



# 辛丑牛年賀新歲 新春團年在旺灣

## DOUBLE HAVEN SPRING DINNER PACKAGE 2021

春茗團年套餐為港幣\$8,588, \$9,588, \$10,388 及\$11,688 供十二位用起

凡惠顧 60 位或以上，即享下列各項優惠：

席間無限量供應會所啤酒、橙汁及汽水

宴會前免費供應迎賓雜果賓治

每12位免開瓶費乙枝

席前麻雀耍樂及中國茗茶供應

免費安排56座旅遊車來往會所及沙田港鐵站

凡惠顧環保菜譜，均可獲贈價值港幣\$500 之沙田會所餐飲禮券\*

敬辭小帳及加一服務費

120位或以上可額外享有下列優惠：

每12位奉送會所紅、白餐酒乙瓶

180位或以上可額外享有下列優惠：

於下次宴會享用總值港幣\$1,000元正之沙田會所宴會禮券\*

240位或以上可額外享有下列優惠：

免費佈置橫幅乙張 (最多 20 個中文字或 36 個英文字母)

*\*以上餐飲及宴會禮券設有條款及細則*

沙田會所春茗優惠由2021年1月13日至3月31日期間供應

預訂或查詢，請致電2966 6857 / 2966 6856，

或以電郵banquet.stch@hkjc.org.hk與本會宴會統籌部聯絡





# 辛丑牛年賀新歲 新春團年在旺灣

## DOUBLE HAVEN SPRING DINNER PACKAGE 2021

**Spring Dinner Package at \$8,588, \$9,588, \$10,388 and \$11,688 for 12 persons**

**With a minimum guaranteed of 60 persons or above:**

Unlimited serving of house beer, orange juice and soft drinks during dinner

Pre-dinner welcome fruit punch

Free corkage for self brought-in liquor per every 12 persons

Mahjong with complimentary Chinese tea before dinner

Complimentary 56-seater round trip coach transfer to and from Sha Tin Clubhouse and Sha Tin MTR Station

A dining voucher valued at HK\$500 for food and beverage redemption at any restaurants of Sha Tin Clubhouse for selecting the green menu\*

**Strictly no tipping and no 10% service charge required**

**With a minimum guaranteed of 120 persons or above:**

Complimentary one bottle of house red or white wine per every 12 persons

**With a minimum guaranteed of 180 persons or above:**

Member will receive HK\$1,000 banquet coupon to be redeemed for future banquet events\*

**For a minimum guaranteed of 240 persons or above:**

Complimentary banner wordings

(Maximum 20 Chinese characters or 36 English letterings)

*\*Remark: Terms and conditions will be applied for the above dining voucher and banquet coupon*

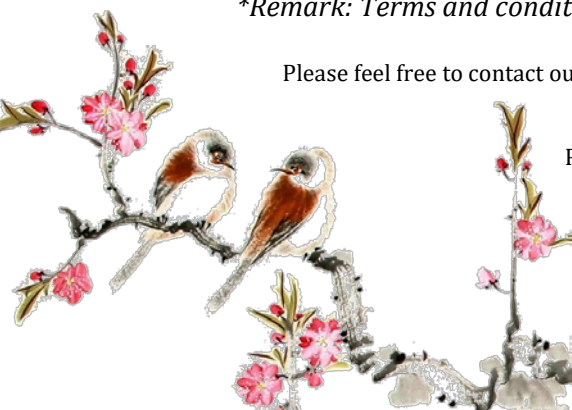
Please feel free to contact our Catering & Events Team on 2966 6857 or 2966 6856 for further information

E-mail: [banquet.stch@hkjc.org.hk](mailto:banquet.stch@hkjc.org.hk)

Our website address: <http://www.hkjc.com>

Prices are subject to change without prior notice

(Valid from 13 January to 31 March 2021)



# 金玉滿堂宴

## SPRING DINNER MENU A



### 五福喜臨門【旺灣五拼盤】

(化皮乳豬件、明爐燒米鵝、厚切蜜汁叉燒、甘甜煙燻素鵝、XO 醬蜇花頭)

#### Appetizer Combination

Barbecued Sliced Suckling Pig

Barbecued Sliced Goose

Barbecued Pork glazed with Honey Sauce

Smoked Bean Curd Sheet filled with Carrots and Mushrooms

Marinated Sea Blubber in X.O. Sauce

### 金玉滿華堂【西蘭花羊肚耳炒大蝦球】

Sautéed Prawns with Mushrooms, Bell Peppers and Broccoli

### 好市皆順手【天白菇花膠筒燴鵝掌】

Braised Fish Maw With Goose Webs, Mushrooms and Vegetables in Oyster Sauce

### 鵬程通四海【舞茸菌瑤柱海參燉雞】

Double-boiled Chicken Soup with Sea Cucumber, Shredded Conpoy and Matsutake Mushrooms

