

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

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



❖ 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

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".



十道名鑄 SIGNATURE

	HK\$
松露鵝肝花枝球 Deep-fried Cuttlefish Ball with Foie Gras and Truffle Sauce	138 / 位 pax <small>兩位起 two pax up</small>
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
蟬衣百花釀遼參 (D2) Deep-fried Sea Cucumber stuffed with Minced Shrimp and Pork Patty	298 / 位 pax <small>兩位起 two pax up</small>
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
龍舟方腩球 (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	238

+ \$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))



+THE
HKMA
CLUBHOUSE



川味椒麻拌麵

Sichuan Sesame Sauce Tossed Noodles





素菜之選

VEGETARIAN

	<u>HK\$</u>
 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
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
 牛肝菌瓦罉炊香苗  Braised Rice in Casserole with Porcini Mushrooms	238
<hr/>	
+\$30 泡飯 Rice in Soup (菇菌湯 Mushroom Soup )	



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
HKMA
CLUBHOUSE



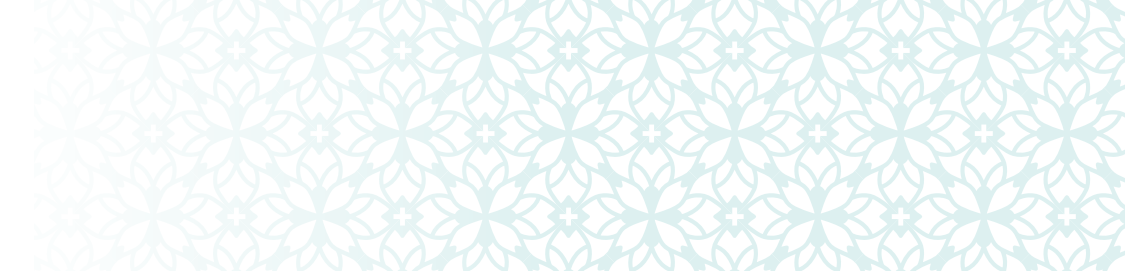
蟬衣百花釀遼參

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	248 / 位 pax
鮑汁金錢蠔皇扒花膠 Braised Fish Maw and Mushroom with Abalone and Oyster Sauce	248 / 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



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



松露鵝肝花枝球

Deep-fried Cuttlefish Ball with Foie Gras
and Truffle Sauce

HK\$

138 / 位 pax

兩位起
two pax up

南瓜黃金蝦球

Pumpkin and Salted Egg Yolk Prawns

258



生汁芒果蝦球

Prawns with Mango Mayonnaise

258

焗醬杏片脆斑球 

Garoupa Fillet with Almond Chips and Cumin Mayonnaise

268

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



推薦 Recommended



含果仁 Nuts



辣 Spicy



素菜 Vegetarian



48小時前預訂 Pre-order 48 hours in advance

海鮮

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玻璃大蝦球 牡丹月明珠 (D2)
Crystal King Prawn

