



Welcome to The 2nd Floor, a unique restaurant at The American Club where we serve Asian and Western dishes side by side. We combined the dining rooms from two different restaurants to one but maintained each kitchen set-up, the original Asian kitchen and a fully equipped American Grill kitchen. This gives us the opportunity to serve you authentic Asian dishes and traditional grilled Western dishes, at the same table, at the same time. This combination has proven to be very popular over the years and has generated the following Signature dishes:

- Black Kurobuta 'Char Siew' Pork
- Maine Lobster with crispy noodles in Superior Stock
 - Peking Duck
- Black Angus Tomahawk steak

We would like to wish you an eclectic culinary experience at The 2nd Floor, if you have any questions or dietary requirements, please don't hesitate to contact our friendly staff.

Please note that due to the Covid-19 regulations, the clubhouse closes at 10:00 p.m., therefore The 2nd Floor closes at the same time. Please keep this mind when placing your order in the later part of the evening, your understanding is much appreciated.

STARTER 饭前小吃

SEMI-CLASSIC CAESAR SALAD 14

Baby romaine lettuce, organic poached egg, crispy parma ham, croutons & grated grana padano

Add Smoked Salmon 6 

KALE SALAD 14 **NEW**

With mozzarella cheese, dried cranberries & orange sesame vinaigrette

Add Parma Ham 4 

JUMBO TIGER PRAWN TEMPURA 18 **NEW**

With agedashi tofu, bonito & soy radish sauce

PAN-SEARED FOIE GRAS 28 **NEW**

Served on toasted brioche with fig chutney & cocoa crumbs

SHITAKE MUSHROOMS TEMPURA TOSSED WITH WASABI MAYONNAISE 青芥末香菇 16 / 24 / 32



Served with assorted fruit salsa








BLACK KUROBUTA 'CHAR SIEW' PORK 19 / 29 / 38

TRADITIONAL PEKING DUCK 北京片皮烤鸭 Whole 70, Half 45

(Available for dinner only)

Choice of preparation 烹调方法:

- Wok-fried duck meat with mushrooms & diced assorted vegetables, serve with lettuce 鴨鬆生菜包 
- Wok-fried duck meat with bean sprouts, chili & mushrooms 銀芽鴨絲  **NEW**
- Wok-fried duck meat with garlic, scallions, salt & pepper 椒鹽鴨肉 **NEW**
- Chopped in Chinese-style 鴨肉斬件

 Dairy  Eggs  Gluten-free  Nuts  Pork  Shellfish  Vegetarian

SOUP 汤羹

DOUBLE BOILED SOUP OF THE DAY 12 🐷

SZECHUAN HOT & SOUR SEAFOOD SOUP 13 🍳 🐠

BRAISED FISH MAW SUPERIOR SOUP 19 🍳 🐷 🐠

With fungus, bamboo pith & mushrooms

CREAMY MUSHROOM SOUP 12 🥛 🌿 **NEW**

Sautéed button mushrooms, white truffle oil & cheese sticks

DOUBLE BOILED VEGETABLES SOUP 12 🍳 🌿 **NEW**

With tomatoes, mushrooms & tofu

🥛 Dairy 🍳 Eggs 🍳 Gluten-free 🌿 Nuts 🐷 Pork 🐠 Shellfish 🌿 Vegetarian

FROM THE GRILL

THE 2ND FLOOR SIGNATURE BLACK ANGUS TOMAHAWK CHOP

AUSTRALIAN 150 DAYS GRAIN FED (SERVES 2) 139  

(Available for dinner only)

Long bone ribeye grilled to perfection with The 2nd Floor signature marinade & spice rub, served with whipped potatoes, chargrilled asparagus, vine cherry tomatoes, & beef jus

CHARGRILLED U.S.D.A PRIME ANGUS RIBEYE STEAK 300GM 63   **NEW**

Served with roasted potatoes herbs de provence, cherry tomato confit, & drizzled with red wine reduction

GRILLED U.S.D.A BEEF TENDERLOIN 227GM 65   **NEW**

Served with parmesan truffle fries, grilled asparagus, cherry tomato confit & red wine reduction

