

THE 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.

晚市茗茶及小食收費 Dinner Tea and Snack Charge

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 | 鐵觀音 | 茉莉 | 龍井 | 菊花
Pu'er | Tie Guan Yin | 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

開瓶費 Corkage Charge

標準容量葡萄酒及清酒 Standard bottle Wine and Sake: 每瓶 \$150 per bottle
烈酒 Liquor: 每瓶 \$300 per bottle

飲品套餐 Beverage Package

\$48/位 per pax
無限量供應礦泉水及指定汽水；需全權享用。
Unlimited refill of Mineral Water and designated Soft Drinks. Must be enjoyed by the whole table.

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。



三色煎豚肉餅 日月星•琢 \$168
Pan-fried Pork Patties Trio
(Cuttlefish, Pumpkin and Coriander)



花雕蒸蛋白配蟹黃蟹肉 日月星•瑜 \$288
Steamed Egg White with Hua Diao,
Crab Meat and Crab Roe



奶酥多士配白芝麻雪糕 日月星•玆 \$68/客
Milk Butter Toast
with White Sesame Ice Cream

「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".



十道名鑄 SIGNATURE

	HK\$
松露鵝肝花枝球 Deep-fried Cuttlefish Ball with Foie Gras and Truffle Sauce	148 / 位 pax 兩位起 two pax up
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	158
蟬衣百花釀遼參 (D2) Deep-fried Sea Cucumber stuffed with Minced Shrimp and Pork Patty	298 / 位 pax 兩位起 two pax up
滋陰養顏爵士湯 (D2) Double-boiled Chicken Soup with Fish Maw, Dried Conch Head and Honeydew Melon	368 / 4-6位 pax 728 / 10-12位 pax
花雕蒸蛋白配蟹黃蟹肉 日月星•瑜 Steamed Egg White with Hua Diao, Crab Meat and Crab Roe	288
川貝檸檬骨 Deep-fried Pork Ribs with Fritillary Bulb and Tangerine Peel	158
三色煎豚肉餅 日月星•琢 Pan-fried Pork Patties Trio (Cuttlefish, Pumpkin and Coriander)	168
巧手香麻脆皮鹽焗雞 (D2) (S) Crispy Salt-baked Chicken with Sesame	438 / 全隻 Whole
龍舟方脷球 (D2) Deep-fried Sole Fish with Assorted Vegetables	時價 Seasonal
牛肝菌瓦罉炊香苗 (D2) (V) Braised Rice in Casserole with Porcini Mushrooms	228

+\$50 鵝肝潤腸 Foie Gras Chinese Sausage

+\$30 泡飯 Rice in Soup (上湯 Supreme Soup / 菇菌湯 Mushroom Soup (V))



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

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川味椒麻拌麵

Sichuan Sesame Sauce Tossed Noodles





素菜之選

VEGETARIAN

	HK\$
 椒脆黃金豆腐 Crispy Tofu Cubes	68
蓑衣黃瓜 Cucumber Salad with Vinegar	68
糖心日暖玉 煙燻溏心蛋 Smoked Soft-boiled Egg in Shanghainese Style	78 / 3隻 pcs
涼拌鮮縱菌 Marinated Mushrooms with Sesame Soy Sauce	88
脆炸一口茄子 Crispy Eggplant	78
南瓜素菌羹 Assorted Mushroom Thick Soup in Pumpkin Pot	178 / 4-6位 pax
羊肚菌鮮竹浸勝瓜 Braised Morels, Bean Curd Sheet and Luffa in Clear Soup	148
素香茄子煲  Vegetarian Eggplant Stew with Omnipork in Casserole	118
 素麻婆滑豆腐  Vegetarian Mapo Tofu with Omnipork	128
 杏林五穀炒香苗 Five-grain Fried Rice	168
 川味椒麻拌麵   Sichuan Sesame Sauce Tossed Noodles	118
乾燒伊麵 Stir-fried E-fu Noodles	118
 牛肝菌瓦罉炊香苗  Braised Rice in Casserole with Porcini Mushrooms	228

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

前菜

A P P E T I S E R

	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	158
蔥香椒麻牛腩  Chilled Beef Shin with Scallion and Sichuan Peppercorns	128
 椒脆黃金豆腐  Crispy Tofu Cubes	68
蓑衣黃瓜  Cucumber Salad with Vinegar	68
糖心日暖玉 煙燻溏心蛋  Smoked Soft-boiled Egg in Shanghainese Style	78 / 3隻 pcs
脆炸一口茄子  Crispy Eggplant	78
涼拌鮮縱菌  Marinated Mushrooms with Sesame Soy Sauce	88



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。可配搭魚子醬，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

