



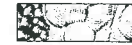
CLUB
WORLD



M E N U



CLUB
WORLD



L o n d o n
Dinner Breakfast 13h15

H o n g K o n g
Lunch 3h00

P e k i n g

*We apologise if, owing to previous passenger
selection, your choice is not available*

如果你選的食品已被前面的旅客選光
請接受我們的歉意



Wines

The wines featured on today's flight are from Europe. The fact that the New World wine makers have taken the French as their model, recognizes that France is still the world's greatest wine making country.

The success of Germany in producing quality wines despite such a northerly uncertain climate, also emphasizes the importance of dedication, expertise and tradition.

今天飛行中供應的葡萄酒來自於歐洲大陸。“新大陸”的葡萄酒生產商把法國酒作為樣版，認為法國仍然是世界上生產最好的葡萄酒國家。

德國盡管其北部不穩定的氣候，在生產高級葡萄酒方面仍取得的成就，也着重地表明了專心致志、技術鑒定和傳統的重要性。

Lanson Black Label Champagne

This champagne is very fresh and fragrant, with a lovely bite of acidity that cleans and refreshes your palate. It is blended from black and white grapes from some of the best vineyard sites, then aged for at least 3 years in Lanson's underground cellars at a constant cool temperature. Very appealing and delicious with food.

蘭森 香檳酒

此酒清新香爽，微帶酸味，味覺鮮美，用料是最佳黑白葡萄，釀成後入窖至少三年，長期冷藏，堪稱美釀。



Wines



Chablis, 1988 Labouré-Roi

1988 was a difficult vintage for Chablis with a hard winter followed by severe spring frosts. Despite this the vines flowered on time and the mid-Summer period, right up to the harvest, had plentiful sunshine. The wines are ripe with the characteristic acidic balance of Chablis, very fresh, lively and appealing.

Deidesheimer Hofstück

Kabinett 1989

Coming from the more southerly Rheinpfalz region of Germany this wine has more weight and pungency than normal, yet remains light in alcohol. It is medium dry with open, grapey aromas and well balanced acidity and it has a crisp freshness that enlivens the palate.

Chateau Larose Trintaudon 1982

This wine proves yet again what a magical vintage 1982 was. A rich garnet colour, soft ripe fruit on the nose and a well-structured, powerful depth of flavour on the palate all demonstrate the quality of this wine. It is young enough to be fresh yet reaching its plateau of maturity.

1988年Chablis名產

Labouré - Roi

1988年，Chablis歷盡艱

辛才製成這一佳釀。先有酷寒冬季、後加嚴重春霜；儘管如此，葡萄仍準時開花，而且由仲夏直到收穫時節均陽光充沛。釀出的醇酒，成熟時均帶有Chablis特殊的酸度平衡，極為清純、具有活力、入口留香。



德國葡萄酒

釀於南萊茵普法茲地區入

口後具較強辣味，但濃度

適中，醇厚，葡萄香韻長

久，酸味恰到好處，實為上等飲品。



1982年Trintaudon名產

Chateau Larose

這一佳釀再度證明1982年

份的名酒是如何奇妙。深

紅石榴色澤、嗅覺上柔軟

又成熟的果實香氣、品嚐

時結構良好，味覺濃厚而有深度，均

足以說明此酒品質之高超。由於年份

尚不長久，所以能保持清純；但恰好

也是在最佳的成熟度。



Dinner



Refreshing appetizer of papaya and fresh seafood salad featuring lobster, shrimps and king prawns

爽口木瓜及海鮮色拉，龍蝦，蝦仁及大蝦

■ Grilled fillet steak with sweet peppers. Served with green beans, tomato and galloise potatoes

■ 烤牛里脊配甜椒，豆角，蕃茄及馬鈴薯

or

Poached salmon dressed with herb flavoured Chablis sauce. Garnished with parsley new potatoes, spinach and grilled tomato

或 蒸鮭魚加酒味汁，配有小土豆，菠菜及烤蕃茄

or

Saffron risotto with wild mushrooms and fresh vegetables

或 藏花米飯加野蕈菇及新鮮時菜

or

As a light alternative we suggest cold, grilled breast of corn-fed chicken with lightly curried fromage frais

或 如要清淡餐我們建議冷烤雞肉加淡咖哩味乳酪

■ Mixed seasonal salad with walnut vinaigrette dressing

■ 拌時菜色拉加胡桃醋調味汁

■ Traditional English summer pudding Served with dairy cream

■ 傳統英國夏日布丁，配鮮奶油

■ Selection of British and Continental cheeses with crackers and butter

■ 各式英國及歐洲大陸乳酪配蘇打餅乾及黃油

■ Variety of fresh fruit in season

■ 時令鮮果

■ Coffee, decaffeinated coffee or tea Served with fine chocolates

■ 咖啡，無咖啡因咖啡或茶 配有最佳巧克力糖

Breakfast



Appetizer of fresh mango
and citrus fruits



Fruit flavoured yoghurt



Grilled bacon and English pork
sausages. Garnished with tomato,
mushrooms and sable potatoes

or

A light haddock omelet.

Garnished with mushrooms,
tomato and galette potatoes



Wholegrain roll and croissant

Served with butter and marmalade



Bel Paese cheese and crackers



Your choice of coffee or tea

鮮芒果及橙柑
開胃品



鮮果味酸奶



烤鹹肉及英式豬肉腸，
配有蕃茄，
蘑菇及馬鈴薯
或

清淡燻魚蛋餅，
配有蘑菇，
蕃茄及馬鈴薯



小黑麵包及法國月形卷
配有黃油及橘味果醬



法國軟乳酪及蘇打餅乾



自選咖啡或茶

Lunch



Mixed salad with
mayonnaise dressing



Chicken curry. Presented
with pilaf rice, peas, carrots
and baby corn

or

Fillet of beef cooked in rich savoury
sauce with green peppercorns
Served with buttered broccoli
spears, root vegetables and
cocotte potatoes



Hazelnut gateau



Coffee, decaffeinated coffee,
tea or Chinese tea

凉拌色拉加
蛋黃醬



咖喱雞，配有
米飯，青豆，胡蘿蔔
及小甜玉米

或

牛里脊加濃胡椒汁，
配有黃油芥蘭，
根莖蔬菜
及炸薯卷



榛子蛋糕



咖啡，無咖啡因咖啡，
奶茶或中國茶

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