

Wedding Dinner Package

Sapphire

🌿 Appetisers 頭盤 🌿

- Boston Lobster and Mango Salad
香芒波士頓龍蝦沙律
- Goose Liver Terrine with Black Truffle Paste
鵝肝凍批配黑松露醬
- Pacific Prawns, Chilled Crabs, Snow Crab Legs and New Zealand Sea Whelks
太平洋凍蝦、凍蟹、雪蟹腳及紐西蘭海螺
- Smoked Scottish Salmon with Capers and Horseradish Cream
煙蘇格蘭三文魚伴水瓜柳配辣根汁
- Seared Tuna Fillet with Herring Caviar
煎吞拿魚排伴鱈魚子
- Seafood Cocktail with Brandy Dressing
海鮮咯嗲配白蘭地汁
- Italian Cold Cut Platter
(Parma Ham, Coppa Ham and Salami served with Melon Wedges)
意式雜肉拼盤
(巴馬火腿、意大利火腿及莎樂美腸伴香瓜)

🌿 Japanese Corner 和風美食 🌿

- Tuna, Salmon, Octopus, Ark shell and Yellowtail Sashimi
吞拿魚、三文魚、八爪魚、赤貝及油甘魚刺身
- Green Beans and Chicken Salad with Sesame Sauce
和風麻醬雞肉青豆沙律
- Eel and Cucumber Salad
日式燒鰻魚青瓜沙律

🌿 Salads 沙律 🌿

- Romaine Lettuce with Caesar Dressing
羅馬生菜配凱撒汁
- "Vietnamese" Style Pork Jowl Salad with Lemongrass
越式香茅豬頸肉沙律
- Quinoa Salad with Roasted Chicken and Grilled Mediterranean Vegetables
藜麥沙律配烤雞肉及扒地中海雜菜
- "Korean" Style Roasted Beef and Cucumber Salad with Kimchi Dressing
韓式烤牛肉沙律
- Mesclun Salad Leaves
雜菜沙律 🥬

The above menu will be confirmed 30 days prior to the banquet.

No 10% service charge

For details and reservations, please contact our Catering and Events Office on 2966 1977 or e-mail to banquet.brcc@hkjc.org.hk.

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Condiments and Dressings 配料及汁醬

Raisins 提子乾, Parmesan Cheese 巴馬臣芝士, Walnuts 合桃,
Croutons 麵包粒, Chopped Onions 洋葱碎, Green and Black Olives 青水欖及黑水欖

Dressings 汁醬

Thousand Island 千島汁, French 法汁, Italian 意大利汁, Caesar 凱撒汁
Balsamic Vinegar 意大利黑醋汁, Honey Mustard 蜂蜜芥末汁

❧ Soups 湯類 ❧

Bouillabaisse Soup
海龍皇湯
Double-boiled Chicken Soup with Sea Whelks and Chinese Mushrooms
冬菇海螺雞湯
Freshly Baked Bread Rolls and Portioned Butter
香烘包點配牛油

❧ Carvery 銀車精選 ❧

Roasted U.S. Prime Rib Eye Steak
Bordelaise Sauce and Madeira Sauce
燒美國頂級肉眼扒配紅酒汁及馬德拿汁
&
Roasted Australian Lamb Leg
Gravy and Rosemary Sauce
烤澳洲羊腿配燒汁及迷迭香草汁

❧ Main Dishes 主菜 ❧

Sweet and Sour Pork with Pineapple
菠蘿咕嚕肉
Pan-fried Sea Bass Fillet with Champagne Sauce
香煎海鱸魚柳配香檳汁
Veal Saltimbocca with Roasted Root Vegetables
意式香煎薄牛仔伴燒根菜
Roasted French Duck Breast with Braised Cabbage and Balsamic Sauce
烤法國鴨胸燴椰菜配意大利黑醋汁
Wok Fried Tiger Prawns and Sea Cucumber with Broccoli
西蘭花炒海參虎蝦
Roasted Spring Chicken with Porcini Mushroom Sauce
燒春雞配牛肝菌汁
Malaysian Style Vegetable Curry with Steamed Rice
馬來亞咖喱雜菜伴香苗

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Side Dishes 配菜

Potato "Dauphinoise"
焗忌廉馬鈴薯
Diced Scallops and Abalone Fried Rice
鮑魚帶子粒炒飯
Stir-fried Udon Noodles with Seafood in X.O. Chilli Sauce
X.O. 醬海鮮炒烏冬
Sautéed Fresh Garden Vegetables
西式炒時菜 🌿

Desserts 甜品

Sacher Torte
香濃朱古力蛋糕
Mango Roulade
香芒蛋卷
Raspberry Mille-feuille
紅莓千層酥
Espresso Mousse with Cherries
香濃咖啡慕絲伴車厘子
Floating Island with Pistachio and Raspberry Sauce
法式蛋白伴紅莓醬開心果
Sweetened Peanut Soup with Glutinous Sesame Dumplings
花生糊伴芝麻湯丸
Chocolate Fountain with Strawberries
朱古力噴泉配士多啤梨
German Style Cheesecake
德國芝士餅
Mini Tiramisu
意式芝士咖啡蛋糕
French Pastries
法式糕點
Fresh Fruit Platter
合時鮮果 🌿

Häagen-Dazs Ice Cream
哈根達斯雪糕

Freshly Brewed Coffee or Jockey Club's Fine Teas 鮮磨咖啡或香茶

HK\$1,308 per person

Including 3 hours' unlimited serving of soft drinks, orange juice, house beer, house wines

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