### 年年有盈餘【清蒸沙巴龍躉】

Steamed Sabah Giant Garoupa

### 雛鳳喜迎春【瑤柱花雕雞】

Simmered Chicken with Conpoy, Spring Onions and Ginger in Hua Diao Wine

### 家肥添屋潤【櫻花蝦元貝蛋白炒糙米飯】

Fried Brown Rice with Dried Sakura Shrimps, Scallops and Egg White

### 四海慶昇平【蝦籽鮮菌燴伊麵】

Braised E-fu Noodles with Assorted Mushrooms and Shrimp Roe

### 萬家慶團圓【津梨萬壽果燉雪膠】

Double-boiled Snow Gum with Pears and Papaya

### 金銀堆滿屋【新春雙美點】

Chinese Petit Fours

每席港幣八千五百八十八元正【供十二位用】

**HK\$8,588 for 12 persons**

席間無限量供應馬會啤酒、橙汁及汽水

**Unlimited serving of house beer, orange juice and soft drinks during dinner**

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  
菜式或會略有改動，價目將於宴會 15 日前作實。



## 春暉報喜宴

## SPRING DINNER MENU B



鴻運春滿華堂【鴻運乳豬全體】

Barbecued Whole Suckling Pig

春滿花開結子【琥珀合桃蝦球炒貴花蚌】

Sautéed Prawns and Canadian Clams with Caramelized Walnuts

好市發財就手【蠔豉玉環瑤柱脯】

Braised Whole Conpoy in Marrow Rings with Dried Oysters in Oyster Sauce

奇珍異寶豐盛【姬松茸海螺花膠筒燉雞】

Double-boiled Chicken Soup with Fish Maw, Sea Whelks and Matsutake Mushrooms

年年慶有餘【清蒸澳洲東星斑】

Steamed Australian Spotted Garoupa

金鳳喜迎春至【金沙南乳炸子雞】

Deep-fried Chicken flavoured with Crispy Garlic and Preserved Bean Curd Paste

四海慶昇平【金蒜海皇炒飯】

Fried Rice with Assorted Seafood and Crushed Garlic

家肥添屋潤【靈芝菇蟹肉干燒伊麵】

Braised E-fu Noodles with Crabmeat and Boletus Mushrooms

家家喜慶團圓【杏片鮮奶南瓜露湯丸】

Sweetened Pumpkin Cream with Almond Flakes, Fresh Milk and Sesame Glutinous Dumplings

金銀堆滿屋【新春雙美點】

Chinese Petit Fours

每席港幣九千五百八十八元正【供十二位用】

HK\$9,588 for 12 persons

席間無限量供應馬會啤酒、橙汁及汽水

Unlimited serving of house beer, orange juice and soft drinks during dinner

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## 環保春茗晚宴菜譜

### GREEN SPRING DINNER MENU C

本菜譜根據世界自然基金會香港分會 (WWF Hong Kong) 的「海鮮選擇指引」選用環保海鮮  
This menu chooses sustainable seafood according to WWF Hong Kong's Seafood Guide



#### 鴻運滿華堂【鴻運乳豬全體】

Barbecued Whole Suckling Pig

#### 春滿花開結子【吉列花姿蟹籽炸蟹拑伴鮮果沙律】

Deep-fried Crab Claws stuffed with Cuttlefish Mousse and Crab Roe  
accompanied with Fresh Fruit Salad

#### 福祿鮑有餘【菜膽肘子海螺燉竹絲雞】

Double-boiled Silky Fowl Soup with Sea Whelks, Yunnan Ham and Chinese Cabbage

#### 奇珍異寶豐盛【蠔豉金磚鮮鮑脯】

Braised Sliced Abalones with Dried Oysters and Bean Curd Sheet  
(澳洲養殖鮑魚) (Australian Farmed Abalone)

#### 旭日東昇照【清蒸澳洲東星斑】

Steamed Australian Spotted Garoupa  
(澳洲捕撈東星斑) (Australian Wild Caught Spotted Garoupa)

#### 玉鳳顯聲威【亞麻籽茶燻太爺雞】

Baked Chicken flavoured with "Tie Guan Yin" Tea and Chia Seed

#### 家肥滿屋添潤【茶樹菇醬臘味糯米飯】

Fried Glutinous Rice with Preserved Meat, Shredded Conpoy and Agrocybe Mushrooms

#### 四海慶昇平【鮮菌蟹肉燜伊麵】

Braised E-fu with Assorted Mushrooms and Crabmeat

#### 家家慶團圓【桂花馬蹄露珍珠湯丸】

Sweetened Water Chestnut Cream with Osmanthus and Mini Sesame Glutinous Dumplings

#### 金銀堆滿屋【新春雙美點】

Chinese Petit Fours

每席港幣一萬零三百八十八元正【供十二位用】

HK\$10,388 for 12 persons

席間無限量供應馬會啤酒、橙汁及汽水

**Unlimited serving of house beer, orange juice and soft drinks during dinner**

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**喜慶吉祥宴****SPRING DINNER MENU D****喜氣添新歲【鴻運乳豬全體】**

Barbecued Whole Suckling Pig

**福玉迎新禧【翡翠珊瑚煎釀帶子】**

Pan-seared Scallops stuffed with Shrimp Mousse accompanied with Crab Roe and Broccoli

**福祿鮑有餘【椰皇鮮果海中寶】**

Double-boiled Assorted Seafood Soup with Fruits in Young Coconut

**好市添福祿【翡翠蠔豉寶石鮑】**

Braised Whole Abalones with Dried Oysters and Seasonal Vegetables

**旭日東昇照【清蒸大海東星斑】**

Steamed Spotted Garoupa

**玉鳳顯聲威【黑松露醬鮮菌焗芝麻鷄】**

Baked Chicken with Assorted Mushrooms tossed with Sesame in Black Truffle Paste

**家肥滿屋添潤【雲腿金蒜元貝脆米炒飯】**

Fried Rice with Conpoy, Crushed Garlic, Yunnan Ham and Crispy Rice

**四海慶昇平【上湯菲王鮮蝦炸粉粿】**

Shallow-fried Shrimp and Chive Dumplings served in Superior Soup

**家家慶團圓【銀耳桂圓紅棗茶珍珠湯丸】**

Sweetened Red Date Soup with Dried Longans, Snow Fungus and Mini Sesame Glutinous Dumplings

**金銀堆滿屋【新春雙美點】**

Chinese Petit Fours

**每席港幣一萬一仟六百八十八元正【供十二位用】****HK\$11,688 for 12 persons**

席間無限量供應馬會啤酒、橙汁及汽水

**Unlimited serving of house beer, orange juice and soft drinks during dinner**

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