

良宵花月宴 ~ Orchid

登科紅袍 (大紅乳豬全體)
Barbecued Whole Suckling Pig

乘龍佳婿 (X.O. 醬爆蝦球帶子)
Sautéed Scallops • Prawns • Seasonal Greens • X.O. Sauce

天賜良緣 (芝士焗釀蟹蓋)
Baked Crab Shell • Cheese

龍鳳呈祥 (雲腿螺頭菜膽燉遼參)
Double-boiled Sea Conch Soup • Sea Cucumber • Yunnan Ham • Chinese Cabbage

福祿有餘 (蠔皇原隻南非鮑魚(五頭)扣花膠)
Braised Whole South African Abalone (5 Heads) • Fish Maw • Oyster Sauce

相敬如賓 (清蒸東星斑)
Steamed Spotted Garoupa • Soy Sauce

永結同心 (松茸黃耳扒菜苗)
Braised Baby Vegetables • Yellow Fungus • Matsutake Mushroom

鸞鳳和鳴 (金蒜風沙脆皮雞)
Shallow-fried Chicken • Crispy Garlic

福滿臨門 (欖菜蝦乾黑豚肉崧炒飯)
Fried Rice • Minced Pork • Dried Shrimp • Preserved Vegetables

情意綿綿 (魚湯海皇手延素麵)
'Somen' Noodles • Assorted Seafood • Fish Broth

甜甜蜜蜜 (合桃露湯丸)
Walnut Cream • Glutinous Rice Dumplings

濃情蜜意 (美點雙輝)
Chinese Petits Fours

每席港幣\$18,688 (12位用) / 適用於星期一至四
HK\$18,688 per table of 12 persons / Applicable to Mondays to Thursdays

每席港幣\$18,988 (12位用) / 適用於星期五至日及公眾假期
HK\$18,988 per table of 12 persons / Applicable to Fridays to Sundays & Public Holidays

套餐優惠有效期至二零二一年十二月三十一日
菜式或會略有改動，價目將於宴會 15 日前作實

This package is valid until 31 December 2021

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.



香港賽馬會
The Hong Kong Jockey Club
同心 同步 同進 RIDING HIGH TOGETHER