

September 2010 Food & Beverages Programme

WINE OF THE MONTH



Yarra Ridge Cabernet Sauvignon 2006

The 2006 Yarra Ridge Cabernet Sauvignon is deep purple in colour and was matured in seasoned French and American oak for 15 months. The nose has lifted violets, blackcurrant and leafy characters and the palate is soft with silky tannins that combine with subtle and integrated oak to give great length and complexity to the dark berry fruit characters also present on the nose.

HK\$35 per glass HK\$175 per bottle

Yarra Ridge Sauvignon Blanc 2008

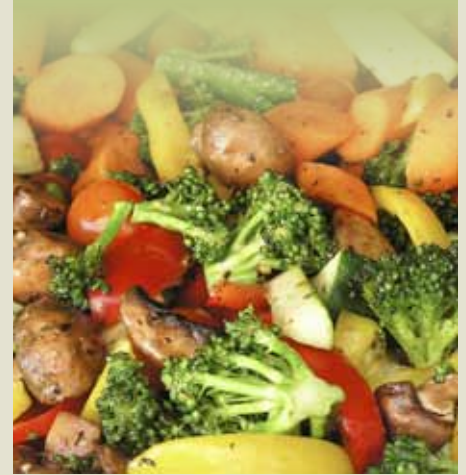
The 2008 Yarra Ridge Sauvignon Blanc is pale green in the glass. Classic varietal aromas of citrus and tropical fruit with a hint of passionfruit and a touch of grassiness are evident on the nose. The delicate refined palate displays zesty passionfruit and citrus flavours with a natural acidity.

HK\$35 per glass HK\$175 per bottle

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.



REGULAR FAVOURITES AND PROMOTIONS

DAILY SET LUNCH

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

THAI CURRY BUFFET

Friday, 24 September. 12:00 pm – 2:30 pm. Enjoy the spice of life at our hot and spicy curry lunch buffet in the Coffee Shop. HK\$95 per person.



BEER OF THE MONTH

Castle Lager

Castle Lager is perfectly balanced with a smooth dry, somewhat bitter, but never sweet taste.

HK\$20 per bottle.



German Food Promotion

German cuisine, with its rich, hearty flavours, is a delight any time of the year. Best known for their aromatic Limburger, Germany produces a wealth of cheeses that range from the mild and sublime to tangy and pungent.

Throw your very own Bavarian bash with a variety of smoked hams, cured sausages, Bavarian beer vinegar, and marzipan and chocolate desserts. Come to Coffee Shop and the Restaurant and try out all the gourmet dishes that our chef prepared for your enjoyment.





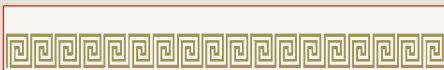
Guest Chef

It is a great pleasure to extend our hands and welcome our Guest Chef António Coelho to the Kowloon Cricket Club.

Driven by his Portuguese heritage and his passion for cooking, Chef António is known for truly authentic cooking at his restaurant 'António' in Macau and it is a great privilege to be able to have him spend a few days with us at the KCC. He is a Master Chef of the Chaine des Rotissier and member of the Portuguese Manager's Association in Macau.

Antonio arrives on 15 September to prepare his menu along with our team and will present his menu in the Grill Room on 17 and 18 September, and on 19 September a special brunch in the Pavilion.

As we expect this to be a popular event please be sure to contact the various outlets to make your booking(s) or contact the F&B Office on 34737145/125.



點心美食自助餐 CHINESE BUFFET

Wednesday, 15 September
12:00 noon - 2:30pm

The Chinese Buffet presents an array of gourmet dishes from around Guangdong Province. Our chefs using their wealth of experience and skills have created numerous signature dishes for the buffet as well as the traditional Dim Sum.



HK\$98 per person.



Oktoberfest



Saturday, 25 September
Coffee Shop • From 7:30 pm onwards

The biggest beer festival in the world is held in Munich known to everyone as Oktoberfest. KCC will be holding its own beer fest with live band

Members HK\$299; Guests HK\$350 per person
(includes dinner and free-flow beer)

*The Coffee Shop will close at 3pm that day
to prepare for the event.*