ROAST AUSTRALIAN RACK OF LAMB 450GM 62  **NEW**

Served with whipped potatoes, asparagus, kale & mint-pepper sauce

DUCK LEG CONFIT WITH SAUTÉED WILD MUSHROOMS 38    **NEW**

Served with fondant potatoes, bacons, parsley & blueberry-duck jus reduction

PAN-SEARED NEW ZEALAND KING SALMON 48     **NEW**

Served with creamy coconut risotto, toasted coconut flakes & seasonal vegetables

SIDE DISH

CREAMED SPINACH 11   








SAUTÉED ASSORTED MUSHROOMS 11    **NEW**

With sun-dried tomatoes & basil pesto

SAUTÉED BROCCOLI WITH ZUCCHINI, GARLIC & BUTTER 11   

CHEDDAR BACON MASHED POTATOES 11    **NEW**

SPANISH-STYLE GARLIC SHRIMP (GAMBAS AL AJILLO) 12   **NEW**

 Dairy  Eggs  Gluten-free  Nuts  Pork  Shellfish  Vegetarian

FROM THE LAND 肉类家禽

KUROBUTA PORK CUBES 黑豚猪肉 22 / 32 / 42 🐷

Choice of preparation 烹调方法:

- Sweet & sour 糖醋咕鲁肉 🍷
- Black pepper sauce 黑椒 🍷 🐷
- Black bean sauce 豉椒 🍷 🍷 🍷 NEW
- Sambal chilli 桑巴辣椒 🍷 🍷 🍷 NEW
- Spring onion & ginger 姜葱 🍷
- Champagne lemon sauce 香檳檸檬醬 🍷 GF 🍷 NEW

CHICKEN CUBES 鸡丁 20 / 30 / 40

Choice of preparation 烹调方法:

- Szechuan 'gong bao' style with cashew nuts 宫保 🍷 🍷
- General Tso's chicken 左宗崇雞
- Black bean sauce 豉椒 🍷 🍷 🍷 NEW
- Sambal chilli 桑巴辣椒 🍷 🍷 🍷 NEW
- Spring onion & ginger 姜葱 🍷
- Sweet & sour 糖醋咕鲁鸡肉 🍷
- Champagne lemon sauce 香檳檸檬醬 🍷 GF 🍷 NEW

AUSTRALIAN ANGUS TENDERLOIN BEEF CUBES

安格斯牛柳粒 32 / 48 / 64

Choice of preparation 烹调方法:

- Vietnamese-style with black pepper 越式黑椒 🍷
- Black bean sauce 豉椒 🍷 🍷 🍷 NEW
- Sambal chilli 桑巴辣椒 🍷 🍷 🍷 NEW
- Spring onion & ginger 姜葱 🍷
- Thai-style red curry 泰式紅咖喱 GF 🍷 NEW

🥛 Dairy 🍷 Eggs GF Gluten-free 🍷 Nuts 🐷 Pork 🍷 Shellfish 🌱 Vegetarian

FROM THE SEA 海鮮

ROASTED COD FISH WITH BLACK MISO 38

Sautéed diced seafood, crispy honshimeji & cherry tomatoes












ROASTED HALF MAINE LOBSTER WITH PARMESAN BUTTER GARLIC 42 **NEW**

Served with sautéed assorted mushroom & sun-dried tomatoes

WOK-FRIED HOKKAIDO SCALLOPS WITH BROCCOLI IN X.O. SAUCE X.O. 醬碧綠炒北海道帶子 36 / 54 / 72

GAROUPA FISH FILLET 石斑片 26 / 39 / 52

Choice of preparation 烹调方法:

- Champagne lemon sauce 香檳檸檬醬    **NEW**
- Crab meat sweet corn sauce 蟹肉玉米醬    **NEW**
- Szechuan 'gong bao' style with cashew nuts 宮保   
- Spring onion & ginger 姜蔥
- Sweet & sour 酸甜 
- Crispy Thai style with mango salad 泰式香芒 

TIGER PRAWNS 老虎蝦球 28 / 42 / 56








Choice of preparation 烹调方法:

