

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 Poached Rice
 - 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.

STARTER

OSCIETRA CAVIAR 53 © ® NEW

Angel hair, konbu with shoyu, scallion, egg

BEETROOT CURED KING SALMON CARPACCIO 28 ® NEW

Edamame bean, grated horse radish, frisee leaf & orange balsamic dressing

ARUGULA SALAD 19 🕸 🖫 🕞 NEW

Avocado, tomatoes, candied walnut, balsamic vinaigrette

SEMI-CLASSIC CAESAR SALAD 16 1 © © ® NEW

Baby romaine lettuce, organic poached egg, bacon, croutons & grated grana padano

Goat cheese, candied walnuts, cherry tomato, pomegranate, molasses & micro green herbs

PAN-SEARED FOIE GRAS 32 NEW

Pineapple compote, dark chocolate glaze & cocoa crumbs

BLACK KUROBUTA 'CHAR SIEW' PORK 23 / 33 / 43 @ 😂 💩

PEKING DUCK 北京片皮烤鴨 Whole 86, Half 45 ⑨ 🚳

(Available for dinner only)

Choice of 2nd course preparation 二食烹调方法:

- Wok-fried mushrooms & diced assorted vegetables, wrapped with lettuce 鴨鬆生菜包 @
- Wok-fried with ginger & spring onion 姜葱炒鴨肉 ◎ NEW
- Braised Ee-Fu noodles with mushrooms 鴨絲燜伊面 ②@ NEW
- Chopped in Chinese style (debone) 鴨肉斬件(去骨)佐梅子醬

ROAST SUCKLING PIG 鴻運片皮乳猪 ۞⑩ NEW

Pre-order (three days advance order required) Market price

















SOUP

DOUBLE-BOILED SOUP OF THE DAY 是日例汤 14 ♡

SZECHUAN HOT & SOUR SEAFOOD SOUP 海鲜酸辣羹 14 ⑨ ⑩

BRAISED FISH MAW SUPERIOR SOUP 三丝鱼鳔羹 19 @ ② ⑩ Fungus, bamboo pith & mushrooms

CLASSIC ONION SOUP WITH GRUYÈRE CHEESE 19 🗋 🗇 NEW





FROM THE GRILL

THE 2ND FLOOR SIGNATURE AUSTRALIAN 150 DAYS GRAIN-FED BLACK ANGUS TOMAHAWK (SERVES 2) 165 [] ©

(Available for dinner only)

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

GARLIC ROSEMARY GRILLED U.S.D.A PRIME

ANGUS RIBEYE STEAK 300GM 79 1 GF NEW

Cheddar whipped potatoes, grilled asparagus, beetroot, shishito peppers, cherry tomatoes & red wine sauce

GARLIC ROSEMARY GRILLED U.S.D.A BEEF TENDERLOIN 227GM 79 (1) 6 NEW Truffle fries, grilled asparagus, beetroot, shishito peppers, cherry tomatoes & red wine pepper sauce

GRILLED HALF MAINE LOBSTER THERMIDOR 62 (1) © NEW Parmesan portobello mushroom, sun-dried tomatoes & kale

ROASTED AUSTRALIAN RACK OF LAMB 70 🗓

Cheddar whipped potatoes, grilled asparagus, beetroot, shishito peppers, cherry tomatoes & mint jelly

DUCK LEG CONFIT 40 [] GP NEW

Sautéed assorted mushrooms, sun-dried tomatoes & orange sauce

PAN-ROASTED NEW ZEALAND KING SALMON 54 [] & NEW Sautéed assorted mushrooms with basil pesto, roasted potatoes & ponzu sauce

SIDE DISH

CREAMED SPINACH 12 🗓 🕼 🕸

SAUTÉED BROCCOLI WITH GARLIC & GRILLED BEETROOT 12 🗓 🎯 🙉 NEW

CHEESY ROASTED POTATOES WITH BACON BITS 12 🗓 😂 NEW

SAUTÉED ASSORTED MUSHROOMS 12 [] 6 NEW Basil & sun-dried tomato pesto

PARMESAN TRUFFLE FRIES 12 🗓







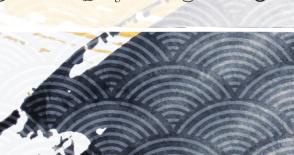








GF Gluten-free





FROM THE LAND

KUROBUTA PORK CUBES 黑豚猪肉 23/34/45 〇

Choice of preparation 烹调方法:

