THE HKMA CLUBHOUSE

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香港醫學會
THE HONG KONG MEDICAL ASSOCIATION

香港醫學會成立於1920年，匯集了在香港執業和服務市民的會員醫生，主要目的是促進醫療界的福祉及提升市民的健康水平。香港醫學會營運的兩間會所，不僅為醫生會員帶來專屬的活動場地，更供應由資深廚師精心烹調的精緻中菜，包括香港醫學會專誠為會員設計的菜式，亦歡迎預約由經驗豐富的總廚主理的私房菜單。會所午市則供應商務午餐，迎合各位會員的需要。

The Hong Kong Medical Association (HKMA), founded in 1920, brings together medical practitioners in Hong Kong to promote the welfare of the medical profession and public health. The HKMA operates two clubhouses, offering exclusive places for members' professional activities, training, and leisure gatherings. The Central Clubhouse proudly presents exquisite Chinese cuisine prepared by our experienced chef, including dishes tailored for the HKMA members.

You are also welcome to book a private dining experience with customised menu prepared by our seasoned master chef. The Clubhouse also offers business lunches to meet the needs of members.



行政總廚 周頌庭師傅

縱橫廚壇逾二十載，周師傅足跡遍及五星級酒店中菜廳、知名私人會所及悉尼著名粵菜名店，廚藝積澱深厚。

西廚出身，後負笈中華廚藝學院深造中菜，周師傅擅長融和各家之長，更於世界中餐亞洲大賽中力壓70支頂尖隊伍，勇奪金獎殊榮。

為人謙厚，下廚亦如其人——順應時令，尊重本味，追求碟上和諧，以真心烹調，讓食客感到窩心與滿足。

Executive Chef Billy Chow Chung-ting

Over two decades of culinary mastery have taken Chef Chow through some of the region's finest five-star hotel Chinese restaurants, prestigious private clubs, and a celebrated Cantonese establishment in Sydney.

Trained in Western cuisine before honing his craft at the Chinese Culinary Institute, Chef Chow draws from diverse culinary traditions to create a style uniquely his own — earning him the Gold Award at the World Chinese Cuisine Asian Championship (WFCCI), distinguished from among 70 elite teams across Asia.

Quietly assured, Chef Chow cooks as he lives — with sensitivity to the seasons, reverence for ingredients, and an unwavering devotion to harmony on the plate.

茗茶收費 Tea Charge

午市 Lunch	經典香茗每位$15；特選香茗每位$25 $15 per pax for Chinese Tea, $25 per pax for Premium Chinese Tea	晚市 Dinner	經典香茗每位$20；特選香茗每位$30 $20 per pax for Chinese Tea, $30 per pax for Premium Chinese Tea

經典香茗 Chinese Teas	普洱 I 鐵觀音 I 茉莉 I 龍井 I 菊花 Pu'er I Tieguanyin I Jasmine I Longjing I Chrysanthemum
特選香茗 Premium Chinese Teas	新會陳皮普洱 I 瑰麗堂皇 I 白桃烏龍 I 橘井泉香 Xinhui Tangerine Peel Pu'er I Lychee Rose Tea White Peach Oolong I Tachibana Leaf

切餅費 Cakeage Charge

$150 / 個 per cake

外來食品及飲品不得在本會所內享用。Outside food and drinks are not allowed in the clubhouse.

加一服務費 10% service charge applies

醫道彌新

日月星辰

是本會所的菜單設計理念。

「**醫道彌新**」的概念融會中西方對「醫」與「食」的觀點：參照《周禮 • 天官》中的四醫，當中以食醫為首，而西方醫學之父希波克拉底亦曾提出「讓食物成為你的藥物」，可見「醫」、「食」兩者關係密切。醫學會會所的菜式秉承醫食同源之理念，追求美味與健康並濟，同時展現醫學及烹飪領域不懈創新的精神，是一門令人身心愉悅的藝術。「日月星辰」則象徵著醫者仁心的精神，猶如太陽、月亮和星星普照萬物，周行而不殆，守護人民生命與健康。一些用心創作的菜式將會以日、月、星的形態呈現，以表彰維護民康之信念。

The concept of "Sun, Moon, and Stars: Everlasting Medical Ethics Spirit" integrates Western and Eastern perspectives on healthcare and nutrition. Its foundations stem from the Four Medical Arts described in the "Rites of Zhou", with food therapy playing a primary role. It also echoes the words of Hippocrates, known as the "Father of Medicine" – "Let Food Be Thy Medicine". This underscores the strong connection between what we eat and our well-being. The dishes at the HKMA Clubhouse embody medical principles while embracing constant innovations in the medical and culinary arts. They combine delicious flavours with health benefits, creating an art that nourishes both body and mind.

