SMALL	PLATES 小食	Single	Share
Vegetarian 素春卷(素):	Spring Rolls (V) Sweet chilli sauce	4.50	6.75
Vegetable 】 素天婦羅 (素 Soy chilli and g		4.00	6.00
Prawn Dum 蝦餃 Served v	npling - Har Gau vith chilli sauce	5.00	7.50
Shu Mai (P) 燒賣 (豬) Ste	eamed pork and shrimp	4.00 dumplings	6.00
Tiger Prawi 大蝦天婦羅 Soy chilli and g	n Tempura linger dipping sauce	5.50	8.25
Salt & Pepp 椒鹽鮮魷或 Chinese herbs	"	ins 5.00	7.50
燒排骨或椒鹽	t & Pepper Ribs (P) 鹽排骨 (豬) BQ sauce or salt and pe	5.00 pper	7.50
	k Dumpling (P) T) Vinegar sauce	4.00	6.00
Classic Tha 經典泰式雞 Peanut and co		4.00	6.00
	shroom Spring Ro 卷 Hoisin sauce	4.50	6.75
	rispy Duck amed pancakes (6), shre sucumber and hoisin sau		
SOUPS			0.75
Crab & Swe 蟹肉粟米羹	eetcorn Traditional crab and swe	eetcorn soup	3.75
酸辣湯(備有	(Vegetarian Availa 了素食可供選擇) is, bean curd and sliced v		3.75
Won Ton 淨雲吞湯 Veg and chicken we	getable broth with prawl		3.75
West Lake 西湖牛肉羹 Chicken based	Beef broth with egg white ar	nd minced beet	4.00
Chicken & 雞肉粟米羹 Traditional chic	Sweetcorn ken and sweetcorn sou		3.75

2	LARGE PLATES 主菜	Single	Share
	Mixed Vegetables (V) 蒜蓉或豉椒炒雜菜 (素) Blackbean or Garlic Sauce	7.00	10.50
	Steamed Seabass 清蒸海鱸魚 Shredded ginger, spring onions	9.50	14.25
	and soya sauce Pan Fried Cod 香煎銀雪魚 Sweet soya sauce	9.50	14.25
]] 7,	Sauteed Mixed Seafood with Asparagus 油泡蘆筍炒三鮮 Fried prawns, scallops, squid and asparagus with XO Sau	10.00	15.00
	Wok Style Prawns 干煎大蝦 Mandarin sauce	8.00	12.00
	Wok Fried Prawns with Egg 蝦仁炒蛋 Egg and spring onions	8.00	12.00
	Sizzling Beef in Black Pepper 鐵板黑椒牛柳 Sliced beef fillet with black pepper and red onions	10.50	15.75
	Beef in Cumin 孜然牛肉 Sliced beef seasoned with cumin, chilli and sesame seeds	10.00	15.00
	Beef or Chicken in Black Bean 豉椒牛肉或雞肉	8.00	12.00
	Braised Chicken with Chestnuts 栗子燜雞	8.00	12.00
	Sweet and Sour Pork or Chicken (P) 咕嚕豬排或雞球 (豬)	8.00	12.00
7/	Deep Fried Chicken 西檸煎軟雞 Lemon sauce	8.00	12.00
	Roast Duck Chinese Style 中式燒鴨 Served on shredded lettuce with soya sauce	8.50	12.75
2	Stir Fried Sliced Pork (P) 橄欖菜豆角炒肉片(豬) Green beans and olive vegetables	8.00	12.00
	Pork Chop (P) 椒鹽或西汁豬排 (豬) Chop in salt and pepper or Mandarin sauce	8.50	12.75
~		0 50	10.75

