THE REFINERY

# Takeaway

*Available Monday to Saturday (except public holidays) between 11:30am – 9:00pm*

| Code | 自家燒味<br>**Homemade Barbecued Meats** | | Unit Price | No. of order | Amount |
|---|---|---|---|---|---|
| 01 | 北京片皮鴨<br>Roast Peking Duck | 一吃 1 course | $580 | | $0 |
| | | 兩吃 2 courses | $680 | | |
| 02 | 桶子頭抽豉油雞<br>Poached Chicken with Supreme Soya Sauce | 半隻 Half bird | $258 | | $0 |
| 03 | 蜜汁叉燒<br>Honey Glazed Barbecued Pork | 每份 Per Portion | $178 | | $0 |
| 04 | 金牌燒腩仔<br>Roast Pork Belly with Crackling | 每份 Per Portion | $168 | | $0 |
| 05 | 陳醋海蜇花<br>Marinated Jelly Fish Head with Vintage Vinegar | | $118 | | $0 |

| Code | 特色飯麵<br>**Rice and Noodles** | Unit Price | No. of order | Amount |
|---|---|---|---|---|
| 06 | 海南雞飯<br>Hainan Chicken Set *(served with Fragrance Rice, Pickles and Soup)* | $178 | | $0 |
| 07 | 乾炒牛河<br>Traditional Wok-fried Sliced Beef with Rice Noodles in Soya Sauce | $178 | | $0 |
| 08 | 蝦子雜菌帶子煎脆麵<br>Fried Noodles with Scallops, Mixed Mushrooms in Shrimp Roe | $178 | | $0 |
| 09 | 古法沙嗲牛肉河<br>Stir-Fried Rice Noodles with Sliced Beef in Satay Sauce | $178 | | $0 |
| 10 | 錦繡炒米粉<br>Stir-Fried Vermicelli with Prawns, Squid and Vegetables | $168 | | $0 |
| 11 | 大澳黑毛豬肉碎炒飯<br>Minced Iberico Pork Fried Rice with “Tai O” Shrimp Paste | $168 | | $0 |

| Code | 湯<br>**Soup** | Unit Price | No. of order | Amount |
|---|---|---|---|---|
| 12 | 粟米蟹肉羹<br>Sweet Corn Soup with Crab Meat | $118 | | $0 |
| 13 | 瑤柱竹笙雞絲羹<br>Assorted Minced Chicken with Bamboo Pith and Conpoy Soup | $108 | | $0 |
| 14 | 淮揚酸辣湯<br>Traditional Hot and Sour Soup | $98 | | $0 |
| 15 | 是日老火湯<br>Soup of the Day | $98 | | $0 |

| Code | 健康之選<br>**Healthy Option** | Unit Price | No. of order | Amount |
|---|---|---|---|---|
| 16 | 佛門上素羹<br>Clear Soup with Mixed Supreme Vegetables, Assorted Fungus, Celtuce and Vermicelli | $98 | | $0 |
| 17 | 蛋白竹笙菜苗羹<br>Pea Sprout Soup with Bamboo Pith and Egg Whites | $98 | | $0 |
| 18 | 公司雜菜沙律 The Refinery Salad<br>*Julienne of Green Apple, Carrot, Bell Peppers, Cucumber and Crisp Iceberg tossed in Japanese Sesame Dressing with Honey Roasted Walnuts and Sesame Seeds* | $108 | | $0 |
| 19 | 泰式柚子沙律 Zingy Thai Salad<br>*Pomelo, Cool Cucumber, Refreshing Mint and Lemon flavoured Coriander Leaves* | $98 | | $0 |
| 20 | 原粒帶子蛋白炒紅米飯<br>Fried Brown Rice with Scallops and Egg Whites | $128 | | $0 |
| 21 | XO醬芥蘭蝦粒炒飯<br>Fried Rice with Shrimps, Kale in XO Sauce | $108 | | $0 |
| 22 | 素菇湯杞子鮮淮山泡時蔬<br>Poached Fresh Market Greens with Fresh Yams and Wolfberries in a Mushroom Broth | $98 | | $0 |
| 23 | 辣豆豉炒唐生菜<br>Wok-Fried Chinese Lettuce in Spicy Black Bean Sauce | $98 | | $0 |

