

# Wedding Lunch Package

## Topaz

### 🌀 Appetisers 頭盤 🌀

- Alaskan Snow Crab Legs  
亞拉斯加雪蟹腳
- Pacific Prawns, New Zealand Mussels and French Sea Whelks  
太平洋大蝦、新西蘭青口及法國海螺
- Smoked Norwegian Salmon with Capers and Horseradish Cream  
煙挪威三文魚伴水瓜柳配辣根汁
- Canadian Scallop Cocktail with Citrus Segments & Yuzu Dressing  
加拿大帶子咯嗲配柑橘及柚子汁
- Tea Smoked Chicken Breast with Grilled Mango Salsa & Coriander  
茶燻雞胸伴香芒莎莎及芫荽
- Prosciutto Ham & Olive Skewers  
西班牙風乾火腿橄欖串

### 🌀 Japanese Corner 和風美食 🌀

- Tuna, Salmon, Octopus and Hokkigai Sashimi  
吞拿魚、三文魚、八爪魚及北寄貝刺身
- Crabmeat Sticks & Cucumber Salad with Crab Roe  
蟹籽蟹柳青瓜沙律
- Green Beans and Chicken Salad with Sesame sauce  
和風芝麻汁雞肉青豆沙律
- Okra and Shrimp Salad with Sesame Dressing  
秋葵蝦沙律配芝麻醬

### 🌀 Salads 沙律 🌀

- Romaine Lettuce with Caesar Dressing  
羅馬生菜配凱撒汁
- Russian Salad with Smoked Duck Breast  
煙鴨胸俄羅斯沙律
- Beetroot Salad with Stilton Cheese & Orange Vinaigrette  
紅菜頭芝士沙律配香橙醋
- "Korean" Style Kimchi, Seafood & Vermicelli Salad  
韓式泡菜海鮮粉絲沙律
- 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](mailto:banquet.brcc@hkjc.org.hk).

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### Condiments 配料

Raisins 提子乾, Grated Parmesan 巴馬臣芝士, Walnuts 核桃,  
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 ❧

Crustacean Bisque with Cognac  
干邑海鮮濃湯

Pork Shin Soup with Dried Figs, Snow Fungus and Chinese Almonds  
南北杏雪耳無花果煲豬腱湯

Freshly Baked Bread Rolls and Portioned Butter  
香烘包點配牛油

### ❧ Carvery 銀車精選 ❧

Roasted US Sirloin of Beef with Red Wine Shallot Sauce and Gravy  
燒美國西冷扒配乾蔥紅酒汁及燒汁  
&及

Roasted Australian Lamb Leg with Gravy and Rosemary Sauce  
烤澳洲羊腿配燒汁及迷迭香草汁

### ❧ Main Dishes 主菜 ❧

Thai Red Curry with Chicken and Steamed Rice  
泰式紅咖哩雞伴香苗

Grilled Lamb Chops with Ratatouille and Garlic Sauce  
扒羊扒伴燴什菜配香蒜汁

Wok-fried Scallops & Cuttlefish with Shimeji Mushrooms in Abalone Sauce  
鮑汁秀珍菇炒花枝帶子

Wok-fried Australian Beef Cubes with Fresh Mushrooms in "Laoganma" Chilli Sauce  
老乾媽鮮菌炒澳洲牛柳粒

Pan-fried Sea Bass Fillet with Braised Cabbage in Chardonnay Sauce  
香煎海鱸魚柳伴燴椰菜配白酒汁

Roasted French Duck Breast with Braised Cabbage & Balsamic Sauce  
烤法國鴨胸配燴椰菜及意大利黑醋汁

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### Side Dishes 配菜

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

### Desserts 甜品

Opera Cake  
歌劇院朱古力餅  
Strawberry Trifle  
士多啤梨奶油蛋糕  
Chestnut Mille-feuille  
栗子千層酥  
Home-made French Pastries  
自家製法式糕點  
Orange Mousse with Chocolate Chips  
香橙慕絲伴碎朱古力  
Green Tea Cake and Mandarin Jelly with Ivory Whipped Ganache  
柑橘啫喱朱古力綠茶餅  
Sago with Honeydew Melon and Coconut Cream  
椰汁蜜瓜西米露  
Fresh Fruit Platter  
合時鮮果  
Häagen-Dazs Ice Cream  
哈根達斯雪糕杯

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

**HK\$1,138 per person**

Including 2 hours' unlimited serving of soft drinks, orange juice, house beer, house wines

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