

March 2010 Food & Beverages Programme

WINE OF THE MONTH



Two Eights Cabernet Sauvignon

This Two Eights Cabernet Sauvignon with its rich colour is vibrant with ripe berry and blackcurrant fruit flavours and a touch of spice on the nose. A complex yet soft, delicate and gentle mid-palate is well balanced with fine grape and oak tannins finishing long.

HK\$38 per glass HK\$145 per bottle

Two Eights Verdelho

This Two Eights Verdelho has lifted tropical fruit characters and aromas which combine beautifully with generous melon and warm honey flavours. Its crisp acidity provides a clean fresh finish. Ideal match with Asian cuisine or simply to be enjoyed in its vibrant youth.

HK\$38 per glass \$125 per bottle

DAILY SET LUNCH

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

CHINESE BUFFET

Wednesday, 24 March, 12:00 pm – 2:30 pm.

The Chinese Buffet presents an array of gourmet dishes from around Guangdong Province and in addition is of extremely good value. Our chefs, using their wealth of experience and skills, have created numerous signature dishes for the buffet as well as the traditional home made Dim Sum. HK\$98 per person.



REGULAR FAVOURITES AND PROMOTIONS

St. Patrick's Day Set Lunch

Wednesday, 17 March, 12:00 pm – 2:30 pm.

*O Ireland isn't it grand you look
Like a bride in her rich adornin'
And with all the pent-up love of my heart
I bid you the top o' the mornin'!*

– John Locke, *The Exile's Return*

And we look forward to seeing you
at the St. Patrick's Day Lunch.

HK\$78 per person



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.

BEER OF THE MONTH



Birra Moretti Lager

Birra Moretti is a quality beer made in the traditional way. It is the result of a production process that has remained almost unchanged since 1859.

The best raw materials are used to make Birra Moretti, as well as a special blend of high quality hops that gives it a unique taste and fragrance, enhancing its perfectly balanced bitter taste.

HK\$24 per bottle.

Oyster Night

Friday, 12 March, 7:00pm in the Main Bar

Sample the natural flavour of freshly shucked oyster or relish our gratinated oysters – Kilpatrick, Mornay Thai style... simply irresistible for oyster lovers!

