

2021 Western Wedding Buffet Lunch Menu (B)



☞ SALAD BAR ☞

Assortment of Salad Leaf

Romaine Lettuce, Butter Lettuce, Redicchio, Mesclun Mix, Lollo Rosso

Variety of Dressings

French Dressing, Thousand Island Dressing, Italian Dressing, Caesar Dressing, Sesame Dressing

Selection of Condiments

Cherry Tomatoes, Cucumber, Quinoa, Carrot, Sweet Corn, Chickpea, Red kidney Bean,
Mixed Nut, Raisins, Bacon Bit, Garlic Crouton, Capers, Parmesan Cheese

☞ ANTIPASTO ☞

Mortadella, Parma Ham, Coppa Ham, Cured Ham & Sweet Melons

Black Olive, Green Stuffed Olive, Sun-dried Tomatoes, Grilled Picked Artichoke,
Herbed Garlic, Pesto Roasted Vegetable, Pickled Onion

☞ SEAFOOD BAR ☞

Brown Crabs, South African Crab Claws, Poached Prawns, Sea Clams,
Black Dutch Mussels, Crayfish

Selection of Condiments

Shallot Vinegar, Lemon Wedges, Asian Vinaigrette & Spicy Tomato Dipping

☞ JAPANESE COUNTER ☞

Assorted Japanese Sushi, Crab Meat California Rolls & Vegetables Maki Rolls
Selection of Japanese Condiments

Assorted Japanese Sashimi

Salmon, Sword Fish Belly, Octopus, Sweet Shrimp
Selection of Japanese Condiments

☞ JAPANESE RAMEN STATION ☞

Rich Pork Bone Broth or Vegetable Tomato Soup

Selection of Ramen Topping:

Sliced BBQ Pork Belly, Sliced Beef, Kamaboko, Tofu, Bean Sprouts, Seaweed, Sweet Corn
Soft-boiled Japanese Egg, Wood Black Mushroom, Bamboo Shoots, Enoki Mushroom & Scallions



香港賽馬會

The Hong Kong Jockey Club

同心 同步 同進 RIDING HIGH TOGETHER

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STARTERS & SALADS

Scallop & Shrimp Cocktail with Avocado & Light Yoghurt Mayo
Traditional Smoked Salmon with Red Onions, Capers & Horseradish Cream
Ox-tongue salad with Sliced Onions & Mustard Herb Vinaigrette
Roasted Pumpkin with Raisin, Apple & Feta Cheese
Chicken Salad with Seaweed, Cherry Tomato & Sesame Dressing
Thai Squid Salad with Pomelo, Cucumber & Lime Coriander Dressing
Penne Salad with Salami, Roasted Artichokes & Eggplants
Lotus Root & Bamboo Shoot Salad with Sesame & Spring Onion Dressing
Korean Kimchee & Beef Salad

SOUPS

Cream of Mushroom Soup with Black Truffle & Chive
Winter Melon Broth with Conpoy

Selection of Bread, Butter & Brioche

THE CARVING

Slow-cooked Japanese 'Sagabuta' Pork Loin, Natural Gravy
Roasted American Grass-fed Beef Rib Eye, Pommery Mustard Sauce

HOT DISHES

Grilled Lamb Chops with Root Vegetables, Rosemary, Olive Jus
Seared Sea Bass Fillet with Roasted Red Pepper, Ginger Nage
Roasted Spring Chicken with Polenta Cake, Thyme Jus
Penne Pasta with Sea Clams, Squids, Mussels, Garlic, White Wine & Cherry Tomatoes
Slow-cooked Beef Oyster Blade with Mushroom Ragout & Crispy Garlic
Seared Miso-glazed Salmon Fillet with Braised White Cabbage
Fried Egg Noodles with Bean Sprouts & Chives in Dark Soy Sauce
Fried Rice with Crab Meat, Asparagus & Egg White
Steamed Whole Turbot Fish with Black Bean Sauce



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❧ DESSERT ❧

Cakes & Miniatures

Chocolate Truffle Cake
Black Forest Cake
Strawberry Shortcake
Chestnut Cream Cake
Tiramisu Cup
Green Tea Panna Cotta, Red Bean Paste
Mango Sago Pudding

Warm Dessert

Pear, Blueberry & Chocolate Crumble

Sweet Soup

Double-boiled Papaya Sweet Soup with Snow Fungus

Live Cooking

French Crepes with Banana or Mango & Vanilla Cream
Selection of Ice Cream with Condiments

Fresh Fruit Selection

Watermelon, Honeydew, Cantaloupe, Pineapple, Papaya

Freshly Brewed Coffee, Fine Tea

HK\$998 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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