛崧炒腸粉

Fried Rice Noodle Rolls with Minced Beef in XO Sauce



芒果米紙卷

Mango in Rice Paper Rolls

Hot Drinks 熱飲

Freshly Brewed Coffee 香濃咖啡	\$19
Cappuccino or Caffe Latte 意大利泡沫咖啡或鮮奶咖啡	\$22
Irish Coffee 愛爾蘭咖啡	\$40
Selections of Tea 名茶精選	
Ceylon, Earl Grey 紅茶、伯爵茶	\$19
Peppermint, English Breakfast 薄荷茶、英國早餐茶	\$19
Jasmine, Pu Erh, Iron Buddha 香片、普洱、鐵觀音	\$15
Horlicks, Ovaltine, Chocolate, Ribena Lemon Honey or Honey Citron Tea 好立克、阿華田、朱古力、利賓納、檸蜜或柚子蜜	\$20

Cold Drinks 凍飲

KCS Dynamic Drinks (non-alcoholic) 潛西洲特飲 KSC Sunrise, Golf Passion, Grassgreen 潛西晨曦、高爾夫情懷、綠草如茵	\$32
Iced Coffee or Iced Tea 凍咖啡或紅茶	\$22
Iced Horlicks, Ovaltine or Chocolate 凍好立克、阿華田或朱古力	\$23
Iced Lemon Honey, Honey Citron Tea or Ribena 凍檸蜜、柚子蜜或利賓納	\$23
Movenpick Milkshakes - Vanilla, Chocolate, Pistachio, Cappuccino 瑞士雪糕奶昔	\$40
Freshly Squeezed Juices – Orange, Watermelon or Apple 各款鮮榨果汁	\$32
Chilled Fruit Juices - Orange, Pineapple and Tomato 各款冰凍果汁	\$22
Orange or Lemon Squash / Fruit Punch 香橙或檸檬雜飲 / 雜果賓治	\$29
Soft Drinks 各款汽水 Coke, Coke Light, 7-up, Cream Soda, Ginger Beer, Ginger Ale, Pepsi	\$18
Pocari 500 ml 寶礦力	\$21
Gatorade 600 ml 佳得樂	\$23
Mineral or Distilled Water 礦泉水或蒸餾水	
Bonaqua	\$11
Watsons Distilled Water	\$13
Perrier	\$26

From the Bar 酒類

Gunner (Small) 細 (Large) 大	\$29 \$34
Heineken Draught Beer 喜力生啤 (Half Pint) 細 (One Pint) 大 (By Jug) 勻	\$23 \$40 \$92
Shandy 仙地 (Half Pint) 細 (One Pint) 大	\$22 \$38
Beers 各式啤酒 Canned Anchor 罐裝力加 Canned Heineken / Carlsberg / Tsing Tao 罐裝喜力 / 嘉士伯 / 青島 Heineken Pint Bottle 樽裝喜力 PHI San Miguel 菲律賓生力	\$21 \$27 \$29 \$29
House Wine (Red or White) 紅、白餐酒 By Glass 每杯 By Bottle 每枝	\$36 \$168
Aperitifs 餐前酒 Comari, Martini Dry, Martini Rosso, Pernod	\$36
Whisky 威士忌酒 Johnnie Walker Red Label, John Jameson	\$36
Premium Whisky 特級威士忌酒 Dimple Haigs, Jack Daniel's, Chivas Regal	\$42
Gin, Vodka, Rum 氈酒, 伏特加酒, 霖酒	\$36
Cognac – V.S.O.P. 干邑拔蘭地	\$46
Cognac – Hennessy X.O. 特級干邑拔蘭地	\$98
Liqueurs 利喬酒 Cointreau, Drambuie, Kahlua, Tia Maria, Peppermint, Blue Curacao	\$36
Cocktails & Long Drinks 雞尾酒及雜飲 Black Russian, Bloody Mary, Manhattan, Pink Lady, Screwdriver, Whisky Sour, Gin Fizz, Pimm's No.1, Pina Colada, Singapore Sling, Snowball	\$38