

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.

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 | 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

飲品套餐 Beverage Package

\$48/位 per pax

無限量供應礦泉水及指定汽水；需全檯享用。

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。

「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".



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

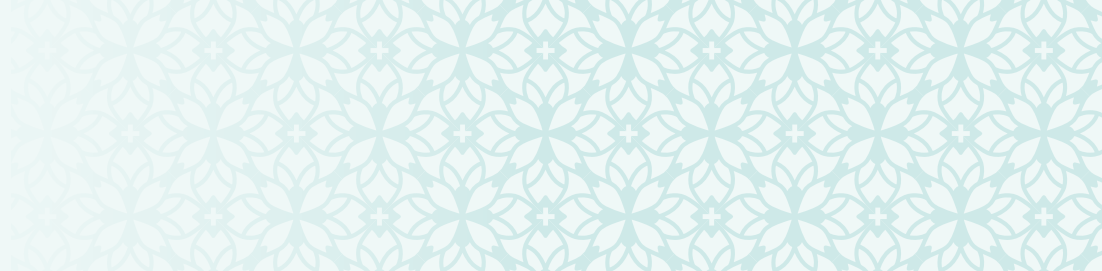


奶酥多士配白芝麻雪糕 日月星·玆 \$68/客
Milk Butter Toast
with White Sesame Ice Cream



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
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	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



+THE
HKMA
CLUBHOUSE



川味椒麻拌麵

Sichuan Sesame Sauce Tossed Noodles





素菜之選

VEGETARIAN



椒脆黃金豆腐
Crispy Tofu Cubes

HK\$
68

陳醋黃瓜黑白耳
Vinegar Cucumbers with Black and White Fungus

76

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

香辣燒虎皮椒 
Roasted Green Chili Pepper

72

羊肚菌鮮竹浸勝瓜
Braised Morels, Bean Curd Sheet and Luffa in Clear Soup

148

甜菜王蒸菜遠
Pickled Vegetables steamed Choi Sum

138

素香茄子煲 
Vegetarian Eggplant Stew with Omnipork in Casserole

128



素麻婆滑豆腐 
Vegetarian Mapo Tofu with Omnipork

128



杏林五穀炒香苗
Five-grain Fried Rice

178



川味椒麻拌麵
Sichuan Sesame Sauce Tossed Noodles

118

松露雜菌乾燒伊麵
Braised E-Fu Noodles with Truffle and Mushrooms

158



前菜

APPETISER

	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
❖ 經典蝦多士 🍷 Classic Shrimp Toast	138
蔥香椒麻牛腩 🍴 Chilled Beef Shin with Scallion and Sichuan Peppercorns	138
❖ 椒脆黃金豆腐 🌱 Crispy Tofu Cubes	68
陳醋黃瓜黑白耳 🌱 Vinegar Cucumbers with Black and White Fungus	76
子薑皮蛋凍豆腐 🌱 Picked Young Ginger, Century Egg, and Silken Tofu	88
煙燻黑魚子糖心蛋 Smoked Soft-boiled Egg topped with Caviar	82
香辣燒虎皮椒 🍴 🌱 Roasted Green Chili Pepper	72



❖ 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\$

138 / 4-6位 pax

268 / 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

42 / 位 pax

188 / 4-6位 pax

368 / 10-12位 pax

花旗參螺頭燉竹絲雞

Double-Boiled Silkie Chicken
with American Ginseng and Dried Conch

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



48小時前預訂 Pre-order 48 hours in advance

THE
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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



滕椒蝴蝶魚
Chinese Perch Fish
in Rattan Pepper Broth

海鮮

S E A F O O D



	<u>HK\$</u>
南瓜黃金蝦球 Pumpkin and Salted Egg Yolk Prawns	258
 生汁芒果蝦球 Prawns with Mango Mayonnaise	258
滕椒蝴蝶魚  Chinese Perch Fish in Rattan Pepper Broth	298
羊肚菌炒龍躉球 Stir-fried Garoupa with Morel Mushrooms	258
 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  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



豬 肉

P O R K

拔絲咕嚕肉

Crispy Sweet and Sour Pork

HK\$

158



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

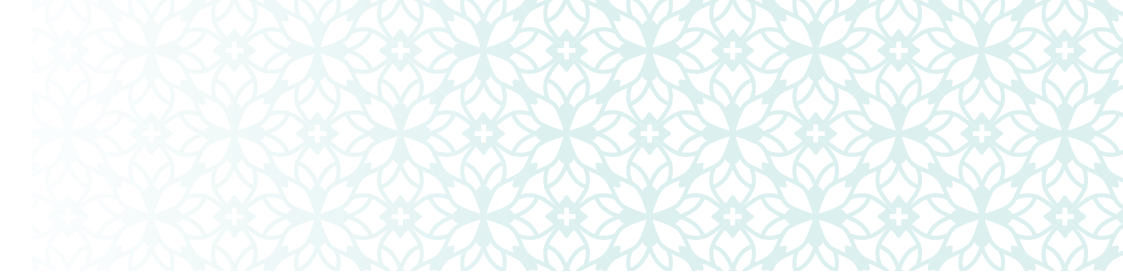
總廚希望以全新的配搭烹調生炒骨，靈機一觸，想到以兩位女兒們最喜愛的川貝陳皮嫩檸檬製作醬汁，再配搭漬牛蒡，中和生炒骨的熱氣，溫潤而不膩，老少咸宜。

