

2021 "OPAL" CHINESE WEDDING MENU

鴻運乳豬全體

Roasted whole suckling pig

西蘭花珊瑚玉帶子

Sauteed scallops • Crabmeat • Crab roe • Broccoli

香草金沙蝦丸

Deep-fried shrimp balls • Salted egg yolk • Herbs

碧綠蒜子柱脯

Braised whole conpoy • Seasonal vegetables • Garlic

松茸杞子燉螺頭湯

Double-boiled sea conch soup • Matsutake mushrooms • Dried wolfberries

或 OR

竹笙花膠燕窩羹

Braised bird's nest soup • Fish maw • Bamboo fungus

翡翠金錢鮑脯

Stewed sliced abalone • Black mushrooms • Seasonal vegetables

清蒸沙巴龍躉

Steamed "Sabah" giant groupa

當紅脆皮雞

Shallow-fried crispy chicken

鮑汁金鈎火鴨粒荷葉飯

Braised fried rice • Diced roasted duck • Dried shrimps • Black mushrooms • Abalone sauce

上湯雲吞

Shrimp wontons • Superior broth

蓮子紅豆沙湯丸

Sweetened red bean soup • Lotus seeds • Glutinous rice black sesame dumplings

美點雙輝

Chinese petits fours

HK\$12,288

Per table of 12 persons

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



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CUSTOMIZE YOUR MENU

To highlight the most important moment in your life, you can tailor make your own menu with the below suggestions.



Chef's Enhancement Recommendations			*Surcharge (per table of 12 persons)
西蘭花珊瑚玉帶子 Sautéed scallops • Crabmeat • Crab roe • Broccoli	→	鮮露筍黑虎掌菌炒澳洲帶子 Sautéed Australian scallops • Sarcodon aspratrus mushrooms • Asparagus	HK\$1,500
碧綠蒜子柱脯 Braised whole conpoy • Seasonal vegetables • Garlic	→	碧綠蒜子柱脯燴墨西哥刺參 Braised whole conpoy • Garlic • Mexican sea cucumbers • Seasonal vegetables	HK\$900
翡翠金錢鮑脯 Stewed sliced abalone • Black mushrooms • Seasonal vegetables	→	雲腿汁扣原隻澳洲鮑魚(五頭) Stewed whole Australian abalone (5 heads) • "Yunnan" ham sauce	HK\$180
清蒸沙巴龍躉 Steamed "Sabah" giant groupa	→	清蒸黃皮老虎斑 Steamed yellow tiger groupa	HK\$1,600
	→	清蒸澳洲東星斑 Steamed Australian spotted groupa	HK\$1,700

*For details, please call our Catering and Events Office at 2966 7082
or Email: banquet.rc@hkjc.org.hk



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