- Wasabi mayonnaise with tobikko 青芥末魚子   
- Black bean sauce 豉椒  **NEW**
- Szechuan hot bean sauce 干燒  
- Sambal chilli 桑巴辣椒   **NEW**
- Champagne lemon sauce 香檳檸檬醬    **NEW**

FILLET OF COD FISH 鱈魚扒 38

Choice of preparation 烹调方法:

- Steamed with bonito, enoki mushrooms, tofu & superior soya sauce 木魚花金菇蒸 
- Steamed with black bean sauce 豉椒  **NEW**
- Roasted with sambal chilli 桑巴辣椒   **NEW**
- Steamed with garlic & superior soya sauce 金銀蒜蒸

 Dairy  Eggs  Gluten-free  Nuts  Pork  Shellfish  Vegetarian

VEGETABLES & BEAN CURD 蔬菜, 豆腐

SZECHUAN STYLE SAUTÉED STRING BEANS WITH MINCED MEAT
干扁四季豆 19 / 29 / 38 🔄 🍲

BRAISED EGGPLANT & MINCED PORK WITH SZECHUAN HOT BEAN SAUCE 鱼香茄子煲 19 / 29 / 38 🔄

SAUTÉED ASPARAGUS WITH PUMPKIN, BELL PEPPERS & ASSORTED FRESH MUSHROOMS 田园香炒芦笋 20 / 30 / 40 🍷 🍲

INDONESIAN-STYLE TIGER PRAWNS CURRY
印尼咖喱鲜虾豆腐煲 35 / 53 / 70 🍷 🍲 **NEW**

Beancurd & vegetables cooked in claypot

JAPANESE ORGANIC EGGPLANT PARMIGIANA 28 🍷 🍳 🍲 **NEW**

With fregola sarda, tomatoes, parmesan, basil, baby carrots & asparagus

BEAN CURD 豆腐 19 / 29 / 38

Choice of preparation 烹调方法:

- Eggplant & black pepper sauce 黑椒茄子焗 🍲
- 'Mapo' style with minced pork & mushrooms 麻婆 🔄
- Poached with Szechuan pepper chilli sauce 麻辣水煮 🍲 **NEW**
- Szechuan 'gong bao' style with cashew nuts 宫保 🍲 🍷
- Black bean sauce with bitter melon 豉汁凉瓜 🍲 **NEW**

SAUTÉED SEASONAL VEGETABLES WITH MINCED GARLIC

香蒜炒时蔬 19 / 29 / 38 🍷 🍲

Choice of seasonal vegetables 蔬菜类:

- Hong Kong kai lan 港港芥兰
- Broccoli 西兰花
- Asparagus 芦笋
- Hong Kong baby "bai cai" 香港奶白
- Hong Kong "chye sim" 香港菜心

🍷 Dairy 🍳 Eggs 🍷 GF Gluten-free 🍷 Nuts 🍷 Pork 🍷 Shellfish 🍷 Vegetarian

RICE & NOODLES 饭, 面

MUSHROOMS RISOTTO 36 **NEW**

Served with seasonal vegetables, Parmigiano cheese & sun-dried tomatoes

BRAISED HALF MAINE LOBSTER IN SUPERIOR STOCK 38 **NEW**

Served with crispy Hong Kong noodles

HALF MAINE LOBSTER WITH CHEESE

SUPERIOR BROTH 42 **NEW**

Served with white bee hoon, egg & vegetables

MAINE LOBSTER WITH POACHED RICE 上湯龍蝦泡飯

Japanese dried scallop, mushrooms, & vegetables served in claypot

Half lobster, serves 1-2 45

Whole lobster, serves 2-4 80

CRAB MEAT FRIED RICE WITH TOBIKO

蚧肉鱼子炒饭 27 / 40 / 53  

WOK FRIED CHINESE VERMICELLI

桂花海鲜炒面线 27 / 40 / 53   **NEW**

Served with shredded prawn, scallop, crab meat & egg

 Dairy  Eggs  Gluten-free  Nuts  Pork  Shellfish  Vegetarian