Deep-fried Pork Ribs
with Fritillary Bulb and Tangerine Peel

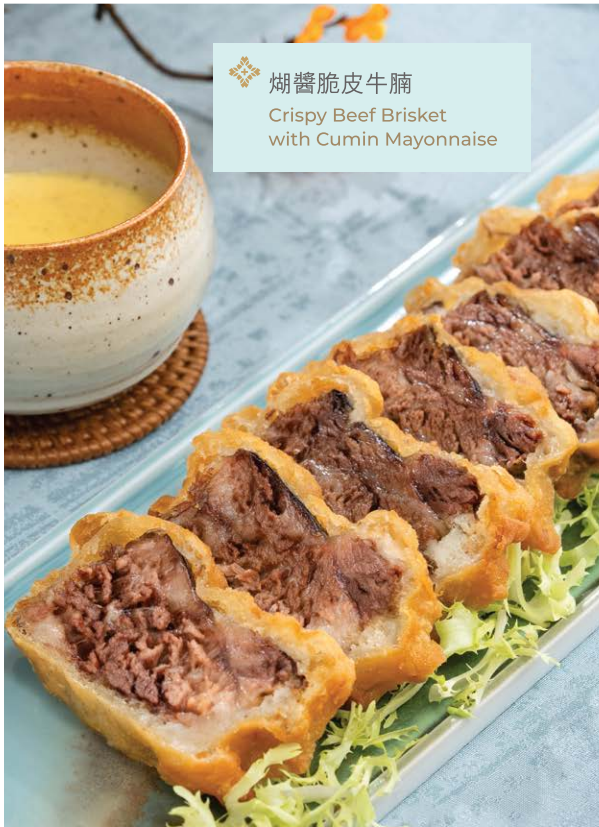
The chef sought to create a new take on the classic inspired by his daughters' favourite drink – Sweet Lemon Stew with Fritillary Bulb and Tangerine Peel. This secret sauce balances the heat of the pork ribs, resulting in a dish that is both warming and not greasy.

牛肉

BEEF



	<u>HK\$</u>
黑椒蒜片牛柳粒 Stir-fried Diced Beef with Black Pepper and Crispy Garlic	218
子薑鳳梨牛柳粒 Beef Cubes with Young Pickled Ginger and Pineapple	238
 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	338



THE HKMA CLUBHOUSE

❖ 巧手香麻脆皮鹽焗雞

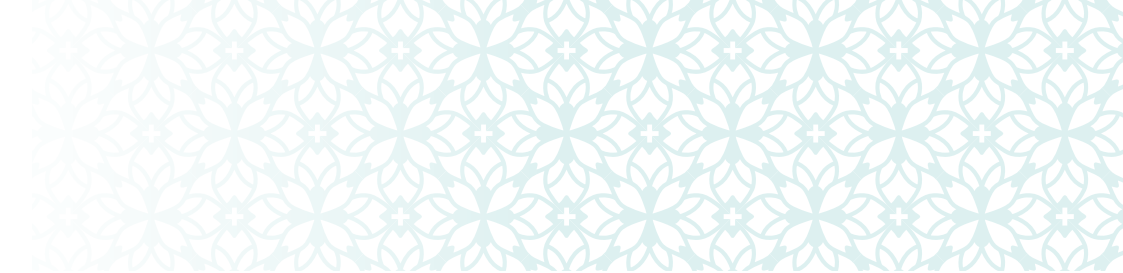
採用三黃雞，先經過兩次風乾，再焗至半熟，最後以傳統炸子雞的方式以滾油淋上最少100次，方能達至外脆內嫩的口感；加上芝麻散發的獨特香氣，倍感滋味。

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.



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HK\$

當紅脆皮片皮雞

Crispy Skin Boneless Chicken

218 / 半隻 Half

398 / 全隻 Whole

蔥香椒麻雞 

Steamed Chicken

with Scallion and Sichuan Peppercorns

198 / 半隻 Half

388 / 全隻 Whole

八寶鴨  

Eight Treasure Duck

768 / 全隻 Whole



巧手香麻脆皮鹽焗雞  

Crispy Salt-baked Chicken with Sesame

448 / 全隻 Whole



蔬菜

V E G E T A B L E S

	<u>HK\$</u>
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
上湯浸時蔬 Seasonal Vegetables in Supreme Soup	108
魚湯浸時蔬 Seasonal Vegetables in Fish Broth	118
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	128
金銀蒜蒸勝瓜 Steamed Luffa with Garlic	128
羊肚菌鮮竹浸勝瓜 Braised Morels, 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  Eggplant with Minced Pork in Casserole	138
 琵琶金皓伴麻婆  Mapo and Pipa Tofu	168



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	178
翡翠金瑤蛋白炒香苗 Egg White and Conpoy Fried Rice with Spring Onion Sauce	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	158
松露雜菌乾燒伊麵 🌿 Braised E-Fu Noodles with Truffle and Mushrooms	158
❖ 椒麻花膠棒棒雞拌麵 🌶️ 🍗 Mala Bon Bon Chicken Tossed Noodles with Sliced Fish Maw	208
上湯生麵 或 米粉 Supreme Soup with Thin Egg Noodles or Rice Vermicelli	58
魚湯生麵 或 米粉 Fish Broth with Thin Egg Noodles or Rice Vermicelli	78




❖ 椒麻花膠棒棒雞拌麵
Mala Bon Bon Chicken Tossed Noodles
with Sliced Fish Maw

甜品

DESSERT

	HK\$
桑寄生蓮子茶  Chinese Taxillus Herb and Lotus Seed Tea	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 Berries	48 / 位 pax
雪燕蛋白杏仁茶 Almond Tea with Egg White and Snow Swallow	48 / 位 pax
杞子烏龍桂花糕 Oolong Osmanthus Puddings with Goji Berry	68 / 4件 pcs
星瑜炸湯圓  Deep-fried Glutinous Rice Balls 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	38 / 位 pax
玉荔雪葩 Lychee Sorbet	38 / 位 pax

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