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# Takeaway

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| Code | 廚師精選<br>**Chef's Recommendation** | Unit Price | No. of order | Amount |
|---|---|---|---|---|
| 24 | 山椒汁露筍炒和牛<br>Wok-Fried Wagyu Beef with Asparagus in Green Peppercorn Sauce | $308 | | $0 |
| 25 | 蒜香西蘭花炒帶子<br>Sautéed Scallops and Broccoli with Garlic | $258 | | $0 |
| 26 | 欖角甜豆鮮百合炒蝦球<br>Stir-fried Prawns with Sugar Snap Peas, Fresh Lily Bulbs and Preserved Olives | $238 | | $0 |
| 27 | 無花果陳醋脆黑豚肉<br>Sautéed Iberico Cubes with Fresh Figs in Aged Vinegar Sauce | $228 | | $0 |
| 28 | 金鈎梅菜王蒸豚肉餅<br>Steamed Minced Pork Patties with Preserved Vegetables and Dried Shrimps | $178 | | $0 |
| 29 | 干蔥豆豉炒雞甫<br>Wok-fried Chicken Fillets with Shallots in Black Bean Sauce | $168 | | $0 |
| 30 | 廚師醬伴水芹香<br>Sautéed Lotus Root, Chinese Celery, Lily Bulbs, Water Chestnut, Fresh Yam and Sugar Snap Peas in Chef's Special Sauce | $158 | | $0 |
| 31 | 香辣麻婆豆腐<br>Braised Beancurd with Minced Pork in Chilli Sauce | $138 | | $0 |
| 32 | 清炒菜心<br>Stir-fried "Choi Sum" | $98 | | $0 |
| 33 | 薑汁芥蘭<br>Sautéed Chinese Kale with Ginger | $98 | | $0 |

| Code | 甜品<br>**Dessert** | | Unit Price | No. of order | Amount |
|---|---|---|---|---|---|
| 34 | 生磨蛋白杏仁茶 Sweetened Fresh Almond Cream with Egg Whites | | $50 | | $0 |
| 35 | 楊枝甘露 Chilled Mango Cream with Sago and Pomelo | | $50 | | $0 |
| 36 | 即制牛油蛋撻 Oven-baked A-la-minute Egg Tart | 每件 Per Piece | $22 | | $0 |
| 37 | 鳳梨一口酥 Baked Pineapple Puff | 每件 Per Piece | $19 | | $0 |

**Total Amount** **$** 0

Please inform our staff if you have any food allergies and intolerances. 如客人對任何食物有過敏反應，請通知服務員。

## ORDER FORM

By submitting this Order Form, I consent to the Privacy Policy (can also be found at www.refineryclub.com or via the QR code below).

Fields marked with an asterisk "*" are mandatory fields and must be filled in.

*Contact Person : _____ *Contact Number : _____

Membership No. *(if applicable)* : _____ ☐Pick Up / ☐Delivery# / ☐Drive Through *Date & Time : _____

Delivery Address *(refer to remarks #3)* : _____

Remarks : _____

DISPOSABLE CUTLERY : ☐NO ☐YES *PAYMENT : ☐By Cash ☐Charge to Members' Account

Signature : _____ Date : _____

Remarks :

1. Place your orders via e-mail to info@refineryclub.com or through our online takeaway service at www.refineryclub.com.
2. Please place lunch orders before 12:00 noon, 45 minutes notice for same day ordering.
3. #Delivery service is only available before 12:00 noon for orders over **HK$1,500** within ***Taikoo Place***.
4. Drive Through Service is available, please place order 1 hour in advance.
5. Other orders are to be collected at The Club's Reception.
6. Licenses endorsed by FEHD : Milk Permit No. 0611801834; Non-Bottled Drinks Permit No. 0411801373; Restricted Food Permit No. 0311802056 and Frozen Confections Permit No. 0711802591

PRIVACY POLICY



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