- Sweet & sour 糖醋酱 ◎
- Black pepper sauce 黑椒酱 🖺 🚳
- Taiwanese "San Bei" sauce 台式三杯酱 @ NEW
- Coffee sauce with toasted almond flakes 杏仁咖啡酱 🚳 NEW
- Spring onion & ginger 姜葱炒 @
- Creamy pumpkin sauce 奶油金瓜醬 [] NEW

CHICKEN CUBES 鸡丁 23/34/45

Choice of preparation 烹调方法:

- Szechuan 'gong bao' style with cashew nuts 宫保腰果 💩
- General Tso's 左宗棠 ◎
- Taiwanese "San Bei" sauce 台式三杯酱 @ NEW
- Coffee sauce with toasted almond flakes 杏仁咖啡酱 💩 NEW
- Spring onion & ginger 姜葱炒 🚳
- Sweet & sour 糖醋酱 ◎
- Creamy pumpkin sauce 奶油金瓜醬 [] NEW

AUSTRALIAN ANGUS TENDERLOIN BEEF CUBES

安格斯牛柳粒 36/52/68

Choice of preparation 烹调方法:

- Vietnamese-style black pepper sauce 越式黑椒酱 🗋
- Taiwanese "San Bei" sauce 台式三杯酱 @ NEW
- Yakiniku hot sauce 日 式辣燒汁 NEW
- Spring onion & ginger 姜葱炒 @
- Garlic and oyster sauce 蠔皇蒜蓉 @ NEW
- Black pepper sauce 黒椒酱 🗋 🚳









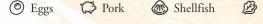






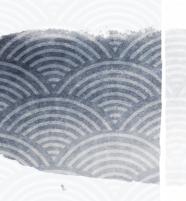












FROM THE SEA

ROASTED COD FISH FILLET WITH BLACK MISO 43 @

Sautéed diced seafood, heirloom cauliflower, asparagus, crispy honshimeji & cherry tomatoes

WOK-FRIED SCALLOPS WITH BROCCOLI IN X.O. SAUCE X.O.醬碧綠炒帶子 38/56/74 〇 @

BRAISED SEAFOOD AND BEAN CURD IN X.O SAUCE

GAROUPA FISH FILLET 石班片 27/40/53 @

X.O.酱海鲜豆腐煲 36/54/72 ⑥ ② ® NEW

Choice of preparation 烹调方法:

- Salt and pepper with garlic 椒鹽炒 NEW
- Creamy pumpkin sauce 奶油金瓜醬 [] NEW
- Yakiniku hot sauce 日式辣燒汁 NEW
- Spring onion & ginger 姜葱炒
- Sweet & sour 糖醋酱
- Crispy Thai style with mango salad 泰式香芒 ◎

TIGER PRAWNS 老虎蝦球 30 / 45 / 60 ⑩

Choice of preparation 烹调方法:

- Wasabi mayonnaise with tobiko 鱼子青芥末酱 🗋 ⊚ 🗊
- Szechuan 'gong bao' style with cashew nuts 宫保腰果 🚯
- Taiwanese "San Bei" sauce" 台式三杯酱 NEW

- Creamy pumpkin sauce 奶油金瓜醬 [] NEW
- Salt and pepper with garlic 椒鹽炒 NEW

FILLET OF COD FISH 鳕鱼扒 42 ⑩

Choice of preparation 烹调方法:

- Steamed with bonito, enoki mushrooms, tofu & superior soya sauce 木鱼花金菇蒸
- Crispy Thai-style with mango salad 泰式香芒 NEW
- Spring onion & ginger 姜葱炒 NEW
- Steamed with garlic & superior soya sauce 金銀蒜蒸

FRESH FROM THE TANK

(Two days advance order required)

MARBLE GOBY 'SOON HOCK' / DRAGON GROUPER 生猛筍殼 / 生猛龍虎班 @ Market price

Choice of preparation 烹调方法:

- Steamed with superior soya sauce 清蒸
- Deep-fried with superior soya sauce 油浸
- Steamed Teochew-style 潮式蒸 @

POACHED LIVE TIGER PRAWNS 白灼生蝦 Market price ⑩

Served with superior soya sauce



GF Gluten-free





VEGETABLES & BEAN CURD

SZECHUAN STYLE SAUTÉED STRING BEANS WITH MINCED PORK 干煸四季豆 21/31/41 ♡ ⑩

BRAISED EGGPLANT & MINCED PORK IN SZECHUAN HOT BEAN SAUCE 鱼香茄子煲 21/31/41 〇

SAUTÉED ASPARAGUS WITH PUMPKIN, BELL PEPPERS & ASSORTED FRESH MUSHROOMS 田园香炒芦笋 21/31/41 @ @

BEAN CURD 豆腐 21/31/41

Choice of preparation 烹调方法:

- 'Mapo' style with minced pork & mushrooms 麻婆豆腐
- Stir-fried with roasted pork belly and leek 大蒜火腩豆腐 🔾 🚳 NEW

SAUTÉED SEASONAL VEGETABLES WITH MINCED GARLIC 香蒜炒时蔬 21/31/41 @ 29

Choice of seasonal vegetables 蔬菜类:

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









VEGETARIAN

SWEET CORN SOUP WITH ASPARAGUS 芦笋粟米羹 11 🕸 @

DOUBLE-BOILED CHINESE VEGETABLES SOUP 中式蔬菜汤 11 🙆 @ NEW Tofu, tomatoes, green peas & carrots

SZECHUAN HOT & SOUR SOUP 四川酸辣羹 12 🕸

WESTERN SOUP OF THE DAY 15 1 1 NEW

THAI STYLE GREEN MANGO SALAD WITH TOFU AND CASHEW NUT 泰式香芒腰果豆腐沙拉 20 ⑨ 🚳 🙉 NEW Onion, carrot, shallot, mint leave, cucumber & fried egg

SHITAKE MUSHROOMS TEMPURA TOSSED WITH WASABI MAYONNAISE 19 / 28 / 37 🗓 🗇 🗳 Assorted fruit salsa

CRISPY ORGANIC EGGPLANT WITH SALT & PEPPER 椒盐脆香茄子 19/28/37 🖄 NEW Garlic, chilli & spring onion

WOK-FRIED STRING BEAN IN SZECHUAN STYLE 干煸四季豆 21/31/41 🕸 Vegetables & mushroom

WOK-FRIED ASPARAGUS IN BLACK BEAN SAUCE 豉汁炒芦笋 21/31/41 🖾 NEW

BRAISED BEAN CURD IN CHILLI AND BLACK BEAN SAUCE 豉椒豆腐 21/31/41 🙆 NEW











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VEGETARIAN

STIR-FRIED BEAN CURD IN SZECHUAN HOT BEAN CHILLI SAUCE 四川 醫烧豆腐 21/31/41 ②

BRAISED BEAN CURD AND EGGPLANT IN BLACK PEPPER SAUCE 黑椒茄子豆腐 21/31/41 ❷

SLOW-BRAISED EGGPLANT IN SZECHUAN HOT BEAN CHILLI SAUCE 四川豆瓣茄子煲 23 / 33 / 43 ^② Served in a claypot

SZECHUAN-STYLE "GONG BAO" MOCK CHICKEN WITH CASHEW NUTS 宫保腰果素鸡丁 28 / 42 / 56 🚳

SZECHUAN-STYLE "MALA" MOCK CHICKEN WITH VEGETABLES AND MUSHROOMS 四川麻辣素鸡丁 28 / 42 / 56 🖗

EGG FRIED RICE 鸡蛋炒饭 21/31/41 ⑨
Mixed vegetables & mushrooms

STIR-FRIED BEE HOON 家常素炒米粉 24 / 36 / 48 ⑩ Dew Carrots, mushrooms, garlic, chilli, zucchini, bean sprouts & spring onion

BRAISED HONG KONG EE-FU NOODLE 韭黄干烧伊面 23/33/43 ⑨ 셸 Mushrooms & yellow chives

VEGETARIAN LASAGNE 36 [] © [NEW]
Heirloom cauliflower, asparagus, hon-shimeji, cherry tomatoes & roasted potatoes







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RICE & NOODLE

BRAISED HALF MAINE LOBSTER WITH CRISPY HONG KONG NOODLE 上汤龙虾生面 62 🗓 🎯 @ NEW

SZECHUAN "MALA" HALF MAINE LOBSTER
WITH SHANGHAI RICE CAKE 四川麻辣龙虾炒年糕 62 ⑩ NEW
Lotus root, cauliflower, mushrooms, fungus, onion, asparagus and capsicums

MAINE LOBSTER WITH POACHED RICE 上湯龍蝦泡飯 🗓 ☞ 🍩
Japanese dried scallops, mushrooms, & vegetables served in claypot
Half lobster, serves 1-2 66
Whole lobster, serves 2-4 100

BRAISED WHITE BEE HOON WITH SEAFOOD 海鲜白米粉 38 / 56 / 74 ⑥ இ NEW

Prawns, scallops, fish fillet, ginger, spring onion & vegetables in egg gravy