RICE LARGE PLATES 碟飯 Single Share 8.00 12.00 Peking Chilli Prawns 宮保蝦球飯 Sweet and sour sauce Teriyaki Beef or Salmon 9.50 日式照燒牛肉或三文魚飯 Teriyaki sauce topped with mushrooms Green Curry with Chicken 8.00 青咖喱雞飯 Thai style green curry with baby aubergines and onions NOODLES 炒面 Single Share Pad Thai (V) 5.50 8.25 泰式炒河粉(素) Rice noodles, mixed vegetables, tofu, egg and peanuts in a spicy Thai sauce Mee Goreng (V) 5.00 7.50 馬來炒面(素) Egg noodles with onions, bok choy, cherry tomatoes, crispy tofu and soy sauce King Prawn Udon 9.75 大蝦燜烏冬 Udon noodles with tiger prawns, squid, bok choy and mixed peppers Singapore Rice Noodles 5.00 7.50 星洲炒米 Lightly curried rice noodles with shrimp, chicken, egg and mixed peppers Mixed Seafood Udon 10.00 海鮮炒烏冬 Dry fried udon noodles with prawns, squid, scallops and XO Sauce 8.25 Yaki Soba 5.50 日式炒面 Soba noodles with shredded chicken, peppers, bean sprouts and curry oil 9.00 Ho Fun Noodle with Beef 干炒牛河 Onions and shredded beef SOUP BASED NOODLES 湯面

Yasai Ramen (V)	7.00
北海道拉面 (素) Ramen noodles in a vegetable	
broth with mixed vegetables and bamboo shoots	
Kimchee with Grilled Beef	9.00

韓式泡菜燒牛肉湯面 Spicy Asian broth with udon noodles, coriander, wakame, bean sprouts and fresh lime

Roast Duck with Rice Noodles	9.50
燒鴨湯米 Rice noodles topped with roast duck	
in Chinese vegetables broth	

VEGETABLE SIDE DISHES 蔬菜

	Single Share	١
	Morning Glory 5.00 7.50	
	蝦醬或椒絲腐乳炒通菜(素)	
	Cooked with preserved bean curd and chillies or shrimp	
	Sea Spiced Aubergine 4.00 6.00	
	魚香茄子	
	Diced chicken, garlic, spring onions and salted fish	
	Chinese Vegetable (V) 4.00 6.00	
	中式蔬菜(素)	
/	Pak Choi or Kai Lan	
	Stir Fried Olive Vegetables (V) 4.00 6.00	
	橄欖菜炒豆角(素)	
	Mixed vegetables and beans in olive paste	

RICE SIDE DISHES 飯類

Fujian Fried Rice	4.50	6.75
福建炒飯 Chopped chicken, duck and prawns in oyster sauce on stir fried rice		7/1
Fulushou Fried Rice 福祿壽炒飯 Fried jasmine rice with duck, tiger prawns, shiitake mushrooms and egg	5.50	8.25
Singapore Fried Rice 星洲炒飯 Lightly curried jasmine rice with shrimps, chicken and mixed peppers	5.00	7.50
Egg Fried Rice (V) 蛋炒飯 (素)	3.00	4.50
Boiled Rice (V) 白飯 (素)	2.00	3.00

Single Share

DESSERTS 甜品

Apple or Banana Fritter (V)	4.00
炸蘋果或香蕉(素)	
Mango or Melon Sorbet (V)	4.00
香芒或西瓜雪葩(素)	
Lychee and Vanilla Ice Cream (V)	4.00
荔枝及香草雪糕(麦)	

Gratuities at your discretion.

An optional 10% service charge is charged on all food.

All of the products served in the club could contain nuts, traces of nuts or nut derivatives. (v) vegetarian (p) pork items.

俱樂部供應之所有食品或含有果仁、果仁碎或果仁成份 (素)素菜 (豬)豬肉類







叉燒肉(豬)

Roast Pork Char Siu (P)

Honey roast pork Chinese style

Our head chef Wai was born in the Kowloon province of Hong Kong in 1973. Wai travelled to the UK in 1988 and worked his way up to become Sous chef at The Oriental in The Dorchester Hotel. Wai was appointed Head Chef of Fulushou in November 2008. Wai is passionate about sourcing authentic ingredients of the finest quality and this makes Fulushou's offer one of the

8.50 12.75







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