



SUMMER SPLENDOUR PACKAGE

Starting from a minimum spend of only

HK\$4,000 for lunch or HK\$6,000 for dinner.

The Alcoves is the ideal venue to host your next event.

 $Available\,from\,1\,July-30\,September\,2025$



BOOKING POLICY

- Your booking includes use of one private room at The Alcoves for a duration of 4 hours.
- Any additional time will be charged at HK\$1,200 net per hour.
- Room bookings may be extended until midnight at the latest.
- Rooms are assigned based on guest numbers.
- Additional guests in excess of the original booking size will be charged at a rate of HK\$500 per person on the event day.
- The same menu must be ordered by all Patrons and guests.
- Reservations and menu pre-orders must be made at least 3 days prior to the event.
- Any cancellations or changes must be made at least 72 hours (3 days) in advance. In the event of any cancellations or changes made with fewer than 3 days' notice, we reserve the right to retain the deposit paid.
- A deposit equal to the stated minimum charge is required to secure any booking.
- In the event of a reduced guest count on the event day, we reserve the right to charge for the original number of pre-ordered menus.
- A standard cleaning fee of HK\$500-\$1,500 applies in the event of any room misuse.



SAFFRON MENU

Four Courses

Hokkaido Scallop Tartare Avocado, Radish, Mango Vinaigrette, Coriander

Acquerello Risotto Artichoke, Crispy Garlic, Aged Parmesan

Australian Striploin, Rangers Valley, M5+ Potato Purée, Morel, Port Wine Sauce

> Acacia Honey Parfait Summer Melon, Lemon Balm

> > Petit Fours Coffee or Tea

> > > HK\$788



SAFFRON MENU

Six Courses

Jet Fresh Oyster Apple Mignonette, Baby Cucumber, Pickled Chilli, Coriander

> Hokkaido Scallop Tartare Avocado, Radish, Mango Vinaigrette, Coriander

> > Artichoke Velouté Cured Egg Yolk, Dried Caviar, Chives

Tubetti Pasta Squid Ragout, Semi-Dried Tomato, Basil

Tenderloin in Parma Ham Herb Mashed Potatoes, Red Wine Sauce

> Acacia Honey Parfait Summer Melon, Lemon Balm

> > Petit Fours
> > Coffee or Tea

HK\$1,088



SHARING MENU

APPETISERS TO SHARE

Black Angus Beef Tartare Smoked Egg Yolk Emulsion

Smoked Eggplant
Salt-Baked Pear, Candied Walnut, Gorgonzola Cheese

Hamachi Ceviche Cucumber, Jalapeño, Pickled Chilli, Coriander

MAINS TO SHARE

Australian Striploin Rangers Valley, M5+

Battered Sea Bass Hand-Cut Chips, Tartare Sauce

Duck Ragout Cavatelli Pasta Porcini, Parsley, Parmigiano Reggiano

ADD-ON SHARING OPTIONS

Whole Yellow Chicken, Morel, Chorizo Ibérico, Vin Jaune Sauce (HK\$858 Supplement)

Tenderloin in Parma Ham Herb Mashed Potatoes, Red Wine Sauce (HK\$588 Supplement For Two Beef Wellington Slices)

Whole Roast Boston Lobster, Smoked Shiso Butter (HK\$588 Supplement)

SIDES TO SHARE

Broccolini with Garlic Oil & Chilli Pepper / Baked Cauliflower with Cheese Sauce / Wild Mushrooms with Garlic Butter

DESSERTS TO SHARE

Tropical Fruit Mille Feuille Pineapple Basil Sorbet

Tiramisu Mascarpone Cream, Kahlua, Espresso Ice Cream

> Peach Melba Tart Creme Patisserie, Raspberry Coulis HK\$758



TEAK HOUSE MENU

Three Courses

STARTERS TO SHARE

Cantonese-Style Wok-Fried Prawns Sweet Chilli Sauce

> Chinese Pork Spring Rolls Worcestershire Sauce

Bonito-Fried Duck Leg Garden Salad, Watermelon, Cashew Nuts

MAINS TO SHARE

Char Siu Rice Ibérico Char Siu, Fried Duck Egg, Japanese Rice, Aged Soy Sauce

> Kung Pao Chicken Stir-Fried Chicken, Peanuts, Spicy Sauce

Crispy Squid Fried Garlic, Salted Black Bean, Chilli

SIDES TO SHARE

Chinese Broccoli Oyster Sauce

Sweetcorn Ribs Salt & Pepper

DESSERTS TO SHARE

Hong Kong Egg Waffles Caramel Peanut Butter Sauce, Condensed Milk

> Pineapple Carpaccio Lime, Passion Fruit, Guava Sorbet

> > HK\$588



TEAK HOUSE MENU

Six Courses

Cantonese Shrimp Toast
Deep-Fried Shrimp Paste, Breadcrumbs, Sweet Plum Sauce

Grilled Calamari Pomelo, Cucumber, Crispy Shallot Salad

Garoupa, Seafood & Tofu Quenelles with Goji Berry Shimeji Mushroom, Bean Curd, Luffa, Fish Soup