The symbolism of the Sun, Moon, and Stars represents the compassionate spirit of healthcare professionals – just as the Sun, Moon and Stars light up the world tirelessly each day – caring for the lives and health of people relentlessly. Some signature dishes will be artistically plated in the shapes of the Sun, Moon, and Stars, embodying our motto of "Safeguarding the health of the people".



龍騰踏雪 - 鮮蝦湯蒸蛋白配龍蝦球 日月星•雲
Lobster with Steamed Egg White in Shrimp Broth



琵琶金皓伴蝦球金沙豆腐 日月星•霖
Pipa Tofu & Prawns with Salted Egg Yolk Tofu in Clay Pot



三色煎豚肉餅 日月星•瑜
(墨魚汁 | 羽衣甘藍 | 薑黃南瓜)
Pan-fried Pork Patty Trio
(Cuttlefish Ink, Kale and Turmeric & Pumpkin)

十 道 名 鑄
SIGNATURE

HK$

海葡萄潮式凍馬友 — 168 / 6件 pcs
Chilled Threadfin Fish with Sea Grapes

金滷鮮鮑魚 — 228 / 6件 pcs
Chilled Abalone with Golden Sauce

滋陰養顏爵士湯爵士湯 D2 — 398 / 4-6位 pax, 768 / 10-12位 pax
Double-boiled Chicken Soup with Fish Maw, Dried Conch Head & Honeydew Melon

龍騰踏雪 - 鮮蝦湯蒸蛋白配龍蝦球 日月星•雲 — 468
Lobster with Steamed Egg White in Shrimp Broth
(每日限量供應 Limited serving daily | 需15至20分鐘製作 15-20 minutes to prepare)

香煎一夜干馬友 — 328
Pan-fried Marinated Threadfin Fish
(每日限量供應 Limited serving daily | 需15至20分鐘製作 15-20 minutes to prepare)

川貝檸檬骨 — 168
Deep-fried Pork Ribs with Fritillary Bulb & Tangerine Peel

三色煎豚肉餅 日月星•瑜 — 188
(墨魚汁 | 羽衣甘藍 | 薑黃南瓜)
Pan-fried Pork Patty Trio (Cuttlefish Ink, Kale and Turmeric & Pumpkin)

琵琶金皓伴蝦球金沙豆腐 日月星•霖 — 368
Pipa Tofu & Prawns with Salted Egg Yolk Tofu in Clay Pot

招牌咖哩脆皮鹽焗雞 D2 — 488 / 全隻 Whole
Crispy Salt-baked Curry Chicken

雲腿鮮牛肝菌瓦罉炊香苗 D2 — 268
Braised Rice in Casserole with Yunnan Ham & Porcini Mushroom

+$50 鵝肝潤腸 Goose Liver Chinese Sausage
+$30 泡飯 Rice in Soup (上湯 Supreme Soup / 菇菌湯 Mushroom Soup)

推薦 Recommended　含果仁 Nuts　辣 Spicy　素菜 Vegetarian　D2 48小時前預訂 Pre-order 48 hours in advance

加一服務費 10% service charge applies　如對食物過敏請告知服務人員 Please inform the server if you have any food allergies

THE HKMA CLUBHOUSE

牛肝菌瓦罉炊香苗

這個全素的炊飯，其滋味絕對不比葷食遜色！菇菌以香米浸泡半小時，再加入甘筍炒香，然後加入素湯燜四個小時，上檯前再鋪上一層姬松菇、羊肚菌以及新鮮牛肝菌焗十分鐘，除了增添香氣，更帶來金黃的飯焦。

Braised Rice in Casserole with Porcini Mushroom

This all-vegetarian claypot rice is just as delicious as its meat-based counterparts! Mushrooms are soaked with rice for half an hour, then stir-fried with carrots before being stewed in vegetable broth for four hours. Before serving, brown swordbelt mushroom, morels, and fresh porcini mushrooms are added and baked for ten minutes, creating a golden crispy layer at the bottom of the rice.



