

Wedding Dinner Package

Sapphire

❧ Appetisers 頭盤 ❧

Boston Lobster and Mango Salad

香芒波士頓龍蝦沙律

Goose Liver Terrine with Black Truffle Paste

鵝肝凍批配黑松露醬

Pacific Prawns, Chilled Crabs, Snow Crab Legs and New Zealand Sea Whelks

太平洋凍蝦、凍蟹、雪蟹腳及紐西蘭海螺

Smoked Scottish Salmon with Capers and Horseradish Cream

煙蘇格蘭三文魚伴水瓜柳配辣根汁

Seared Tuna Fillet with Herring Caviar

煎吞拿魚排伴鱈魚子

Seafood Cocktail with Brandy Dressing

海鮮咯嗲配白蘭地汁

Italian Cold Cut Platter

(Parma Ham, Coppa Ham and Salami served with Melon Wedges)

意式雜肉拼盤

(巴馬火腿、意大利火腿及莎樂美腸伴香瓜)

❧ Japanese Corner 和風美食 ❧

Tuna, Salmon, Octopus, Ark shell and Yellowtail Sashimi

吞拿魚、三文魚、八爪魚、赤貝及油甘魚刺身

Green Beans and Chicken Salad with Sesame Sauce

和風麻醬雞肉青豆沙律

Eel and Cucumber Salad

日式燒鰻魚青瓜沙律

❧ Salads 沙律 ❧

Romaine Lettuce with Caesar Dressing

羅馬生菜配凱撒汁

"Vietnamese" Style Pork Jowl Salad with Lemongrass

越式香茅豬頸肉沙律

Quinoa Salad with Roasted Chicken and Grilled Mediterranean Vegetables

藜麥沙律配烤雞肉及扒地中海雜菜

"Korean" Style Roasted Beef and Cucumber Salad with Kimchi Dressing

韓式烤牛肉沙律

Mesclun Salad Leaves

雜菜沙律 🥬

The above menu will be confirmed 30 days prior to the banquet.

No 10% service charge

For details and reservations, please contact our Catering and Events Office on 2966 1977 or e-mail to banquet.brcc@hkjc.org.hk.

Wedding Dinner Package

Sapphire

Condiments and Dressings 配料及汁醬

Raisins 提子乾, Parmesan Cheese 巴馬臣芝士, Walnuts 合桃,
Croutons 麵包粒, Chopped Onions 洋葱碎, Green and Black Olives 青水欖及黑水欖

Dressings 汁醬

Thousand Island 千島汁, French 法汁, Italian 意大利汁, Caesar 凱撒汁
Balsamic Vinegar 意大利黑醋汁, Honey Mustard 蜂蜜芥末汁

❧ Soups 湯類 ❧

Bouillabaisse Soup
海龍皇湯

Double-boiled Chicken Soup with Sea Whelks and Chinese Mushrooms
冬菇海螺雞湯

Freshly Baked Bread Rolls and Portioned Butter
香烘包點配牛油

❧ Carvery 銀車精選 ❧

Roasted U.S. Prime Rib Eye Steak
Bordelaise Sauce and Madeira Sauce
燒美國頂級肉眼扒配紅酒汁及馬德拿汁
&

Roasted Australian Lamb Leg
Gravy and Rosemary Sauce
烤澳洲羊腿配燒汁及迷迭香草汁

❧ Main Dishes 主菜 ❧

Sweet and Sour Pork with Pineapple
菠蘿咕嚕肉

Pan-fried Sea Bass Fillet with Champagne Sauce
香煎海鱸魚柳配香檳汁

Veal Saltimbocca with Roasted Root Vegetables
意式香煎薄牛仔伴燒根菜

Roasted French Duck Breast with Braised Cabbage and Balsamic Sauce
烤法國鴨胸燴椰菜配意大利黑醋汁

Wok Fried Tiger Prawns and Sea Cucumber with Broccoli
西蘭花炒海參虎蝦

Roasted Spring Chicken with Porcini Mushroom Sauce
燒春雞配牛肝菌汁

Malaysian Style Vegetable Curry with Steamed Rice
馬來亞咖喱雜菜伴香苗

The above menu will be confirmed 30 days prior to the banquet.

No 10% service charge

For details and reservations, please contact our Catering and Events Office on 2966 1977 or e-mail to banquet.brcc@hkjc.org.hk.

