

February 2010 Food & Beverages Programme

WINE OF THE MONTH



Handpicked Merlot

This Merlot has an abundance of cherries and plums which will develop nicely in the bottle. It has a rich and juicy palate with soft tannins, good persistence in fruit flavours and length.

HK\$35 per glass HK\$145 per bottle

Handpicked Sauvignon Blanc

This classic Sauvignon Blanc is clear and bright with a colour of pale straw. A lovely citrus aroma blended with the ripe tropical flavours follow through as a rich well textured mouth feel balanced with crisp acidity. A fresh but complex wine with a lingering finish. An ideal match with all seafood, poultry, pasta and vegetarian dishes.

HK\$35 per glass \$145 per bottle

NYOP – NAME YOUR OWN PASTA

Friday, 12 February, 12:00pm – 2:30pm.
Homemade pasta freshly prepared as you order; all entrees are served with our house salad. Please check with our wait staff for menu. HK\$68 per person.



BEER OF THE MONTH



Leffe Blonde

Leffe Blonde has a clear, golden body with a thick, dense and rocky head. It's nose is fully of bananas and sweet spice. The mouth feel is silky and the beer sweet.

HK\$22 per bottle.

REGULAR FAVOURITES AND PROMOTIONS

VEGETARIAN SET LUNCH

12:30pm - 2:30pm.

We have made many changes to the menu in the Club to reflect the changing diets people are adopting, be it for humanitarian, health, religious reasons or just because they simply prefer vegetarian food. So every Monday the set lunch will be vegetarian, however there is no need to wait until Monday... browse the menu and you will find your favourites there as well.



DAILY SET LUNCH

Served Monday – Friday, excluding public holidays. Changed daily and just HK\$55 per person.



SPANISH BUFFET

Friday, 26 February,
12:00pm – 2:30pm .

Spanish cuisine relies heavily on olive oil and garlic. Its Mediterranean style can be easily identified by the presence of these two elements in the recipes and flavours. As with other Mediterranean countries, these basic ingredients can be found in most of the Spanish dishes, giving it a strong and outstanding flavour.

Buffet highlights will include different varieties of cold cuts, hot dishes, barbecue food and desserts. HK\$98 per person.

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傳統美食賀新禧

Celebrate Chinese New Year with traditional delicacies

From now until 8 February 2010, you can return the completed order form to F & B office or Fax to 2311-1432 for ordering

紫香芋頭糕 \$75
Taro pudding

臘味蘿蔔糕 \$75
Turnip pudding

如意馬蹄糕 \$68
Water chestnut pudding

鴻運年糕 \$68
Glutinous rice pudding

領取日期：二月十一、十二或十三日
二月十三日至中午十二時
Collection date: 11 & 12 February 2010
13 February 2010 until 12:00 noon

截止訂購日期：二月八日中午十二時
Last order date: 8 February 2010 12:00 noon

Order forms are available at Coffee Shop and Reception

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Spring Dinners

Gather all your friends and family together this Spring Festival at the Chinese Restaurant. Variety menus available. For reservations, please call 3473-7114.

新春晚宴

中菜行政總廚彭師傅精心設計了多款新春菜式及春茗菜譜，歡迎預訂。訂座請致電 3473-7114

天增歲月人增壽

春滿乾坤福滿門



Membership UPDATE

New Ordinary Voting Members

- Kareem Din
- Sean Ko
- Mark Palmer
- Rohit Bhagat
- Michael Johnson
- Nanik Daswani
- Chak Wai Man
- Wu Yee Fat

New Term Subscribers

- David Christmas
- Richard Chomley

New Corporate Nominees

- Jeremy Gwee
- Heman Tsang



Membership interview, 4 January

Absent Members

- Robin Williams
- Junzo Machida
- Kevin Shum
- Manoj Cheruparambil

Resigned Members

- Matthew Ng
- Yue Pak Lim
- Tse Wang Doo Dominic
- Malcolm O'Neill
- Haydn O'Brien

- Richard Davidsen
- Elaine Liu
- Brian Littlewood
- Peter Tse Chi Kee
- John Doman
- Yo Ito