素菜之選 VEGETARIAN

	HK$
糖心日暖玉 煙燻溏心蛋 Smoked Soft-boiled Egg in Shanghainese Style	78 / 3隻 pcs
羊肚菌鮮竹浸勝瓜 Braised Morel, Bean Curd Sheet & Luffa in Clear Soup	148
竹笙鼎湖上素 Braised Assorted Fungus, Mushroom & Bamboo Pith	248
甜菜王蒸菜遠 Pickled Vegetables Steamed Choi Sum	138
素香茄子煲 Vegetarian Eggplant Stew with Omnipork in Casserole	138
素麻婆滑豆腐 Vegetarian Mapo Tofu with Omnipork	128
杏林五穀炒香苗 Five-grain Fried Rice	178
松露雜菌乾燒伊麵 Braised E-Fu Noodles with Truffle & Mushroom	158
牛肝菌瓦罉炊香苗 D2 Braised Rice in Casserole with Porcini Mushroom	238

+$30 泡飯 Rice in Soup（菇菌湯 Mushroom Soup）

推薦 Recommended　含果仁 Nuts　辣 Spicy　素菜 Vegetarian　D2 48小時前預訂 Pre-order 48 hours in advance

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金滷鮮鮑魚
Chilled Abalone with Golden Sauce





海葡萄潮式凍馬友
Chilled Threadfin Fish with Sea Grapes



杏片脆蝦角
Classic Shrimp Toast with Almond Crisp

前菜
APPETISER

	HK$
椒脆黃金豆腐 Crispy Tofu Cubes	68
海葡萄潮式凍馬友 Chilled Threadfin Fish with Sea Grapes	168 / 6件 pcs
杏片脆蝦角 Classic Shrimp Toast with Almond Crisp	168 / 4件 pcs
煙燻烏魚籽糖心蛋 Smoked Soft-boiled Egg topped with Caviar	98 / 3隻 pcs
椒鹽魷魚鬚 Deep-fried Squid with Salt & Pepper	118
金滷鮮鮑魚 Chilled Abalone with Golden Sauce	228 / 6件 pcs
蜂巢九肚魚 Deep-fried Bombay Duck	168

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滋陰養顏爵士湯

每盅湯均採用原個蜜瓜製作：一半蜜瓜起肉，連同花膠、瘦肉、雞腳、螺頭等燉一個半小時；另一半蜜瓜則攪汁，上檯前再撞入燉湯中，令蜜瓜的香甜味及色澤更加突出，色香味俱全。

Double-boiled Chicken Soup with Fish Maw, Dried Conch Head and Honeydew Melon

Each serving of soup is made with a whole honeydew melon: the flesh of half the melon is scooped out and stewed for an hour and a half with fish maw, lean meat, chicken feet, and dried conch head. The other half of the melon is juiced and added to the soup just before serving, giving the soup a more pronounced honeydew melon flavour and colour.



湯 羹 • 燉 湯
SOUP

	HK$
精選老火湯 Soup of the Day	168 / 4-6位 pax 308 / 10-12位 pax
滋陰養顏爵士湯 D2 Double-boiled Chicken Soup with Fish Maw, Dried Conch Head & Honeydew Melon	398 / 4-6位 pax 768 / 10-12位 pax
金瑤花膠羹 Braised Fish Maw & Dried Scallop in Thick Soup	78 / 位 pax 308 / 4-6位 pax
羊肚菌腰果栗子湯 養生功夫湯 Double-boiled Morel Soup with Cashew & Chestnut	88 / 位 pax

