

# 2021 Western Wedding Buffet Lunch Menu (C)



## ☞ 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,  
Herded 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

## ☞ SERVED AT THE TABLE FOR EACH GUEST ☞

Pan-fried Goose Liver with Lemon Gel, Citrus Gravy



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## Page 2

### STARTERS & SALADS

Shrimp Cocktail with Avocado & Light Yoghurt Mayo  
Traditional Smoked Salmon with Red Onions, Capers & Horseradish Cream  
Crab Stick Salad with Cucumber, Sweet Corn & Kani Roe  
Mozzarella Cheese with Roasted Tomatoes & Homemade Pesto  
Tuna Salad 'Niçoise'  
Smoked Duck Breast with Peach & Raisins  
Mung Bean Noodle Salad with Minced Pork, Bean Sprouts & Lime Dressing  
Pasta Salad with Melon, Shrimps & Char-grilled Peppers  
Potato Salad with Bacon Bits & Chive  
Black Fungus, Cucumber Salad with Black Vinegar

### SOUPS

French Onion Soup with Chive  
Double-boiled Chicken Soup with Sea Coconut, Snow Fungus & Pear

### CARVING

Oven-roasted Lamb Rack, Garlic Thyme Sauce  
Slow-roasted US Beef Short Rib, Black Pepper Sauce

### LIVE COOKING STATION

Seafood Laksa with Choice of Ingredients:

White Fish, Mussel, Prawns, Boiled Eggs, Bean Sprouts, Bean Curd Puffs & Chili Sauce  
Selection of Noodles  
Egg Noodles, Rice Vermicelli, Oily Noodle & Rice Flat Noodles

### EAST MEETS WEST - HOT MAINS

Grilled Lamb Rump with Roasted Eggplant, Rosemary Jus  
Slow-roasted Duck Breast with Braised Cabbage & Thyme Gravy  
Sea Bass with Lobster Cream, Green Vegetables  
Roasted Prawn with Spiced Tomato & Mixed Beans Stew  
Ratatouille with Black Olive & Parsley  
Steamed Chicken with Red Date & Mushroom on Lotus Leaves  
Steamed Whole Garoupa with Ginger, Spring Onions & Soy Sauce  
Braised Chinese Baby Cabbage with Black Mushrooms & Conpoy  
Sweet & Sour Pork with Pineapple  
Curry Fried Rice with Diced Chicken



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## Page 3

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### DESSERTS

#### Cakes & Miniatures

Chestnut Cream Cake  
Black Forest Cake  
Chocolate Sacher Cake  
New York Cheese Cake  
Honey Panna Cotta, Mixed Berries Compote  
Orange & Grand Marnier Crème Brulee  
Chocolate & Coffee Opera  
Lime Pie Trifle  
Tiramisu Cup

#### Warm Desserts

Peach & Raspberry Streusel  
Bread & Butter Pudding, Vanilla Sauce

#### Sweet Soup

Sweetened Ruby Chestnut with Sago & Coconut Cream Soup  
Double-boiled Papaya Sweet Soup with Snow Fungus

#### Live Cooking

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

#### Fresh Fruits Selection

Watermelon, Honeydew, Cantaloupe, Pineapple & Berries

Freshly Brewed Coffee, Fine Tea

**HK\$1,098 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.



香港賽馬會

The Hong Kong Jockey Club

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