

## 2021 "PEARL" CHINESE WEDDING MENU

鴻運乳豬全體

Roasted whole suckling pig

X.O.醬鮮露筍澳洲帶子

Sauteed Australian scallops • Asparagus • X.O. sauce

桃蓉金沙花枝蟹拑

Deep-fried crab claws • Cuttlefish mousse • Salted egg yolk • Crushed walnuts

瑤柱扒西蘭花

Braised conpoy • Broccoli

蟲草花舞茸花膠燉水鴨湯

Double-boiled duckling soup • Fish maws • Maitake mushrooms • Cordyceps flowers

或 OR

紅燒海味燴燕窩

Braised bird's nest soup • Dried conpoy • Dried sea cucumber • Dried fish maw

碧綠鵝掌扣原隻\*南非鮑魚(七頭)

Stewed whole \*South African abalone (7 heads) • Goose webs • Seasonal vegetables

清蒸黃皮老虎斑

Steamed yellow tiger groupa

頭抽蔥油走地雞

Simmered chicken • Spring onion oil • Premium soya sauce

黑松露鵝肝鮮菌炒香苗

Fried rice • Goose livers • Mushrooms • Black truffle

上湯鮮蝦水餃

Shrimp dumplings • Superior broth

腰果露湯丸

Sweetened cashew nut cream • Glutinous rice black sesame dumplings

美點雙輝

Chinese petits fours

HK\$14,388

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



\* Friend of the Sea



香港賽馬會

The Hong Kong Jockey Club

同心 同步 同進 RIDING HIGH TOGETHER

## 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)
X.O.醬鮮露筍澳洲帶子 Sautéed Australian scallops • Asparagus • X.O. sauce	→	翡翠珊瑚扒大花蝦球 Sautéed king prawns • Crabmeat • Crab roe • Seasonal vegetables HK\$700
桃蓉金沙花枝蟹钳 Deep-fried crab claws • Cuttlefish mousse • Salted egg yolk • Crushed walnuts	→	格蘭蟹肉釀焗鮮嚮螺 Baked sea whelk • Crabmeat • Button mushrooms • Onion HK\$300
	→	黃湯燴開邊波士頓龍蝦 (半隻) Braised Boston lobster (half) • Superior chicken broth HK\$4,000
碧綠鵝掌扣原隻*南非鮑魚(七頭) Stewed whole *South African abalone (7 heads) • Goose webs • Seasonal vegetables	→	翡翠蠔皇*南非鮑魚(三頭)配墨西哥遼參 Stewed *South African abalone (3 heads) • Mexican sea cucumbers • Oyster sauce HK\$4,300
清蒸黃皮老虎斑 Steamed yellow tiger groupa	→	清蒸菲律賓東星斑 Steamed Filipino spotted groupa HK\$300
	→	清蒸紅瓜子斑 Steamed tomato hind groupa HK\$850



\* Friend of the Sea

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



香港賽馬會

The Hong Kong Jockey Club

同心·同步·同進 RIDING HIGH TOGETHER