REHEATING INSTRUCTIONS 加 熱 方 法

Roasted Whole Turkey
燒原隻火雞

Slow-cooked U.S. Beef Short Ribs with Shallot-red Wine Sauce
慢煮美國牛骨排配乾蔥紅酒汁

Roasted Premium Black Angus Rib of Beef
燒特級安格斯黑牛肋骨排

Honey-glazed Whole Bone-in Ham
蜜餞原隻連骨火腿

Honey-glazed Ham
蜜餞火腿

Signature Beef Brisket 'Pastrami'
燒煙燻牛腩配紅酒汁及芥末

Crispy Roasted Pork Knuckles
脆燒豬手配德國芥末醬

Spit-roasted Whole French Yellow Spring Chickens with 'Chasseur' Sauce
烤法國原隻黃春雞配乾蔥蘑菇汁

Roasted 'Provencal' Rack of Lamb
香烤寶雲酥羊架伴根菜配紅酒汁

Braised Goose Webs with Abalone Sauce
鮑汁扣鵝掌

Portuguese Style Baked Crabmeat in Crab Shell
葡汁芝士焗釀蟹蓋

Simmered Fresh Pork Tendons
濃湯燴白雲豆鮮豬蹄筋

Braised Beef Cheek
譚家罐燜牛臉頰

'Murgh Makhani' – Butter Chicken Curry
印式牛油咖喱雞

"Thai Style" Green Curry with Mixed Seasonal Vegetables and Dried Beancurd
泰式青咖喱燴時蔬及豆乾

"Thai Style" Pork Red Curry with Baby Eggplants, Pineapple and Sweet Thai Basil
泰式紅咖喱豬伴迷你茄子、菠蘿及金不換

"Lebanese Style" Braised Lamb Meatballs in Tomato and Pomegranate Molasses Sauce
黎巴嫩式番茄及石榴蜜醬燴羊肉丸子

Roasted Brussels Sprouts with Bacon and Shallots
煙肉乾葱燒椰菜仔

Grilled Mediterranean Vegetables with Portobello Mushrooms and Semi-dried Tomatoes
扒地中海雜菜及大啡菇伴番茄乾

Roasted Pumpkin Wedges with Confit Garlic, Rosemary and Extra Virgin Olive Oil
特級初榨橄欖油香草蒜香烤南瓜角

Potato-leek Gratin
焗芝士忌廉大蒜薯仔

HKJC Signature Mashed Potato
馬會招牌薯蓉

Honey Roasted Heirloom Carrots, Butternut Squash & Parsnips
蜜燒雜色甘筍、南瓜及白甘筍

Spiced Mulled Wine Pear Tart with Grand Marnier Sauce
香料紅酒梨餡撻配金萬利酒汁

Baked Apple Pie with Vanilla Sauce
焗蘋果批配雲呢嗱汁

Cinnamon-Raisin Bread & Butter Pudding whiskey-vanilla sauce
焗肉桂提子乾麵包牛油布甸配威士忌雲呢嗱汁

Baked Lotus Seed Paste and Sago Pudding
焗蓮蓉西米布甸

Homemade Bolognese Sauce
自家製牛肉醬

Homemade White Mushroom Cream Sauce
自家製白菌忌廉汁

Homemade Pesto Sauce
自家製香草醬

Roasted Whole Turkey
Chestnut Stuffing with Turkey Gravy and Cranberry Sauce

- Place the turkey and chestnut stuffing on a roasting pan and roast in a pre-heated oven at 120°C;

- Roasting time:
  - Chestnut stuffing: 3 to 5 minutes
  - Turkey: around 35 minutes until its core temperature reaches 75°C or above;

- Brush the turkey occasionally with gravy on the roasting pan.

燒原隻火雞
栗子餡，配火雞燒汁及蔓越莓醬

- 將火雞及栗子餡料置於焗盤上，放進預熱至攝氏一百二十度的焗爐內；

- 烤焗時間：
  - 栗子餡料：約三至五分鐘
  - 火雞：約三十五分鐘至中心溫度達攝氏七十五度或以上

- 烤焗時，間中將焗盤上的燒汁塗於火雞上。

Slow-cooked U.S. Beef Short Ribs
with Shallot-red Wine Sauce

- Pre-heat the oven to 95°C;

- Place the beef short ribs on a roasting pan and roast for 20 minutes, until the core temperature reaches 80°C;

- During roasting, brush the beef short ribs occasionally with the red wine sauce on the roasting pan.

