

+HE HKMA CLUBHOUSE



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.

午市茗茶收費 Lunch Tea Charge

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

經典香茗 Chinese Teas

普洱 | 鐵觀音 | 茉莉 | 龍井 | 菊花

Pu'er | Tieguanyin | Jasmine | Longjing | Chrysanthemum

特選香茗 Premium Chinese Teas

新會陳皮普洱 | 瑰麗堂皇 | 白桃烏龍 | 橘井泉香

Xinhui Tangerine Peel Pu'er | Lychee Rose Tea
White Peach Oolong | 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，是一門令人心身愉悅的藝術。「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".

三色煎豚肉餅 日月星•琢
Pan-fried Pork Patties Trio
(Cuttlefish, Pumpkin and Coriander)

花雕鮮湯蒸蛋白配蟹黃蟹肉 日月星•瑜
Steamed Egg White with Hua Diao Soup,
Crab Meat and Crab Roe

奶酥多士配白芝麻雪糕 日月星•玆
Milk Butter Toast
with White Sesame Ice Cream



六道名鑄 SIGNATURE



		HK\$
潮式凍馬友 魚子醬 豆醬 醬油 一瓢水龍吟	Chilled Threadfin Fish with Caviar, Chiuchow Bean Sauce and Soy Sauce	168 / 6件 pcs
滋陰養顏爵士湯 (D2)	Double-boiled Chicken Soup with Fish Maw, Dried Conch Head and Honeydew Melon	388 / 4-6位 pax 768 / 10-12位 pax
花雕鮮湯蒸蛋白配蟹黃蟹肉 日月星•瑜	Steamed Egg White with Hua Diao Soup, Crab Meat and Crab Roe	318
川貝檸檬骨	Deep-fried Pork Ribs with Fritillary Bulb and Tangerine Peel	168
三色煎豚肉餅 日月星•琢	Pan-fried Pork Patties Trio (Cuttlefish, Pumpkin and Coriander)	178
巧手香麻脆皮鹽焗雞 (D2) (N)	Crispy Salt-baked Chicken with Sesame	448 / 全隻 Whole





椒脆黃金豆腐
Crispy Tofu Cube





素菜之選

VEGETARIAN



椒脆黃金豆腐
Crispy Tofu Cube

HK\$

68

子薑皮蛋凍豆腐
Picked Young Ginger, Century Egg and Silken Tofu

88

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 and Luffa in Clear Soup

148

竹笙鼎湖上素
Braised Assorted Fungus, Mushroom and Bamboo Pith

288

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 and Mushroom

158



前菜

APPETISER



潮式凍馬友 | 魚子醬 | 豆醬 | 醬油 一瓢水龍吟

Chilled Threadfin Fish with Caviar,
Chiuchow Bean Sauce and Soy Sauce

HK\$

168 / 6件 pcs



杏片蝦多士

Classic Shrimp Toast with Almond Crisps

158 / 4件 pcs



椒脆黃金豆腐

Crispy Tofu Cube

68

子薑皮蛋凍豆腐

Picked Young Ginger, Century Egg and Silken Tofu

88

煙燻黑魚籽糖心蛋

Smoked Soft-boiled Egg topped with Caviar

88 / 3隻 pcs



潮式凍馬友 | 魚子醬 | 豆醬 | 醬油 一瓢水龍吟

馬友先處理入味，再冷凍成形，切件。可搭配魚子醬，自製豆醬慕絲，以及特級醬油品嚐，一魚三味，是上佳的前菜以及佐酒小吃。

Chilled Threadfin Fish with Caviar, Chiuchow Bean Sauce and Soy Sauce

Threadfin fish is first seasoned and then frozen to set. It can be paired with caviar, homemade bean curd mousse, and premium soy sauce for a dish that offers three flavours in one.

湯羹・燉湯

S O U P

精選例湯
Soup of the Day

HK\$

158 / 4-6位 pax

288 / 10-12位 pax



滋陰養顏爵士湯 (D2)

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

388 / 4-6位 pax

768 / 10-12位 pax

西湖牛肉羹

Minced Beef Thick Soup

48 / 位 pax

姬松茸羊肚菌麥冬燉圓肉

Double-boiled Blaze Mushroom and Morel Soup
with Ophiopogon and Longan

88 / 位 pax



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.



