



A LA CARTE MENU

單點菜單



供應時間 SERVICE PERIOD

星期一至六 Monday - Saturday

12:00-15:00 (最後落單時間 14:30 last order)

18:00-23:00 (最後落單時間 21:30 last order)

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“”

C+ represents two of our core values –
When pronounced in Chinese, it resembles the word ‘Cigar’.
Secondly, and perhaps more importantly,
it also means ‘private’ and ‘exclusive’,
something we aim to create here at CLUB C+

C+ 這個名字代表著我們的兩個理念 –

第一，用中文讀起來和「雪茄」相若；
第二，或許更重要地，代表著「私家」，
是我們希望為會員締造的感受。



APPETIZER

前菜

私家滋味醬拌鮑魚片 (兩隻)
Chilled Abalone with C+ Signature Chili Sauce (2pcs)
188

一口鳳梨咕嚕肉
Bite-sized Sweet and Sour Pork
158

金沙蝦球
Deep-fried Prawns with Salty Egg Yolk Sauce
148

芝麻沙拉蝦球
Deep-fried Prawns with Duo Sesame and Sald Dressing
148

芥末沙律蝦球
Deep-fried Prawns with Wasabi Mayonnaise
148

避風塘雞軟骨
Deep-fried Chicken Cartilage with Crispy Garlic and Chili
148

🕒 晚市限定菜式 Available only during dinner period

另收加一服務費。如閣下對任何食物產生敏感，請直接與本會所職員聯絡

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麻香牛展

Chilled Beef Shank with Sichuan Spicy Sauce

108

海苔芝麻豆腐餅

Deep-fried Sesame Bean Curd with Seaweed Powder

98

涼拌海蜇金蟲草花

Chilled Jelly Fish with Cordyceps Flower and Sesame Oil

98

涼拌蒜香秋葵

Chilled Okra Marinated with Minced Garlic

98

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SOUP

湯羹

足四兩濃湯雞煲鮑翅
Braised Sharks Fins in Supreme Chicken Soup (200g)

每位 \$528 per person

需一天前預訂 *Pre-order Required*



淮杞黑蒜花膠燉螺頭湯
Double-boiled Fish Maw Soup
with Black Garlic, Sea Whelk
and Chinese Herbs

每位 \$528 per person

需一天前預訂 *Pre-order Required*



足四兩酸辣鮑翅 (每位)
Braised Sharks Fin in Hot and Sour Soup (200g/person)
538
需一天前預訂 *Pre-order Required*

私家燉湯 (每位)
Daily Double-boiled Soup (per person)
168

粟米瑤柱蟹肉羹
Braised Crab Meat with Sweet Corn and Dried Scallops
in Thick Soup (per person)
148

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DRIED SEAFOOD

珍味

鮑汁脆皮釀關東遼參

Crispy Japanese Kanto Prickly Sea Cucumber
Stuffed with Minced Pork and Abalone Sauce

半隻 \$368 half

原隻 \$688 whole

製作需時 45 分鐘

45mins Prep-time Required



原隻鮑汁六頭鴨巴花膠扒 (六位用)
Braised 6-Heads Premium Fish Maw with Abalone Sauce (For 6 persons)
1,888

需一天前預訂 Pre-order Required

松茸玉液煎釀花膠 (每位)
Pan-fried Fish Maw stuffed with Cuttlefish Mousse,
Matsutake Mushroom and Supreme Sauce (per person)
388

製作需時 45 分鐘 45mins Prep-time Required

麻辣梅香馬友燒關東遼參 (每位)
Stewed Japanese Kanto Prickly Sea Cucumber
with Salty Threadfin and Sichuan Chili Sauce (per person)
半隻 368 Half
原隻 688 Whole

製作需時 45 分鐘 45mins Prep-time Required

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SEAFOOD

海鮮

鱈龍魚子北海道海膽水晶蝦球

Crystal Prawn with Caviar
and Hokkaido Sea Urchin

每位 \$468 per person

製作需時 30 分鐘，兩位起
30mins Prep-time Required
Minimum 2 Orders



避風塘北海道皇帝蟹腳 (每位)

Wok-tossed Hokkaido Crab Legs with Spicy Garlic (per person)

588

製作需時 30 分鐘, 兩位起

30mins Pre[-time Required, Minimum 2 Orders

油鹽焗日本皇帝蟹腳 (每位)

Baked Hokkaido Crab Leg with Salt and Garlic Butter Sauce (per person)

588

製作需時 30 分鐘, 兩位起

30mins Pre[-time Required, Minimum 2 Orders

XO 醬羊肚菌翡翠炒帶子

Wok-tossed Scallops with Morel and XO Sauce

288

川式宮保蝦球

Stir-fried Prawns in Kung Pao Style

238

柚子胡椒蝦球煲

Stir-fried Prawns with Yuzu and Peppercorns

238

脆煎櫻花蝦北海道元貝皇伴椰香蝦醬汁 (每位)

Pan-fried Hokkaido Scallop with Crispy Sakura Shrimps
and Coconut Prawn Sauce (per person)