慢煮美國牛骨排配乾葱紅酒汁

- 焗爐預先加熱至攝氏九十五度；

- 將牛骨排置於焗盤中，然後放入焗爐內焗二十分鐘，直至中心溫度達攝氏八十度，即可食用；

- 燒焗時，將焗盤中的紅酒汁塗於牛骨排上。

Roasted Premium Black Angus Rib of Beef
(full-sized/half-sized)

- Place the beef rib into a pre-heated oven at 120°C and roast for approximately 20 to 30 minutes;

- Brush the beef rib occasionally with gravy on the roasting pan;

- When its core temperature reaches 75°C or above, ready to serve.

燒特級安格斯黑牛肋骨排
(全份/半份)

- 將牛肋骨排放在預熱至攝氏一百二十度的焗爐內焗約二十至三十分鐘;

- 烤焗時,間中將焗盤上的燒汁塗於牛肋骨排表面;

- 當牛肋骨排的中心溫度達攝氏七十五度或以上,便可享用。

Honey-glazed Whole Bone-in Ham

- Place the bone ham into a pre-heated oven at 120°C and roast for approximately 30 minutes;

- Brush the bone ham occasionally with honey gravy on the roasting pan;

- When its core temperature reaches 75°C or above, ready to serve.

蜜餞原隻連骨火腿

- 將火腿放在預熱至攝氏一百二十度的焗爐內焗約三十分鐘；

- 烤焗時，間中將焗盤上的蜜汁塗於火腿上；

- 當火腿的中心溫度達攝氏七十五度或以上，即可享用。

Honey-glazed Ham

- Place the ham into a pre-heated oven at 120°C and roast for approximately 20 minutes;

- Brush the ham occasionally with honey gravy on the roasting pan;

- When its core temperature reaches 75°C or above, ready to serve.

蜜餞火腿

- 將火腿放在預熱至攝氏一百二十度的焗爐內焗約二十分鐘；

- 烤焗時，間中將焗盤上的蜜汁塗於火腿上；

- 當火腿的中心溫度達攝氏七十五度或以上，即可享用。

Signature Beef Brisket 'Pastrami'
with Red Wine Sauce and Mustard

- Pre-heat the oven to 95°C;

- Place the beef brisket on a roasting pan and roast for 15 minutes, until the core temperature reaches 80°C.

燒煙燻牛腩配紅酒汁及芥末

- 焗爐預先加熱至攝氏九十五度;

- 將煙燻牛腩置於焗盤中,然後放入焗爐內焗十五分鐘,直至中心溫度達攝氏八十度,即可食用。

Crispy Roasted Pork Knuckles
with German Mustards

- Pre-heat the oven to 120°C;

- Place the pork knuckles on a roasting pan and roast for 10 minutes, and until the core temperature reaches 80°C.

脆燒豬手配德國芥末醬

- 焗爐預先加熱至攝氏一百二十度；

- 將豬手置於焗盤中，然後放入焗爐內焗十分鐘，直至中心溫度達攝氏八十度，即可享用。

Spit-roasted Whole French Yellow Spring Chickens with 'Chasseur' Sauce

- Pre-heat the oven to 120°C;

- Place the whole spring chickens on a roasting pan and roast for 10 minutes, until the core temperature reaches 80°C.

烤法國原隻黃春雞配乾蔥蘑菇汁

- 焗爐預先加熱至攝氏一百二十度；

- 將原隻春雞置於焗盤，放入焗爐內焗十分鐘，直至中心溫度達攝氏八十度，即可食用。

Roasted 'Provencal' Rack of Lamb
with Red Wine Sauce and Root Vegetables

- Pre-heat the oven to 120°C;

- Place the lamb racks in the roasting pan and roast for 10 minutes, and until the core temperature reaches 80°C.

香烤寶雲酥羊架伴根菜配紅酒汁

- 將焗爐預先加熱至攝氏一百二十度；

- 將羊架置於焗盤上，然後放入焗爐內焗十分鐘，直至中心溫度達攝氏八十度，即可食用。

Braised Goose Webs with Abalone Sauce

- Pour the goose webs and sauce into a stew pot and simmer until the core temperature reaches 80°C.

鮑汁扣鵝掌

- 將鵝掌和鮑魚汁倒入煲中，用慢火加熱直至中心溫度達攝氏八十度，即可食用。

Portuguese Style Baked Crabmeat in Crab Shell
with Cheese and Coconut Sauce

- Pre-heat the oven to 160°C;

- Place the crab shell on a roasting pan and roast for 20 minutes, and until the core temperature reaches 80°C.

葡汁芝士焗釀蟹蓋

- 焗爐預先加熱至攝氏一百六十度；

- 將蟹蓋置於焗盤上，放入焗爐內焗二十分鐘，直至中心溫度達攝氏八十度，即可食用。

Simmered Fresh Pork Tendons
with White Kidney Beans in Superior Soup

- Pour the pork tendons soup into a stew pot and simmer to boil for around 20 minutes, or until the core temperature reaches 80°C before serving.