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乾撈花膠鮑魚銀絲煲

Braised Fish Maw & Abalone with Glass Vermicelli in Claypot

海味
DRIED SEAFOOD

	HK$
燒汁蜂窩脆花膠 Crispy Honeycomb Fish Maw with Teriyaki Sauce	238 / 位 pax 兩位起 2 pax up
鮑汁金錢蠔皇扒原隻鮑魚 Braised 8-head Abalone & Mushroom with Abalone & Oyster Sauce	238 / 位 pax 兩位起 2 pax up
蔥燒金錢鰩東遼參 D2 Braised Sea Cucumber & Mushroom with Scallion	298 / 位 pax 兩位起 2 pax up
乾撈花膠鮑魚銀絲煲 Braised Fish Maw & Abalone with Glass Vermicelli in Claypot	428

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金湯藤椒蝴蝶魚
Chinese Perch Fish with Peppercorns in Superior Golden Broth



香煎一夜干馬友
Pan-fried Marinated Threadfin Fish

海　鮮
SEAFOOD

HK$

百花芝心釀蟹鉗 D2 — 108 / 位 pax
Deep-fried Crab Claw stuffed with Minced Shrimp & Cheese
兩位起 2 pax up

火焰明太子醬脆蝦球 — 258 / 6件pcs
Prawns with Cod Roe Mayonnaise

金湯藤椒蝴蝶魚 — 298
Chinese Perch Fish with Peppercorns in Superior Golden Broth

啫啫生焗星斑球 — 298
Sizzling Baked Spotted Grouper Fillets in Clay Pot

香煎一夜干馬友 — 328
Pan-fried Marinated Threadfin Fish
(每日限量供應 Limited serving daily | 需15至20分鐘製作 15-20 minutes to prepare)

琵琶金皓伴蝦球金沙豆腐 日月星•霖 — 368
Pipa Tofu & Prawns with Salted Egg Yolk Tofu in Clay Pot

龍騰踏雪 - 鮮蝦湯蒸蛋白配龍蝦球 日月星•雲 — 468
Lobster with Steamed Egg White in Shrimp Broth
(每日限量供應 Limited serving daily | 需15至20分鐘製作 15-20 minutes to prepare)

推薦 Recommended　含果仁 Nuts　辣 Spicy　素菜 Vegetarian　D2 48小時前預訂 Pre-order 48 hours in advance

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琵琶金皓伴蝦球金沙豆腐 日月星•霖
Pipa Tofu & Prawns with Salted Egg Yolk Tofu in Clay Pot



龍騰踏雪 - 鮮蝦湯蒸蛋白配龍蝦球 日月星•雲
Lobster with Steamed Egg White in Shrimp Broth

生 猛 海 鮮
FRESH SEAFOOD

D2 48小時前預訂，時價
Pre-order 48 hours in advanced; current Market Prices apply)

貝 殼 類 Shellfish

大扇貝
Scallop

大連鮮鮑魚
Fresh Abalone from Dalian

南非鮮鮑魚
Fresh Abalone from South Africa

蟶子皇
Giant Razor Clam

美國桶蠔
American Fresh Oysters

台山桶蠔
Taishan Fresh Oysters

蟹 類 Crab

肉蟹
Mud Crab

膏蟹
Female Mud Crab

龍 蝦 Lobster

本地花龍蝦
Local Lobster

西澳龍蝦
Western Australia Lobster

魚 類 Fish

沙巴龍躉
Sabah Giant Garoupa

青斑
Green Garoupa

老虎班
Tiger Garoupa

杉斑
Camouflage Garoupa

蘇鼠
Coral Garoupa

紅瓜子斑
Red Garoupa

東星斑
Leopard Coral Garoupa

方脷
Sole Fish

蝦 類 Shrimp or Prawns

基圍蝦
Jinga Shrimp

海中蝦
Wild Prawn

花竹蝦
Kuruma Prawn

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豬　肉
PORK

	HK$
拔絲黑金咕嚕肉 Crispy Sweet & Sour Pork	168
川貝檸檬骨 Deep-fried Pork Ribs with Fritillary Bulb & Tangerine Peel	168
三色煎豚肉餅 日月星 • 瑜 (墨魚汁 | 羽衣甘藍 | 薑黃南瓜) Pan-fried Pork Patty Trio (Cuttlefish Ink, Kale and Turmeric & Pumpkin)	188
蜂窩蓮藕盒 Crispy Lotus Root stuffed with Pork	178
羊角椒小炒肉 Stir-fried Pork with Horn Peppers	178