推薦 Recommended



含果仁 Nuts



辣 Spicy



素菜 Vegetarian



48小時前預訂 Pre-order 48 hours in advance

THE
HKMA
CLUBHOUSE



花雕鮮湯蒸蛋白配蟹黃蟹肉 日月星•瑜
Steamed Egg White with Hua Diao Soup,
Crab Meat and Crab Roe



藤椒蝴蝶魚
Chinese Perch Fish
in Rattan Pepper Broth

海鮮

SEAFOOD



金芒玉蝦球

Prawn with Mango Mayonnaise

HK\$

258

滕椒蝴蝶魚

Chinese Perch Fish in Rattan Pepper Broth

298

羊肚菌炒星斑球

Stir-fried Spotted Garoupa with Morel Mushroom

288



花雕鮮湯蒸蛋白配蟹黃蟹肉 日月星•瑜

Steamed Egg White with Hua Diao Soup,
Crab Meat and Crab Roe

318

菊花松子魚

Deep-fried Chinese Perch with Sweet and Sour Sauce

368

一夜干馬友 | 鹹魚蓉 | 烏魚子 一夜魚龍舞

Steamed Marinated Fish

with Minced Salty Fish and Mullet Roe

308



推薦 Recommended



含果仁 Nuts



辣 Spicy



素菜 Vegetarian



48小時前預訂 Pre-order 48 hours in advance

豬 肉

P O R K

黑金咕嚕肉

Crispy Sweet and Sour Pork

HK\$

168



川貝檸檬骨

Deep-fried Pork Ribs with Fritillary Bulb
and Tangerine Peel

168



三色煎豚肉餅 日月星•琢

Pan-fried Pork Patties Trio (Cuttlefish, Pumpkin and Coriander)

178



川貝檸檬骨

總廚希望以全新的配搭烹調生炒骨，靈機一觸，想到以兩位女兒們最喜愛的川貝陳皮嫩檸檬製作醬汁，再配搭漬牛蒡，中和生炒骨的熱氣，溫潤而不膩，老少咸宜。

Deep-fried Pork Ribs
with Fritillary Bulb and Tangerine Peel

The chef sought to create a new take on the classic inspired by his daughters' favourite drink – Sweet Lemon Stew with Fritillary Bulb and Tangerine Peel. This secret sauce balances the heat of the pork ribs, resulting in a dish that is both warming and not greasy.

牛肉

B E E F

黑椒蒜片牛柳粒

Stir-fried Diced Beef with Black Pepper and Crispy Garlic

HK\$

228



焗醬脆皮牛腩

Crispy Beef Brisket with Cumin Mayonnaise

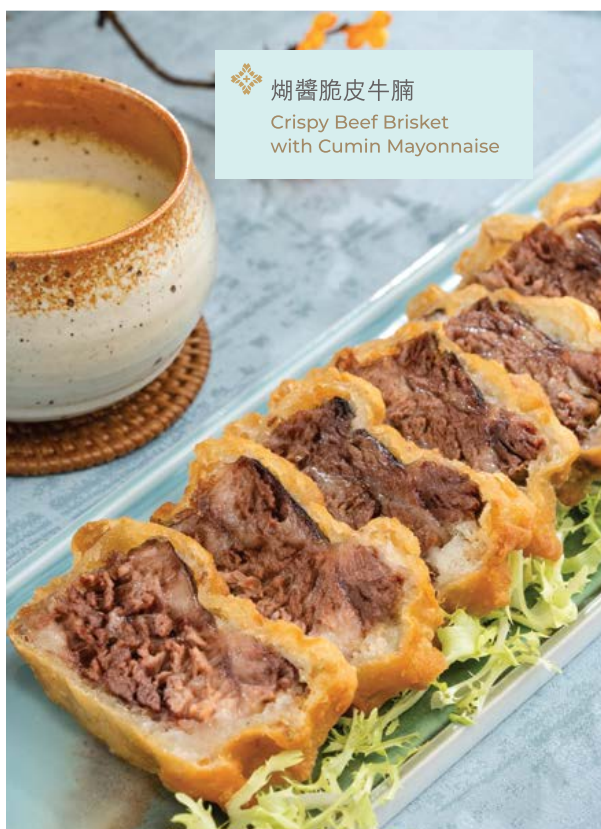
298



芹香清湯燉牛坑腩

Thick Beef Brisket Stew with Clear Celery Soup

348



推薦 Recommended



含果仁 Nuts



辣 Spicy



素菜 Vegetarian



48小時前預訂 Pre-order 48 hours in advance

THE HKMA CLUBHOUSE



巧手香麻脆皮鹽焗雞

採用三黃雞，先經過兩次風乾，再焗至半熟，最後以傳統炸子雞的方式以滾油淋上最少100次，方能達至外脆內嫩的口感；加上芝麻散發的獨特香氣，倍感滋味。

Crispy Salt-baked Chicken with Sesame

Three Yellow Chicken is first air-dried twice, then roasted until half-cooked, and finally deep-fried in the traditional manner of Cantonese style fried chicken by pouring hot oil over and over at least 100 times to achieve a crispy exterior and tender interior. The fragrance of sesame makes this dish delicious even without dipping any sauce.



