

花團錦簇宴 ~ Peony

錦繡紅袍 (錦繡片皮乳豬全體)
Barbecued Whole Suckling Pig • Pancakes

才子佳人 (碧綠上湯焗澳洲龍蝦球)
Baked Australian Lobster Fillets • Seasonal Greens • Supreme Broth

白髮齊眉 (野菌醬爆帶子拼脆鮮奶)
Sautéed Scallops • Wild Mushroom Paste • Crispy Milk Custard

相敬如賓 (原個椰皇花膠燉竹絲雞)
Double-boiled Silky Fowl Soup • Fish Maw • Whole Coconut

心心相印 (蠔皇南非鮑魚 (五頭) 扣遼參)
Braised Whole South African Abalone (5 Heads) • Sea Cucumber • Oyster Sauce

如魚得水 (清蒸東星斑)
Steamed Spotted Garoupa • Soy Sauce

良緣並蒂 (濃湯珍珠藻百合浸菜苗)
Simmered Baby Vegetables • Lily Bulbs • Algae • Rich Chicken Broth

鸞鳳和鳴 (黑松露醬珍菌脆炸雞)
Shallow-fried Crispy Chicken • Mushroom • Black Truffle Paste

幸福滿堂 (龍蝦頭爪拆肉海皇炒飯)
Fried Rice • Lobster Claw Meat • Assorted Seafood

歡樂融融 (鮑汁雙菌燜伊麵)
Braised E-fu Noodles • Fresh Mushrooms • Abalone Sauce

甜蜜綿綿 (紅棗雪蓮子冰糖燉雪燕)
Double-boiled Gum Tragacanth Soup • Red Dates • Honey Locust Fruit

濃情蜜意 (美點雙輝)
Chinese Petits Fours

每席港幣\$19,988 (12位用) / 適用於星期一至四
HK\$19,988 per table of 12 persons / Applicable to Mondays to Thursdays

每席港幣\$20,288 (12位用) / 適用於星期五至日及公眾假期
HK\$20,288 per table of 12 persons / Applicable to Fridays to Sundays & Public Holidays

套餐優惠有效期至二零二一年十二月三十一日
菜式或會略有改動，價目將於宴會15日前作實

This package is valid until 31 December 2021

Due to seasonal items on menu, the menu price is subject to change and would only be confirmed 15 days prior to the function date.



香港賽馬會
The Hong Kong Jockey Club
同心同步同進 RIDING HIGH TOGETHER