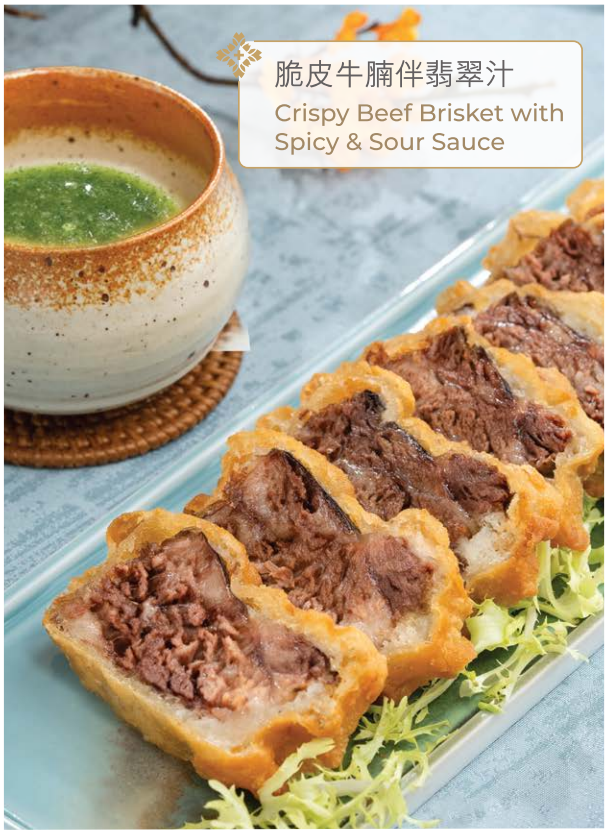


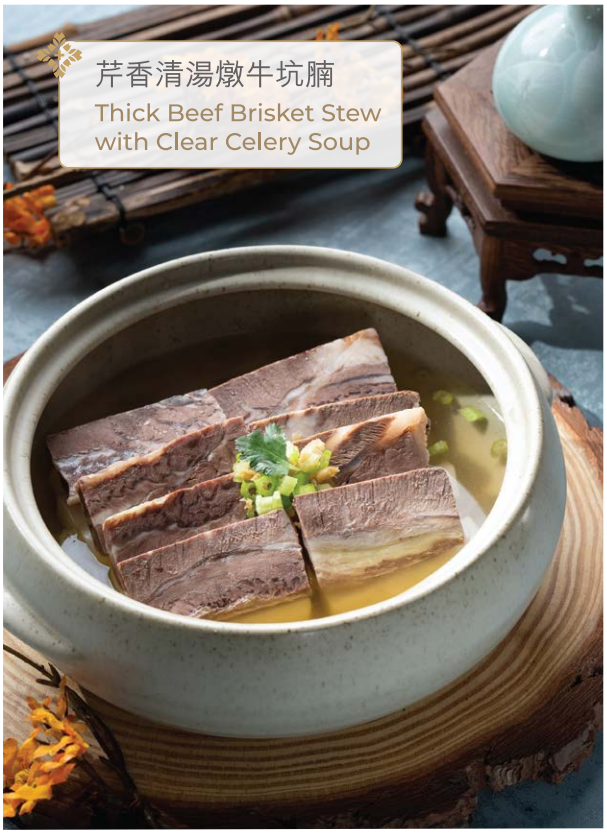
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牛　肉
BEEF

	HK$
芹香清湯燉牛坑腩 Thick Beef Brisket Stew with Clear Celery Soup	348
脆皮牛腩伴翡翠汁 Crispy Beef Brisket with Spicy & Sour Sauce	328
金薯燒汁安格斯牛柳粒 Stir-fried Angus Beef Dices & Potato with Teriyaki Sauce	248
薑蔥銀絲安格斯牛肉煲 Angus Beef with Ginger, Scallion & Glass Vermicelli in Clay Pot	198





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招牌咖哩脆皮鹽焗雞
Crispy Salt-baked Curry Chicken