Wedding Dinner Package

Sapphire

❧ Side Dishes 配菜 ❧

Potato "Dauphinoise"
焗忌廉馬鈴薯
Diced Scallops and Abalone Fried Rice
鮑魚帶子粒炒飯
Stir-fried Udon Noodles with Seafood in X.O. Chilli Sauce
X.O. 醬海鮮炒烏冬
Sautéed Fresh Garden Vegetables
西式炒時菜 🌿

❧ Desserts 甜品 ❧

Sacher Torte
香濃朱古力蛋糕
Mango Roulade
香芒蛋卷
Raspberry Mille-feuille
紅莓千層酥
Espresso Mousse with Cherries
香濃咖啡慕絲伴車厘子
Floating Island with Pistachio and Raspberry Sauce
法式蛋白伴紅莓醬開心果
Sweetened Peanut Soup with Glutinous Sesame Dumplings
花生糊伴芝麻湯丸
Chocolate Fountain with Strawberries
朱古力噴泉配士多啤梨
German Style Cheesecake
德國芝士餅
Mini Tiramisu
意式芝士咖啡蛋糕
French Pastries
法式糕點
Fresh Fruit Platter
合時鮮果 🌿

Häagen-Dazs Ice Cream
哈根達斯雪糕

Freshly Brewed Coffee or Jockey Club's Fine Teas 鮮磨咖啡或香茶

HK\$1,308 per person

Including 3 hours' unlimited serving of soft drinks, orange juice, house beer, house wines

The above menu will be confirmed 30 days prior to the banquet.

No 10% service charge

For details and reservations, please contact our Catering and Events Office on 2966 1977 or e-mail to banquet.brcc@hkjc.org.hk.

Wedding Lunch Package

Today

🌿 Appetisers 頭盤 🌿

- Alaskan Snow Crab Legs
亞拉斯加雪蟹腳
- Pacific Prawns, New Zealand Mussels and French Sea Whelks
太平洋大蝦、新西蘭青口及法國海螺
- Smoked Norwegian Salmon with Capers and Horseradish Cream
煙挪威三文魚伴水瓜柳配辣根汁
- Canadian Scallop Cocktail with Citrus Segments & Yuzu Dressing
加拿大帶子咯嗲配柑橘及柚子汁
- Tea Smoked Chicken Breast with Grilled Mango Salsa & Coriander
茶燻雞胸伴香芒莎莎及芫荽
- Prosciutto Ham & Olive Skewers
西班牙風乾火腿橄欖串

🌿 Japanese Corner 和風美食 🌿

- Tuna, Salmon, Octopus and Hokkigai Sashimi
吞拿魚、三文魚、八爪魚及北寄貝刺身
- Crabmeat Sticks & Cucumber Salad with Crab Roe
蟹籽蟹柳青瓜沙律
- Green Beans and Chicken Salad with Sesame sauce
和風芝麻汁雞肉青豆沙律
- Okra and Shrimp Salad with Sesame Dressing
秋葵蝦沙律配芝麻醬

🌿 Salads 沙律 🌿

- Romaine Lettuce with Caesar Dressing
羅馬生菜配凱撒汁
- Russian Salad with Smoked Duck Breast
煙鴨胸俄羅斯沙律
- Beetroot Salad with Stilton Cheese & Orange Vinaigrette
紅菜頭芝士沙律配香橙醋
- "Korean" Style Kimchi, Seafood & Vermicelli Salad
韓式泡菜海鮮粉絲沙律
- Mesclun Salad Leaves
雜菜沙律 🌿

The above menu will be confirmed 30 days prior to the banquet.

No 10% service charge

For details and reservations, please contact our Catering and Events Office on 2966 1977 or e-mail to banquet.brcc@hkjc.org.hk.