> Chicken & Fish Maw Pot Potato, Doubanjiang, Oyster Sauce

Thai-Style Pork Rice Spicy Minced Pork, Fried Egg, Thai Jasmine Rice, Thai Basil

> Mango Pandan Shortcake Kaya Ice Cream

> > HK\$788



TEAK HOUSE CHINESE MENU

Eight Courses

精美前菜

Assorted Chinese Appetisers

Sliced Pork with Garlic Sauce 蒜泥白肉

Soft-Boiled Eggs with Salmon Roe 三文魚籽糖心蛋

菠菜海鮮羹

Mixed Seafood & Spinach Soup

百花釀斑球

Deep-Fried Minced Shrimp Balls with Garoupa

炸乳鴿

Deep-Fried Braised Spring Pigeon

韭菜花雞髀菇腰果炒牛柳粒

Sautéed Beef Cubes with Chive Flowers, Coprinus Comatus & Cashew Nuts

蒜茸炒時蔬

Sautéed Seasonal Vegetables with Minced Garlic

西班牙豬肉片炒烏冬

Stir-Fried Udon with Ibérico Pork

楊枝甘露配椰子雪葩

Mango Sago Pomelo, Coconut Sorbet

每位 HK\$768 Per Person



TEAK HOUSE CHINESE MENU

Eight Courses 精美前菜

Assorted Chinese Appetisers
Homemade Char Siu自家製叉燒
Jelly Fish & Cucumber With XO Sauce XO醬海蜇青瓜
Deep-Fried Wagyu Beef Cheek 蜂巢和牛面頰

花膠粟米海鮮羹

Fish Maw, Corn & Seafood Soup

洋蔥炆鴨

Onion-Stewed Duck

葱燒銀鱈魚

Roast Cod Fillet with Spring Onions

黃耳蘆筍炒帶子

Stir-Fried Scallops with Asparagus & Yellow Ear Fungus

雲腿上湯浸時蔬

Seasonal Vegetables in Yunnan Ham Broth

頭抽和牛鬆薑米炒飯

Wagyu Beef & Ginger Fried Rice with Premium Soy Sauce

楊枝甘露配椰子雪葩

Mango Sago Pomelo, Coconut Sorbet

HK\$988 Per Person



THREE-HOUR*FREE-FLOW PACKAGES

PACKAGE A HK\$300 Per Person

WHITE WINE Chardonnay, D'Arenberg The Lucky Lizard, Adelaide Hills, Australia 2021

RED WINE Shiraz, D'Arenberg The Footbolt, McLaren Vale, Australia, 2021

PACKAGEB HK\$500 Per Person

WHITE WINE Sauvignon Blanc, Domaine Delaporte Sancerre Chavignol, Loire Valley, France, 2023

RED WINE François Thienpont, L'Etoile, Lalande de Pomerol, Bordeaux, France, 2019

PACKAGE ADD-ON OPTIONS

HK\$180 per person for free-flow sparkling wine Ferrari, Brut, Trento, Italy NV

HK\$280 per person for free-flow Champagne Henriot Blanc de Blancs NV

HK\$100 per person for other free-flow drinks, such as soft drinks, draught beer and Nordaq still or sparkling water

*Free-flow duration can be extended, subject to an additional charge



CORKAGE POLICY

WINES

- A service fee of HK\$400 per standard bottle (750ml), HK\$800 per magnum bottle (1500ml) and HK\$1,100 per jeroboam bottle (4,500ml) applies to any wines brought from outside the Club.
- Patrons may bring up to 6 standard bottles, 3 magnum bottles or 3 jeroboam bottles from outside the Club, subject to the stated fees.
- Wine Society Members may bring up to 6 standard bottles, with a HK\$200 corkage fee each; up to 3 magnum bottles, with a HK\$400 corkage fee each; or up to 3 jeroboam bottles, with a HK\$600 corkage fee each.

SPIRITS/MOUTAI

- A service fee of HK\$1,000 per standard bottle (500ml) and HK\$2,000 per magnum bottle (1,000ml) applies to any spirits brought from outside the Club.
- Patrons may bring up to 3 standard bottles or 1 magnum bottle from outside the
 Club, subject to the stated fees.
- Whisky Society Members may bring up to 3 standard bottles, with a HK\$500 corkage fee each; or 1 magnum bottle, with a HK\$1,000 corkage fee.
- It is strictly prohibited to bring any Champagne, wine, whisky or sake that is already available from our master cellar.
- It is strictly prohibited to bring beer onto the Club premises.



開瓶費

葡萄酒

- 每瓶標準瓶葡萄酒 (750毫升) 將收取港幣400元服務費,或每大型瓶葡萄酒 (1,500毫升) 會收取港幣800元服務費,或每大型瓶葡萄酒 (4,500毫升) 會收取港幣1,100元服務費。
- 會員最多可攜帶 6 瓶標準瓶葡萄酒,或最多3瓶1,500毫升或4,500毫升的大型瓶葡萄酒
- 葡萄酒協會會員最多可攜帶6瓶標準瓶,每支開瓶費用為港幣200元,或最多3瓶
 1,500毫升大型瓶葡萄酒,每支收取港幣400元開瓶費,或最多3瓶4,500毫升大型瓶葡萄酒,每支收取港幣600元開瓶費

烈酒/茅台

- 每瓶標準瓶烈酒/茅台(500毫升)將收取港幣1,000元服務費,或每大型瓶烈酒/茅台(1,000毫升)會收取港幣2,000元服務費。
- 會員最多可攜帶 3 瓶標準瓶或 1 瓶大型瓶烈酒/茅台
- 威士忌協會會員最多可攜帶3瓶標準瓶,每支開瓶費用為港幣500元,或最多1瓶 1,500毫升大型瓶烈酒/茅台,每支收取港幣1,000元開瓶費,
- 嚴禁攜帶 HKGTA Town Club 酒窖中已藏有的香檳、葡萄酒、威士忌或清酒
- 任何人均不得自帶啤酒進入場所