

## 2021 "RED DIAMOND" CHINESE WEDDING MENU

金陵片皮乳豬全體配層餅  
Roasted whole suckling pig • Pancakes

金巢X.O.醬蘭度象蛟蚌大花蝦球  
Sauteed king prawns • Geoduck clams • Kale • X.O. sauce • Crispy nest

百花炸蟹拑  
Deep-fried crab claw • Shrimp mousse

碧綠瑤柱扒百靈菇  
Braised king oyster mushrooms • Conpoy • Seasonal vegetables

羊肚菌舞茸花膠筒燉竹絲雞湯  
Double-boiled silky fowl soup • Fish maw tube • Maitake mushrooms • Morel mushrooms  
或 OR

鴻圖竹筍瑤柱燕窩羹  
Braised bird's nest soup • Bamboo fungus • Conpoy • Crabmeat • Crab roe

蠔皇原隻澳洲鮑魚(三頭)伴鵝掌  
Stewed whole Australian abalone (3 heads) • Goose webs • Oyster sauce

清蒸菲律賓東星斑  
Steamed Filipino spotted groupa

茶皇太爺雞  
Simmered tea-smoked chicken • Herbal soya sauce

金華瑤柱帶子炒飯  
Fried rice • Scallops • Conpoy • "Yunnan" ham

黑松露和牛雲吞配牛骨湯  
Wagyu beef wontons • Black truffle • Ox-bone broth

黑糖玫瑰花蓮子燉桃膠  
Double-boiled peach resin • Rose petal • Lotus seeds • Brown sugar

美點雙輝  
Chinese petits fours

HK\$16,388  
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



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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 Recommendation		*Surcharge (per table of 12 persons)	
金巢X.O.醬蘭度象蚩蚌大花蝦球 Sauteed king prawns • Geoduck clams • Kale • X.O. sauce • Crispy nest	→	上湯焗開邊珠龍蝦配窩巴 Braised halved Indonesian lobster • Superior broth • Rice crackers	HK\$2,300
百花炸蟹钳 Deep-fried crab claw • Shrimp mousse	→	女兒紅芙蓉蒸鮮大肉蟹钳 Steamed crab claws • Egg custard • "Hua Diao" wine	HK\$8,800
碧綠瑤柱扒百靈菇 Braised king oyster mushrooms • Conpoy • Seasonal vegetables	→	金巢黑虎掌菌蘭度澳洲玉帶子嚮螺片 Sauteed sliced sea whelk • Australian scallops • Sarcodon aspratus mushrooms • Kale • Crispy nest	HK\$700
蠔皇原隻澳洲鮑魚(三頭)伴鵝掌 Stewed whole Australian abalone (3 heads) • Goose webs • Oyster sauce	→	蠔皇原隻*南非乾鮑魚(二十頭)扣花膠筒 Stewed whole dried *South African abalone (20 heads)* • Fish maw tube • Oyster sauce	HK\$3,300
清蒸菲律賓東星斑 Steamed Filipino spotted groupa	→	清蒸紅瓜子斑 Steamed tomato hind groupa	HK\$700



\* Friend of the Sea

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



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