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精選例湯
Soup of the Day

HK\$

128 / 4-6位 pax

248 / 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

368 / 4-6位 pax

728 / 10-12位 pax

西湖牛肉羹

Minced Beef Thick Soup

42 / 位 pax

188 / 4-6位 pax

368 / 10-12位 pax



南瓜珍饈海皇羹

Assorted Seafood Thick Soup in Pumpkin Pot

368 / 4-6位 pax

淮杞螺頭燉烏雞

Doubled-boiled Soup with Silkie Chicken,
Chinese Yam, Goji Berries and Conch Heads

128 / 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



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蟬衣百花釀遼參

Deep-fried Sea Cucumber stuffed
with Minced Shrimp and Pork Patty



海味

D R I E D S E A F O O D

	HK\$
金腿紅燒燴燕窩 Braised Bird's Nest with Jinhua Ham	238 / 位 pax
鮑汁金錢蠔皇扒花膠 Braised Fish Maw and Mushroom with Abalone and Oyster Sauce	238 / 位 pax
鮑汁金錢蠔皇扒8頭鮑 Braised 8-Head Abalone and Mushroom with Abalone and Oyster Sauce	298 / 位 pax
鮑汁金錢蠔皇扒遼參 Braised Sea Cucumber and Mushroom with Abalone and Oyster Sauce	298 / 位 pax
 蟬衣百花釀遼參 (D2) Deep-fried Sea Cucumber stuffed with Minced Shrimp and Pork Patty	298 / 位 pax 兩位起 two pax up

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龍舟方脷球

Deep-fried Sole Fish
with Assorted Vegetables



花雕蒸蛋白配蟹黃蟹肉 日月星·瑜

經典的花雕蒸蛋白，配以拆蟹肉及豐富蟹黃，拌勻同吃，讓蟹肉的鮮甜、蛋白的滑溜、蟹黃的甘香在口中交織出令人難忘的味道，讓人回味無窮。

Steamed Egg White with Hua Diao, Crab Meat and Crab Roe
Savour the unforgettable combination of crab's sweetness, egg white's smoothness, and crab roe's savoury richness in this classic dish, creating a symphony of flavours that lingers on the tongue.

海鮮

S E A F O O D

	HK\$
 松露鵝肝花枝球 Deep-fried Cuttlefish Ball with Foie Gras and Truffle Sauce	148 / 位 pax <small>兩位起 two pax up</small>
 玻璃大蝦球 牡丹月明珠 Crystal King Prawn	238 / 位 pax <small>兩位起 two pax up</small>
南瓜黃金蝦球 Pumpkin and Salted Egg Yolk Prawns	248
七彩黑蒜爆蝦球 Stir-fried Bell Peppers and Black Garlic Prawns	248
羊肚菌炒龍躉球 Stir-fried Garoupa with Morel Mushrooms	258
金瑤蒜米銀絲蒸扇貝皇 (D2) Steamed Scallop with Garlic and Glass Vermicelli topped with Conpoy	128 / 隻 pc <small>兩隻起 two pcs up</small>
 花雕蒸蛋白配蟹黃蟹肉 日月星•瑜 Steamed Egg White with Hua Diao, Crab Meat and Crab Roe	288
菊花松子魚 (M) Deep-fried Chinese Perch with Sweet and Sour Sauce	368
 龍舟方腩球 (D2) Deep-fried Sole Fish with Assorted Vegetables	時價 Seasonal
清蒸沙巴龍躉仔 (D2) Steamed Sabah Garoupa	298 / 約一斤 <small>approx. 1 catty</small>
清蒸東星斑 (D2) Steamed Star Garoupa	788 / 約一斤 <small>approx. 1 catty</small>
一夜干馬友 鹹魚蓉 烏魚子 一夜魚龍舞 (D2) Steamed Marinated Fish with Minced Salty Fish and Mullet Roe	298



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

PORK

蔓越紅莓咕嚕肉

Sweet and Sour Pork with Secret Cranberry Sauce

HK\$

158



川貝檸檬骨

Deep-fried Pork Ribs with Fritillary Bulb and Tangerine Peel

158



三色煎豚肉餅 日月星•琢

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

168



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

	<u>HK\$</u>
黑椒蒜片牛柳粒 Stir-fried Diced Beef with Black Pepper and Crispy Garlic	208
雞縱尖椒炒牛肉 Stir-fried Sliced Beef with Green Pepper and Mushrooms	228
陳菇焗牛腩 Braised Beef Shank with Mushrooms	208
 芹香清湯燉牛坑腩 Thick Beef Brisket Stew with Clear Celery Soup	328