濃湯燴白雲豆鮮豬蹄筋

- 將濃湯燴白雲豆鮮豬蹄筋倒入煲內，用慢火煮滾二十分鐘，或直至中心溫度達攝氏八十度，即可食用。

Braised Beef Cheek with Red Dates, Carrots and Mushrooms

- Pour the beef cheek into a stew pot and simmer for around 20 minutes, or until the core temperature reaches 80°C before serving.

譚家罐燜牛臉頰

- 將譚家罐燜牛臉頰放入煲內，用慢火煮熱二十分鐘，或直至中心溫度達攝氏八十度，即可食用。

'Murgh Makhani' – Butter Chicken Curry

- Pour the chicken curry and other ingredients in a stew pot and cook until the core temperature of chicken reaches 80°C.

印式牛油咖喱雞

- 將咖喱雞及其他配料倒入鍋內加熱，當雞肉的中心溫度達攝氏八十度或以上，即可食用。

"Thai Style" Green Curry with Mixed Seasonal Vegetables and Dried Beancurd

- Pour the vegetables curry and other ingredients in a stew pot and cook until the core temperature reaches 80°C or above. Ready to serve.

泰式青咖喱燴時蔬及豆乾

- 將雜菜咖喱倒入鍋內加熱，當咖喱的中心溫度達攝氏八十度或以上，即可食用。

"Thai Style" Pork Red Curry with Baby Eggplants, Pineapple and Sweet Thai Basil

- Pour the pork red curry into a stew pot and simmer until the core temperature reaches 80°C before serving.

泰式紅咖喱豬伴迷你茄子、菠蘿及金不換

- 將紅咖喱豬倒入煲中，用慢火加熱直至中心溫度達攝氏八十度，即可食用。

"Lebanese Style" Braised Lamb Meatballs in Tomato and Pomegranate Molasses Sauce

- Pour the meatballs in a stew pot and cook until the core temperature reaches 80°C or above. Ready to serve.

黎巴嫩式番茄及石榴蜜醬燴羊肉丸子

- 將羊肉丸子及其他配料倒入鍋內加熱，當食物的中心溫度達攝氏八十度或以上，即可食用。

Roasted Brussels Sprouts with Bacon and Shallots

- Pre-heat the oven to 90°C – 100°C.

- Place the brussels sprouts on a baking tray and bake in the oven for 5-10 minutes before serving.

煙肉乾葱燒椰菜仔

- 將焗爐預先加熱至攝氏九十至一百度。

- 將椰菜仔置於焗盤中，在焗爐內焗五至十分鐘，即可食用。

Grilled Mediterranean Vegetables
with Portobello Mushrooms and Semi-dried Tomatoes

- Pre-heat the oven to 120°C;

- Place the vegetables on a baking tray and bake for 10 minutes for serving.

扒地中海雜菜及大啡菇伴番茄乾

- 焗爐預先加熱至攝氏一百二十度；

- 將雜菜置於焗盤中，然後放入焗爐內焗十分鐘，即可食用。

Roasted Pumpkin Wedges
with Confit Garlic, Rosemary and Extra Virgin Olive Oil

- Pre-heat the oven to 120°C;

- Place the pumpkin wedges on a roasting pan and roast for 10 minutes for serving.

特級初榨橄欖油香草蒜香烤南瓜角

- 焗爐預先加熱至攝氏一百二十度；

- 將南瓜角置於焗盤上，然後放入焗爐內焗十分鐘，即可食用。

Potato-leek Gratin

- Pre-heat the oven to 95°C;

- Place the potato gratin on a baking tray and bake in the oven for 10 minutes for serving.

焗芝士忌廉大蒜薯仔

- 將焗爐預先加熱至攝氏九十五度；

- 將芝士忌廉薯仔置於焗盤中，在焗爐內焗十分鐘，即可食用。

REHEATING INSTRUCTIONS 加 熱 方 法

HKJC Signature Mashed Potato

- Pre-heat the oven to 95°C;

- Bake the potato mash in the oven for 15 minutes for serving.

馬會招牌薯蓉

- 將焗爐預先加熱至攝氏九十五度；

- 將薯蓉放在焗爐內焗十五分鐘，即可食用。

Honey Roasted Heirloom Carrots, Butternut Squash & Parsnips

- Pre-heat the oven to 90°C – 100°C.

- Place the carrots on a baking tray and bake in the oven for 5-10 minutes before serving.