❖ 龍舟方脷球 (D2)
Deep-fried Sole Fish with Assorted Vegetables

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

HK\$

208 / 位 pax
兩位起
two pax up

時價 Seasonal

308

❖ 龍舟方脷球
Deep-fried Sole Fish
with Assorted Vegetables



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

貝 殼 類 S h e l l f i s h

大扇貝
Scallop

大連鮮鮑魚
Fresh Abalone from Dalian

南非鮮鮑魚
Fresh Abalone from South Africa

蟹 類 C r a b

肉蟹
Mud Crab

龍 蝦 L o b s t e r

本地花龍蝦
Local Lobster

魚 類 F i s h

沙巴龍躉
Sabah Giant Garoupa

青斑
Green Garoupa

老虎斑
Tiger Garoupa

杉斑
Camouflage Garoupa

蟶子皇
Giant Razor Clam

美國桶蠔
American Fresh Oysters

台山桶蠔
Taishan Fresh Oysters

膏蟹
Female Mud Crab

西澳龍蝦
Western Australia Lobster

蘇鼠
Coral Garoupa

紅瓜子斑
Red Garoupa

東星斑
Leopard Coral Garoupa

方腩
Sole Fish

蝦 類 S h r i m p o r P r a w n s

基圍蝦
Jinga Shrimp

海中蝦
Wild Prawn

花竹蝦
Kuruma Prawn



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

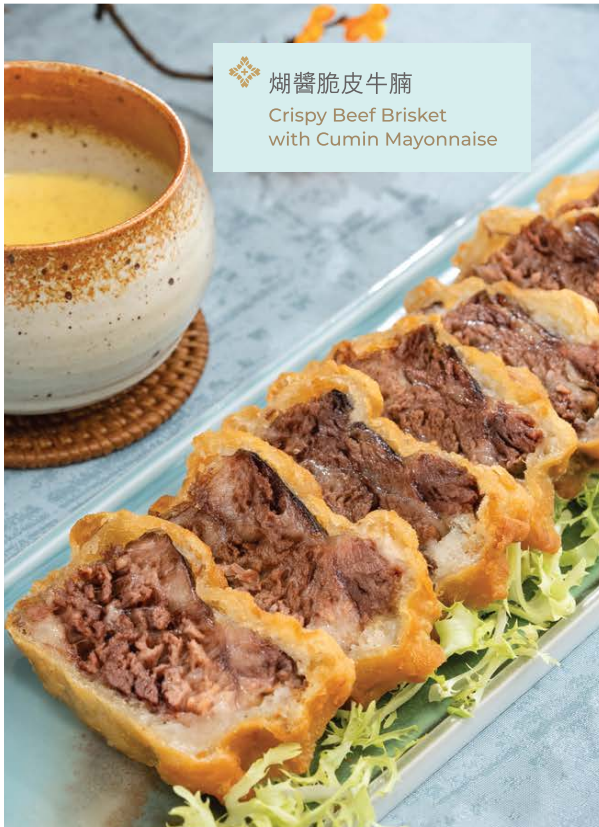
The chef sought to create a new take on the classic inspired by his daughters' favourite drink – Sweet Lemon Stew with Fritillary Bulb and Tangerine Peel. This secret sauce balances the heat of the pork ribs, resulting in a dish that is both warming and not greasy.

牛肉

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	<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



THKMA_ALC DINNER_JAN2025

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

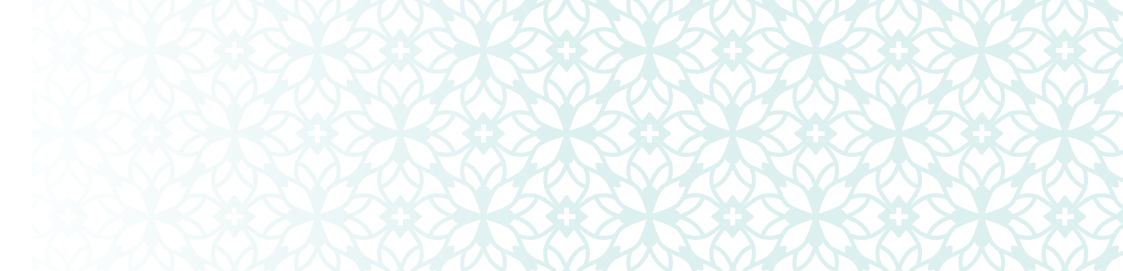
Three Yellow Chicken is first air-dried twice, then roasted until half-cooked, and finally deep-fried in the traditional manner of Cantonese style fried chicken by pouring hot oil over and over at least 100 times to achieve a crispy exterior and tender interior. The fragrance of sesame makes this dish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



✦ 鮑魚富貴雞 ㊄ ㊄

Chicken Stuffed with Abalone

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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



鮑魚富貴雞  

Chicken Stuffed with Abalone

768 / 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



推薦 Recommended



含果仁 Nuts



辣 Spicy



素菜 Vegetarian



48小時前預訂 Pre-order 48 hours in advance

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



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
海中鮮罈炊香苗 D2 Braised Rice in Casserole with Assorted Dried Seafood	258
+\$50 鵝肝潤腸 Foie Gras Chinese Sausage +\$30 泡飯 Rice in Soup (上湯 Supreme Soup / 菇菌湯 Mushroom Soup 🌱)	
❖ 牛肝菌瓦罈炊香苗 D2 🌱 Braised Rice in Casserole with Porcini Mushrooms	238
+\$50 鵝肝潤腸 Foie Gras Chinese Sausage +\$30 泡飯 Rice in Soup (上湯 Supreme Soup / 菇菌湯 Mushroom Soup 🌱)	
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



❖ 牛肝菌瓦罈炊香苗

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 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.



推薦 Recommended



含果仁 Nuts



辣 Spicy



素菜 Vegetarian



48小時前預訂 Pre-order 48 hours in advance

甜品

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	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