 芹香清湯燉牛坑腩
Thick Beef Brisket Stew
with Clear Celery Soup

THE
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CLUBHOUSE



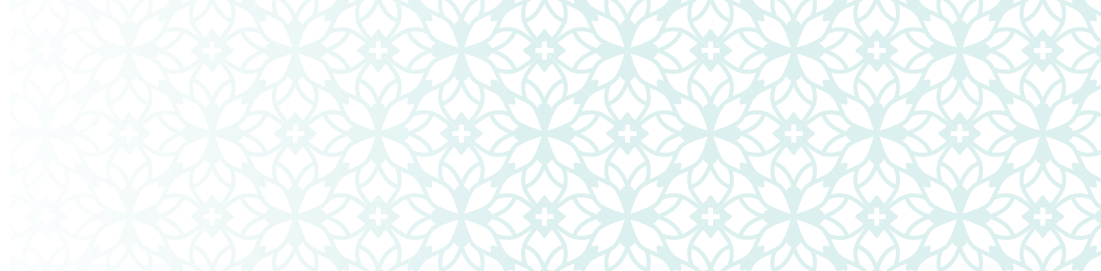
 巧手香麻脆皮鹽焗雞

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.

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	<u>HK\$</u>
當紅脆皮片皮雞 Crispy Skin Boneless Chicken	198 / 半隻 Half 388 / 全隻 Whole
蔥香椒麻雞  Steamed Chicken with Scallion and Sichuan Peppercorns	198 / 半隻 Half 388 / 全隻 Whole
上湯菜膽雞 Boiled Chicken in Supreme Soup with Chinese Cabbage	198 / 半隻 Half 388 / 全隻 Whole
普寧白玉鴨 Boiled Salted Duck with Bean Paste	168 / 半隻 Half 288 / 全隻 Whole
 巧手香麻脆皮鹽焗雞   Crispy Salt-baked Chicken with Sesame	438 / 全隻 Whole

蔬菜

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	HK\$
薑汁芥蘭 Stir-fried Chinese Kale with Ginger	98
清炒時蔬 Stir-fried Seasonal Vegetables	98
上湯時蔬 Seasonal Vegetables in Supreme Soup	108
啫啫唐生菜 蝦醬/麵醬 Stir-fried Lettuce in Casserole Shrimp Paste/ Bean Paste	128
金勾肉鬆浸時蔬 Seasonal Vegetables in Clear Soup with Dried Shrimp and Pork Floss	118
金銀蒜蒸勝瓜 Steamed Luffa with Garlic	118
羊肚菌鮮竹浸勝瓜 Braised Morels, Bean Curd Sheet and Luffa in Clear Soup	148
思香茄子煲  Eggplant with Minced Pork in Casserole	128
 琵琶金皓伴麻婆  Mapo and Pipa Tofu	158



 琵琶金皓伴麻婆
Mapo and Pipa Tofu

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	HK\$
❖ 杏林五穀炒香苗 Five-grain Fried Rice	168
上湯蝦球煎脆米 Prawns in Supreme Broth and Crispy Rice Vermicelli	168
巧手乾炒牛河 Stir-fried Rice Noodles with Sliced Beef	148
甫魚乾燒伊麵 Stir-fried E-fu Noodles with Dried Fish	138
❖ 椒麻花膠棒棒雞拌麵 🍷 🌶️ Mala Bon Bon Chicken Tossed Noodles with Sliced Fish Maw	198
❖ 牛肝菌瓦罉炊香苗 🍷 🌱 Braised Rice in Casserole with Porcini Mushrooms	228

+ \$50 鵝肝潤腸 Foie Gras Chinese Sausage

+ \$30 泡飯 Rice in Soup (上湯 Supreme Soup / 菇菌湯 Mushroom Soup 🌱)



❖ 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燜十分鐘，除了增添香氣，更帶來金黃的飯焦。

Braised Rice in Casserole with Porcini Mushrooms

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.

甜品

DESSERT

	HK\$
桑寄生蓮子茶 	42 / 位 pax
Chinese Taxillus Herb and Lotus Seed Tea	
蛋白杏仁茶 	42 / 位 pax
Boiled Almond Tea with Egg White	
 桂花井澗清心丸	42 / 位 pax
Water Chestnut Sweet Soup with Osmanthus	
星瑜炸湯圓 	68 / 6粒 pcs
Deep-fried Glutinous Rice Balls with Sesame Filling	
 奶酥多士配白芝麻雪糕 日月星·玆 	68 / 客 per serve
Milk Butter Toast with White Sesame Ice Cream	
白芝麻雪糕 	38 / 位 pax
White Sesame Ice Cream	
玉荔雪葩	38 / 位 pax
Lychee Sorbet	

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