葫蘆八寶鴨
Eight Treasure Duck



富貴鮑魚雞
Baked Whole Chicken with Abalone

家禽
POULTRY

	HK$
煙燻松露片皮雞 Smoked Crispy Skin Boneless Chicken with Truffle Sauce	398 / 全隻 Whole 218 / 半隻 Half
蔥香椒麻雞 Steamed Chicken with Scallion & Sichuan Peppercorns	388 / 全隻 Whole 208 / 半隻 Half
碧綠川椒雞 Marinated Chicken with Sichuan Peppercorns & Crispy Green	178
招牌咖哩脆皮鹽焗雞 D2 Crispy Salt-baked Curry Chicken	488 / 全隻 Whole
葫蘆八寶鴨 D2 Eight Treasure Duck	788
富貴鮑魚雞 D2 Baked Whole Chicken with Abalone	798

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蔬　菜
VEGETABLES

	HK$
薑汁黃糖炒芥蘭 Stir-fried Kale with Ginger & Brown Sugar	108
清炒時蔬 清炒 / 上湯 Stir-fried Seasonal Vegetables Stir-fried / Supreme Soup	98
魚湯浸時蔬 (可轉鮮豆乳 Fresh Soy Milk-available) Seasonal Vegetables in Fish Broth	118
甜菜皇蒸茄子 Steamed Eggplant with Pickled Vegetables	138
金銀蒜銀絲蒸勝瓜杯 Steamed Luffa with Garlic & Glass Vermicelli	138
羊肚菌鮮竹浸勝瓜 Braised Morels, Bean Curd Sheet & Luffa in Clear Soup	148
啫啫唐生菜 老乾媽 / 蝦醬 Stir-fried Lettuce in Casserole Laoganma / Shrimp Paste	138
思香茄子煲 (可轉素菜 Vegetarian-available) Eggplant with Minced Pork in Casserole	158

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主 食
RICE & NOODLES

	HK$
雲腿鮮牛肝菌瓦罉炊香苗 D2 Braised Rice in Casserole with Yunnan Ham & Porcini Mushroom	268
+$50 鵝肝潤腸 Goose Liver Chinese Sausage +$30 泡飯 Rice in Soup（上湯 Supreme Soup / 菇菌湯 Mushroom Soup）	
川式臘味香芋瓦罉炊香苗 D2 Braised Rice in Casserole with Taro & Sichuanese Sausage	268
+$50 鵝肝潤腸 Goose Liver Chinese Sausage +$30 泡飯 Rice in Soup（上湯 Supreme Soup / 菇菌湯 Mushroom Soup）	
招牌咕嚕肉焗香苗 Braised Rice in Casserole with Sweet & Sour Pork （需15至20分鐘製作 15-20 minutes to prepare）	248
杏林五穀炒香苗 Five-grain Fried Rice	178
頭抽龍鬚炒麵 Stir-fried Noodles with Squid	178
上湯蝦球煎脆米 Prawns in Supreme Broth & Crispy Rice Vermicelli	208
巧手乾炒安格斯牛河 Stir-fried Rice Noodles with Sliced Angus Beef	178
雪菜火鴨絲窩米 Braised Rice Vermicelli with Shredded Roast Duck & Pickled Mustard Greens	188





推薦 Recommended　含果仁 Nuts　辣 Spicy　素菜 Vegetarian　D2 48小時前預訂 Pre-order 48 hours in advance

加一服務費 10% service charge applies　如對食物過敏請告知服務人員 Please inform the server if you have any food allergies

甜 品
DESSERT

	HK$
南瓜芋圓露 Pumpkin & Taro Balls Sweet Soup	42
桂花澍泉清心丸 Water Chestnut Sweet Soup with Osmanthus	42
奶酥多士配白芝麻雪糕 日月星 • 珐 Milk Butter Toast with White Sesame Ice Cream (需15至20分鐘製作 15-20 minutes to prepare)	68
雪燕蛋白杏仁茶 Almond Tea with Egg White & Snow Swallow	48
星光琉璃凍 Osmanthus Puddings with Butterfly Pea Flower	68
鮮芒撈河粉 Chilled Coconut Jelly Noodles with Mango	88 / 位 pax
擂沙小湯圓 Mini Black Sesame Glutinous Rice Ball with Roasted Soy Bean Powder	68 / 8粒 pcs
白芝麻雪糕 White Sesame Ice Cream	38
荔枝雪葩 Lychee Sorbet	38





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