蜜燒雜色甘筍、南瓜及白甘筍

- 將焗爐預先加熱至攝氏九十至一百度。

- 將雜色甘筍置於焗盤中，在焗爐內焗五至十分鐘，即可食用。

Spiced Mulled Wine Pear Tart
with Grand Marnier Sauce

- Pre-heat the oven to 160°C.

- Place the pear crumble on a baking tray and bake in the oven for 10 - 20 minutes.

- Warm the Grand Marnier sauce in a microwave oven and serve with pear crumble.

香料紅酒梨餡撻配金萬利酒汁

- 將焗爐預先加熱至攝氏一百六十度。

- 將香梨金寶置於焗盤上，放入焗爐內焗十至二十分鐘。

- 將金萬利吉士汁放入微波爐稍微加熱，淋在香梨金寶上享用。

Baked Apple Pie with Vanilla Sauce

- Pre-heat the oven to 160°C.

- Place the apple pie on a baking tray and bake in the oven for 10 - 20 minutes.

- Warm the vanilla sauce in a microwave oven and serve with apple pie.

焗蘋果批配雲呢嗱汁

- 將焗爐預先加熱至攝氏一百六十度。

- 將蘋果批置於焗盤上，放入焗爐內焗十至二十分鐘。

- 將雲呢嗱汁放入微波爐稍微加熱，淋在蘋果批上享用。

Cinnamon-Raisin Bread & Butter Pudding
whiskey-vanilla sauce

- Pre-heat the oven to 160°C.

- Place the cinnamon-raisin bread & butter pudding on a baking tray and bake in the oven for 10 - 20 minutes.

- Warm the whiskey vanilla sauce in a microwave oven and serve with cinnamon-raisin bread and butter pudding.

焗肉桂提子乾麵包牛油布甸配威士忌雲呢嗱汁

- 將焗爐預先加熱至攝氏一百六十度。

- 將麵包牛油布甸置於焗盤上，放入焗爐內焗十至二十分鐘。

- 將威士忌雲呢嗱汁放入微波爐稍微加熱，淋在麵包牛油布甸上享用。

Baked Lotus Seed Paste and Sago Pudding

- Pre-heat the oven to 90°C – 100°C.

- Place the lotus seed paste and sago pudding on a baking tray and bake in the oven for 15 minutes before serving.

焗蓮蓉西米布甸

- 將焗爐預先加熱至攝氏九十至一百度。

- 將蓮蓉西米布甸置於焗盤上，放進焗爐內焗十五分鐘，即可食用。

Homemade Bolognese Sauce

- Gently heat the Bolognese sauce in a pan until sizzling and core temperature reaches 80°C;

- Add cooked pasta and toss for a minute until the pasta is well coated. Sprinkle with grated parmesan cheese;

- Serving: 1 packet of sauce for around 500g of uncooked pasta.

自家製牛肉醬

- 在鍋中輕輕加熱醬料直至發出嘶嘶聲，直至醬料的中心溫度達攝氏八十度；

- 加入已煮的意大利麵拌一分鐘至麵身完全吸附醬料，上碟時灑上巴馬臣芝士碎。

- 份量：一包醬料適用於約 500 克未烹調的意式粉麵。

Homemade White Mushroom Cream Sauce

- Gently heat the mushroom sauce in a pan for 5 minutes, until the core temperature reaches 80°C;

- Add cooked pasta or linguine and toss for a minute (add meat or seafood according to your preference) until the pasta is well coated. Sprinkle with grated parmesan cheese.

- Serving: 1 packet of sauce for around 500g of uncooked pasta.

自家製白菌忌廉汁

- 在鍋中輕輕加熱醬料 5 分鐘，至醬料的中心溫度達攝氏八十度；

- 加入已煮的意大利麵拌勻（可根據自己的喜好添加肉類或海鮮類），直至麵身完全吸附醬料。上碟時灑上巴馬臣芝士碎。

- 份量：一包醬料適用於約 500 克未烹調的意式粉麵。

Homemade Pesto Sauce

- Gently heat the sauce in a pan for 5 minutes, until the core temperature reaches 80°C;

- Add the pesto sauce to cooked hot pasta and toss until the pasta is well coated. Add simple seasoning and grated parmesan cheese.

- Serving: 1 packet of sauce for around 500g of uncooked pasta.

自家製香草醬

- 在鍋中輕輕加熱醬料 5 分鐘，至醬料的中心溫度達攝氏八十度；

- 將已煮的意大利麵與香草醬相拌，直至麵身完全吸附醬料，簡單調味，上碟時灑上巴馬臣芝士碎。

- 份量：一包醬料適用於約 500 克未烹調的意式粉麵。