

2021 Western Wedding Buffet Dinner Menu (B)

❧ JAPANESE TABLE ❧

Selection of Japanese Sushi, California & Maki Rolls

Live Sashimi by Chef:

Salmon, Ahi Tuna, Hamachi, Sweet Shrimps,

Sea Urchins, Soy Glazed Eel & Octopus

Tuna & Spring Onion Hand Roll

❧ SEAFOOD ON ICE ❧

Half Boston Lobster, South African Crab Claws, Canadian Sea Whelk

Brown Crab and Half Shell Scallops, Poached Prawns, Sea Crabs & Dutch Black Mussels

Alaska King Crab Legs, Snow Crab Legs & Sea Clams

Shallot Vinegar & Lemon Wedges, Asian Vinaigrette & Spicy Tabasco Dip

❧ COLD APPETISERS ❧

Scottish Smoked Salmon with Dill & Honey Sauce

Pork Knuckle Terrine with Apple Jelly

Marinated Porcini & Shitake Mushrooms with Parmesan

Beef Shin in Chinese Herbal Soya Sauce

Chicken Tandoori Salad with Roasted Bell Peppers

Roasted Eggplant with Garlic Flakes

Green Papaya Salad with Seafood, Lime & Chilli

Tomato & Buffalo Mozzarella

Smoked Turkey Breast Roulade on Sweet Corn Salad

Cervelat Salad with Gruyere Cheese with Gherkins & Boiled Egg

Iberico Ham with Grilled Zucchini & Fennel

Waldorf Salad with Smoked Duck Breast & Green Apples

❧ SALAD BAR ❧

Romaine Lettuce, Butter Lettuce, Rucola, Pepper, Cucumber

Grated Carrots & Sweet Corn

Assorted Dressings, Selection of Condiments

❧ SOUPS ❧

Cream of Forest Mushroom with Black Truffle

Double-boiled Chicken Soup with Sea Whelk & Thorn Berries

Selection of International Bread and Rolls, Flat Bread, Crispy Garlic Bread

Butter, Margarine



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THE CARVING

Roasted US Prime Rib Eye of Beef with Natural Beef Jus
Honey Glazed & House Smoked U.S Pork Ribs with Chunky Apple Sauce

☞ SERVED AT THE TABLE FOR EACH GUEST ☞

Seared Jumbo Sea Scallops in Shell with Spicy Chorizo

HOT DISHES

Sweet & Sour Pork Neck with Pineapples
Traditional Indian Chicken Curry with Potatoes & Condiments
Stir-fried Baby Squids & Honey Beans with Chilli Paste
Teriyaki Salmon Fillet with Sautéed Asparagus
Steamed Whole Garoupa with Shredded Ham, Tangerine Peels & Premium Soy Sauce
Fried Rice with Sea Prawns, Bell Peppers & X.O. Chilli Sauce
Stir-fried Shanghai Cabbage with Shiitake & Oyster Sauce
Braised E-fu Noodle with Crab Meat, Bean Sprouts & Yellow Chives
Roasted Rack of Lamb with Root Vegetables, Lamb Jus
King Prawn Skewer with Tomato & Chilli Salsa
Sliced Veal with Morel Cream
Oven-baked Potato & Leek Gratin
Grilled Beef Tenderloin with Sichuan Pepper Sauce
Grilled Spring Chicken with Rosemary Roasted Pumpkin Wedges
Pan-fried Sea Bass Fillet Piccata, Basil Tomato Sauce

NOODLES STATION

Seafood "Tom Yam Kung" Soup or Clear Chicken Broth

Selection of Ingredients:

Bean Sprouts, Shrimps, Mussels, Vietnamese Sausage, Chicken, Straw Mushrooms
Bean Curd Puffs, Garlic Chives & Chili Flakes
Vietnamese Rice Vermicelli, Vietnamese Flat Noodles or Egg Noodles

Choice of Condiments:

Chili Vinegar Sauce, Coriander Leaves, Fried Garlic, Crispy Shallots
Lime, Thin Onion Rings, Sweet Basil, Lettuce & Fish Sauce

Pasta Selections with Variety Sauce

Mussels, Shrimps, Squids, Bell Peppers, Parmesans & Chilli Flake



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❧ DESSERTS ❧

Cakes & Miniatures

Chocolate Truffle Cake
Black Forest Cake
Strawberry Cheese Cake
Chestnut Cake
Mango Cake
Earl Grey Crème Brulee
Chocolate & Coffee Opera
Pistachio Panna Cotta, Cherry Jelly
Milk Chocolate Mousse, Sea Salt Caramel
Coconut, Pineapple & Lime Trifle

Warm Desserts

Peach & Strawberry Streusel, Vanilla Sauce
Baked Green Tea & Red Bean Cheese Cake

Sweet Soup

Hot Purple Rice with Taro & Sago Sweet Soup
Chilled Papaya Sweet Soup with Snow Fungus & Chinese Almond

Live Cooking

70% Dark Chocolate Soufflé with Mixed Berries Compote
Selection of Ice Cream with Condiments

Chocolate Fountain

Bitter Dark Chocolate with Condiments
(Pineapple, Strawberry, Honey Dew, Marshmallow, Madelaine, Chocolate Brownies)

Fresh Fruits Selection

Watermelon, Honey Dew, Cantaloupe, Pineapple, Berries, Mango, Papaya

HK\$1,398 per person

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.



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