家
禽

P
O
U
L
T
R
Y



當紅脆皮片皮雞

Crispy Skin Boneless Chicken

HK\$

218 / 半隻 Half

398 / 全隻 Whole

蔥香椒麻雞 

Steamed Chicken

with Scallion and Sichuan Peppercorn

198 / 半隻 Half

388 / 全隻 Whole



巧手香麻脆皮鹽焗雞  

Crispy Salt-baked Chicken with Sesame

448 / 全隻 Whole

葫蘆八寶鴨  

Eight Treasure Duck

788 / 全隻 Whole



蔬菜

VEGETABLES

	HK\$
薑汁黃糖炒芥蘭 Stir-fried Kale with Ginger and Brown Sugar	108
清炒時蔬 Stir-fried Seasonal Vegetables	98
魚湯浸時蔬 Seasonal Vegetables in Fish Broth	118
上湯浸時蔬 Seasonal Vegetables in Supreme Soup	108
啫啫唐生菜 蝦醬/麵醬 Stir-fried Lettuce in Casserole Shrimp Paste / Bean Paste	138
金勾肉鬆魚湯浸時蔬 Seasonal Vegetables in Fish Broth with Dried Shrimp and Pork Floss	148
金銀蒜蒸勝瓜 Steamed Luffa with Garlic	128
羊肚菌鮮竹浸勝瓜 Braised Morel, Bean Curd Sheet and Luffa in Clear Soup	148
甜菜王蒸菜遠 Pickled Vegetables Steamed Choi Sum	138
思香茄子煲 (可轉素菜) Eggplant with Minced Pork in Casserole (Vegetarian Available)	138
琵琶金皓伴麻婆 Mapo and Pipa Tofu	168



琵琶金皓伴麻婆
Mapo and Pipa Tofu



琵琶金皓伴麻婆
Mapo and Pipa Tofu

粥粉麵飯

RICE & NOODLES



杏林五穀炒香苗

Five-grain Fried Rice

HK\$

178

翡翠金瑤蛋白炒香苗

Egg White and Conpoy Fried Rice with Spring Onion Sauce

178

上湯蝦球煎脆米

Prawns in Supreme Broth and Crispy Rice Vermicelli

198

巧手乾炒牛河

Stir-fried Rice Noodles with Sliced Beef

168

松露雜菌乾燒伊麵



Braised E-Fu Noodles with Truffle and Mushroom

158

上湯生麵 或 米粉 (轉魚湯加+\$20)

Supreme Soup with Thin Egg Noodles or Rice Vermicelli
(Change to Fish Soup +\$20)

58



杏林五穀炒香苗

Five-grain Fried Rice



推薦 Recommended



含果仁 Nuts



辣 Spicy



素菜 Vegetarian



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

桑寄生蓮子茶 🍵

Chinese Taxillus Herb and Lotus Seed Tea

HK\$

42 / 位 pax



桂花井澍清心丸

Water Chestnut Sweet Soup with Osmanthus

42 / 位 pax

銀耳杞子燉桃膠

Stewed Peach Gum with Silver Fungus and Goji Berry

48 / 位 pax

雪燕蛋白杏仁茶

Almond Tea with Egg White and Snow Swallow

52 / 位 pax

杞子烏龍桂花糕

Oolong Osmanthus Pudding with Goji Berry

68 / 4件 pcs

星瑜炸湯圓 🍵

Deep-fried Glutinous Rice Ball with Sesame Filling

68 / 8粒 pcs



奶酥多士配白芝麻雪糕 日月星・玆 🍵 (需15至20分鐘製作)

Milk Butter Toast with White Sesame Ice Cream
(15 to 20 minutes to prepare)

68 / 客 per serve

白芝麻雪糕 🍵

White Sesame Ice Cream

42 / 位 pax

玉荔雪葩

Lychee Sorbet

42 / 位 pax



奶酥多士配白芝麻雪糕 日月星・玆
Milk Butter Toast
with White Sesame Ice Cream



推薦 Recommended



含果仁 Nuts



辣 Spicy



素菜 Vegetarian



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