168

製作需時 30 分鐘, 兩位起

30mins Pre[-time Required, Minimum 2 Orders

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FISH

魚類



拍薑夏威夷黑岩鹽海東星
Steamed Sea Spotted Grouper
with Ginger and Hawaiian Rock Salt

時價 Market Price

需一天前預訂 *Pre-order Required*

雞油花雕蒸本灣馬友
Steamed Threadfin Fish with Premium Chicken Oil
時價 Market Price

需一天前預訂 *Pre-order Required*

三十年陳皮豉汁蒸方腩
Steamed Macao Sole with 30-Years Aged Tangerine Peel
時價 Market Price

需一天前預訂 *Pre-order Required*

青花椒珍菌炒日本太刀魚 (兩位用)
Sautéed Tachiyo Fillets with Green Pepper
and Assorted Mushroom (For 2 persons)
688

腐乳煎焗阿根廷白鱈魚 (每位)
Baked Argentina Cod Fish with Fermented Bean Curd Sauce (per person)
168

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MEAT

肉類

爆炒中式安格斯牛柳粒

Wok-tossed Angus Beef Cubes with Supreme Soya Sauce
338

蔥爆安格斯牛柳粒

Wok-tossed Angus Beef Cubes with Green Onions
338

風沙孜然牛柳粒

Sauteed Angus Beef Cubes with Cumin Powder and Crispy Garlic
338

豉蒜尖椒炒豚肉方

Stir-fried Pork with Green Pepper
248

香辣野菌炒豚肉件

Wok-tossed Pork Belly with Wild Mushrooms and Chili Sauce
238

沖繩黑糖脆皮咕嚕肉

Crispy Pork Ribs with Okinawa Brown Sugar
238

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POULTRY

家禽

雪裡紅脆皮百花雞 (一隻)

Crispy Chicken with Shrimp Mousse
and Marinated Vegetables (Whole Chicken)

\$788

需兩天前預訂 *Pre-order Required (2 days)*



脆皮芝麻雞

Crispy Chicken with White Sesame

半隻 358 Half Chicken

一隻 698 Whole Chicken

需一天前預訂 *Pre-order Required*

私家炸子雞

Cantonese Deep-fried Chicken in CLUB C+ Style

半隻 348 Half Chicken

一隻 688 Whole Chicken

需一天前預訂 *Pre-order Required*

蠔皇炆雞煲

Stewed Chicken with Chinese Mushroom and Oyster Sauce

半隻 348 Half Chicken

一隻 688 Whole Chicken

私家川式麻辣雞煲

Sauteed Chicken in Sichuan Style in Claypot

半隻 348 Half Chicken

一隻 688 Whole Chicken

欖角豆豉炆雞

Stewed Chicken with Preserved Olive Paste

半隻 348 Half Chicken

一隻 688 Whole Chicken

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VEGETABLE

蔬菜

瑤柱素蟹皇扒時蔬

Stewed Seasonal Vegetable with Dried Scallops
and Minced Carrot Sauce

228

鹹豆漿杞子鮮腐竹泡菜苗

Poached Seasonal Vegetable and Bean Curd Sheet
in Savoury Soya Milk

188

濃雞湯瑤柱黑白耳泡菜苗

Poached Seasonal Vegetables with Duo Fungus in Supreme Broth

188

上湯金腿泡菜苗

Poached Seasonal Vegetable with Chinese Ham in Supreme Broth

138

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拍蒜炒菜苗

Stir-fried Seasonal Vegetables with Minced Garlic
128

◎ 鷄湯腿蓉百花釀竹筍 (每位)

Braised Bamboo Fungus with Ham and Carrot (per person)
108

製作需時 30 分鐘, 兩位起

30mins Prep-time Required, Minimum 2 Orders

珍菌釀日本溫室蕃茄 (每位)

Steamed Japanese Greenhouse Tomato
Stuffed with Assorted Mushroom (per person)
108

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RICE & NOODLES

飯麵

欖菜安格斯牛肉鬆炒香苗

Fried Rice with Minced Angus Beef and Preserved Olive Paste
268

黑蒜瑤柱帶子炒香苗

Fried Rice with Scallops, Dried Scallops and Black Garlic
248

雲南臘肉鹹菜薑米炒香苗

Fried Rice with Yunnan Ham, Preserved Vegetables and Ginger
238

青花椒麻香肉鬆煲飯

Fried Rice with Green Peppercorn and Minced Pork in Claypot
238

馬友咸魚薑米土雞炒香苗

Fried Rice with Salty Threadfin, Chicken and Ginger
218

越南 60 度魚露頭抽海鮮炒香苗

Fried Rice with Diced Seafood
and 60-degree Vietnam Supreme Fish Sauce
218

金腿海鮮炒絲苗

Fried Rice with Seafood, Chinese Ham and Dried Scallops
218

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上湯稻庭麵

Inaniwa Noodles in Supreme Soup

38

上湯雲吞

Shrimp Wontons in Supreme Soup

158

上湯水餃

Shrimp and Black Fungus Dumplings in Supreme Soup

158

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DESSERT

甜點

私家糖水 (每位)
Daily C+ Sweetened Soup (per person)
68

杞子桂花糕 (每位)
Chilled Osmanthus Jelly (per person)
48

威化雪糕 (每位)
Ice-cream Waffle (per person)
48

時令水果 (每位)
Seasonal Fruits (per person)
48

祝壽蟠桃 (每位)
Steamed Chinese Birthday Buns (per person)
28

黑糖蜂巢糕 (每位)
Steamed Honeycomb Pudding (per person)
28

日本乳酸糯米糍 (每位)
Japanese Yogurt Mochi (per person)
28

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