



Welcome to The 2<sup>nd</sup> 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 2<sup>nd</sup> 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 **NEW**

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

### CONFIT OF HEIRLOOM BEETROOT 26 **NEW**

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








*(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   **NEW**
- Chopped in Chinese style (debone) 鴨肉斬件(去骨)佐梅子醬

### ROAST SUCKLING PIG 鴻運片皮乳豬 **NEW**

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

 Dairy  Eggs  Pork  Shellfish  Vegetarian  Nuts  Gluten-free

## SOUP

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

SZECHUAN HOT & SOUR SEAFOOD SOUP 海鲜酸辣羹 14 🍳 🐠

BRAISED FISH MAW SUPERIOR SOUP 三丝鱼鳔羹 19 🍳 🔄 🐠  
Fungus, bamboo pith & mushrooms

CLASSIC ONION SOUP WITH GRUYÈRE CHEESE 19 🥛 🍳 **NEW**

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

## FROM THE GRILL

### THE 2<sup>ND</sup> 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 2<sup>nd</sup> 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 🥛 Ⓞ 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 🥛 Ⓞ NEW

Truffle fries, grilled asparagus, beetroot, shishito peppers, cherry tomatoes & red wine pepper sauce

#### GRILLED HALF MAINE LOBSTER THERMIDOR 62 🥛 🍤 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 🥛 Ⓞ 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 🥛 Ⓞ 🍤 🌿 NEW

Basil & sun-dried tomato pesto

#### PARMESAN TRUFFLE FRIES 12 🥛

🥛 Dairy   Ⓞ Eggs   🍖 Pork   🍤 Shellfish   🌿 Vegetarian   🌰 Nuts   Ⓞ Gluten-free

## FROM THE LAND

### KUROBUTA PORK CUBES 黑豚猪肉 23 / 34 / 45 🐷

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 奶油金瓜酱 🍴 **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 奶油金瓜酱 🍴 **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 日式辣烧汁 **NEW**
- Spring onion & ginger 姜葱炒 🍴
- Garlic and oyster sauce 蠔皇蒜蓉 🍴 **NEW**
- Black pepper sauce 黑椒酱 🍴

🥛 Dairy   ☉ Eggs   🐷 Pork   🍴 Shellfish   🌿 Vegetarian   🍴 Nuts   🍴 GF Gluten-free

## 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 🍴🍴🍴

### BRAISED SEAFOOD AND BEAN CURD IN X.O SAUCE

X.O.醬海鮮豆腐煲 36 / 54 / 72 🍴🍴🍴 NEW

### GAROUPA FISH FILLET 石班片 27 / 40 / 53 🍣

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 姜蔥炒
- Sweet & sour 糖醋醬
- Crispy Thai style with mango salad 泰式香芒 🍴

### TIGER PRAWNS 老虎蝦球 30 / 45 / 60 🍣

Choice of preparation 烹调方法:

- Wasabi mayonnaise with tobiko 魚子青芥末醬 🍴🍴 GF
- Szechuan 'gong bao' style with cashew nuts 宮保腰果 🍴
- Taiwanese "San Bei" sauce 台式三杯醬 NEW
- Creamy pumpkin sauce 奶油金瓜醬 🍴 NEW
- Salt and pepper with garlic 椒鹽炒 NEW

### FILLET OF COD FISH 鱈魚扒 42 🍣

Choice of preparation 烹调方法:

- Steamed with bonito, enoki mushrooms, tofu & superior soya sauce 木魚花金菇蒸
- Crispy Thai-style with mango salad 泰式香芒 NEW
- Spring onion & ginger 姜蔥炒 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 🍣

Served with superior soya sauce

🍴 Dairy 🍴 Eggs 🍴 Pork 🍴 Shellfish 🍴 Vegetarian 🍴 Nuts 🍴 GF Gluten-free

## VEGETABLES & BEAN CURD

**SZECHUAN STYLE SAUTÉED STRING BEANS WITH MINCED PORK**  
干煸四季豆 21 / 31 / 41 🔄 🍲

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

**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 🍲

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

🥛 Dairy   🥚 Eggs   🐷 Pork   🍲 Shellfish   🌿 Vegetarian   🥜 Nuts   🍷 Gluten-free

## 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   **NEW**

**THAI STYLE GREEN MANGO SALAD WITH TOFU AND CASHEW NUT**

**泰式香芒腰果豆腐沙拉** 20    **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**

 Dairy  Eggs  Pork  Shellfish  Vegetarian  Nuts  Gluten-free



## VEGETARIAN

### STIR-FRIED BEAN CURD IN SZECHUAN HOT BEAN CHILLI SAUCE

四川酱烧豆腐 21 / 31 / 41 🍲

### BRAISED BEAN CURD AND EGGPLANT IN BLACK PEPPER SAUCE

黑椒茄子豆腐 21 / 31 / 41 🍲

### SLOW-BRAISED EGGPLANT IN SZECHUAN HOT BEAN CHILLI SAUCE

四川豆瓣茄子煲 23 / 33 / 43 🍲

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 🍳🍲

Mixed vegetables & mushrooms

STIR-FRIED BEE HOON 家常素炒米粉 24 / 36 / 48 🍲🍳 **NEW**

Carrots, mushrooms, garlic, chilli, zucchini, bean sprouts & spring onion

### BRAISED HONG KONG EE-FU NOODLE

韭黄干烧伊面 23 / 33 / 43 🍲🍳

Mushrooms & yellow chives


VEGETARIAN LASAGNE 36 🥛🍳🍲 **NEW**

Heirloom cauliflower, asparagus, hon-shimeji, cherry tomatoes & roasted potatoes





🥛 Dairy 🍳 Eggs 🐷 Pork 🦞 Shellfish 🍲 Vegetarian 🥜 Nuts 🍷 GF Gluten-free

## 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  **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**

**YANG CHOW FRIED RICE** 扬州魚子炒飯 28 / 42 / 56     
Kurobuta pork char siew, shrimp, tobiko, vegetables & scallions  
*Add Signature X.O. Sauce* 5 / 7.5 / 10 

**BRAISED WHITE BEE HOON WITH SEAFOOD**  
**海鮮白米粉** 38 / 56 / 74   **NEW**  
Prawns, scallops, fish fillet, ginger, spring onion & vegetables in egg gravy

 Dairy  Eggs  Pork  Shellfish  Vegetarian  Nuts  Gluten-free