Wedding Lunch Package

Topaz

Condiments 配料

Raisins 提子乾, Grated Parmesan 巴馬臣芝士, Walnuts 合桃,
Croutons 麵包粒, Chopped Onions 洋葱碎, Green and Black Olives 青水欖及黑水欖

Dressings 汁醬

Thousand Island 千島汁, French 法汁, Italian 意大利汁, Caesar 凱撒汁,
Balsamic Vinegar 意大利黑醋汁, Honey Mustard 蜂蜜芥末汁

❧ Soups 湯類 ❧

Crustacean Bisque with Cognac
干邑海鮮濃湯

Pork Shin Soup with Dried Figs, Snow Fungus and Chinese Almonds
南北杏雪耳無花果煲豬腱湯

Freshly Baked Bread Rolls and Portioned Butter
香烘包點配牛油

❧ Carvery 銀車精選 ❧

Roasted US Sirloin of Beef with Red Wine Shallot Sauce and Gravy
燒美國西冷扒配乾蔥紅酒汁及燒汁
&及

Roasted Australian Lamb Leg with Gravy and Rosemary Sauce
烤澳洲羊腿配燒汁及迷迭香草汁

❧ Main Dishes 主菜 ❧

Thai Red Curry with Chicken and Steamed Rice
泰式紅咖哩雞伴香苗

Grilled Lamb Chops with Ratatouille and Garlic Sauce
扒羊扒伴燴什菜配香蒜汁

Wok-fried Scallops & Cuttlefish with Shimeji Mushrooms in Abalone Sauce
鮑汁秀珍菇炒花枝帶子

Wok-fried Australian Beef Cubes with Fresh Mushrooms in "Laoganma" Chilli Sauce
老乾媽鮮菌炒澳洲牛柳粒

Pan-fried Sea Bass Fillet with Braised Cabbage in Chardonnay Sauce
香煎海鱸魚柳伴燴椰菜配白酒汁

Roasted French Duck Breast with Braised Cabbage & Balsamic Sauce
烤法國鴨胸配燴椰菜及意大利黑醋汁

The above menu will be confirmed 30 days prior to the banquet.

No 10% service charge

For details and reservations, please contact our Catering and Events Office on 2966 1977 or e-mail to banquet.brcc@hkjc.org.hk.

Wedding Lunch Package

Topaz

❧ Side Dishes 配菜 ❧

Potato "Dauphinoise"

焗忌廉馬鈴薯

Sautéed Garden Vegetables

西式炒時蔬 🌿

Stir-fried Udon Noodles with Seafood in X.O. Chilli Sauce

X.O. 醬海鮮炒烏冬

Diced Scallop and Abalone Fried Rice

鮑魚帶子粒炒飯

❧ Desserts 甜品 ❧

Opera Cake

歌劇院朱古力餅

Strawberry Trifle

士多啤梨奶油蛋糕

Chestnut Mille-feuille

栗子千層酥

Home-made French Pastries

自家製法式糕點

Orange Mousse with Chocolate Chips

香橙慕絲伴碎朱古力

Green Tea Cake and Mandarin Jelly with Ivory Whipped Ganache

柑橘啫喱朱古力綠茶餅

Sago with Honeydew Melon and Coconut Cream

椰汁蜜瓜西米露

Fresh Fruit Platter

合時鮮果 🌿

Häagen-Dazs Ice Cream

哈根達斯雪糕杯

Freshly Brewed Coffee or Jockey Club's Fine Tea 鮮磨咖啡或香茶

HK\$1,138 per person

Including 2 hours' unlimited serving of soft drinks, orange juice, house beer, house wines

The above menu will be confirmed 30 days prior to the banquet.

No 10% service charge

For details and reservations, please contact our Catering and Events Office on 2966 1977 or e-mail to banquet.brcc@hkjc.org.hk.

Wedding Cocktail Package

Lavender

❧ Cold Hors d'œuvres 冷盤 ❧

Crabmeat with Avocado 蟹肉牛油果
Seared Tuna Fillet with Citrus Dressing 微煎吞拿魚柳伴柑橘
San Daniele Ham with Melon Wedges 西班牙風乾火腿伴蜜瓜
Chilled Gazpacho with Smoked Salmon 西班牙凍湯伴煙三文魚
Seafood Cocktail with Tarragon Dressing 海鮮咯嗲伴香草醬
Goose Liver Terrine Brioche 鵝肝凍批伴牛油麵包

❧ Savoury Hors d'œuvres 熱盤 ❧

Lobster and Onion Quiche 龍蝦洋蔥餡餅
Grilled Beef Tenderloin Skewers with Shiitake Mushrooms 香菇牛柳串標
Slow-Cooked French Chicken Breast with Black Truffle Paste 慢煮法式黃油雞胸伴黑松露醬
Prawn and Mussel Skewers with Champagne Sauce 鮮蝦青口串標配香檳汁
Slow-Roasted Iberico Pork Tenderloin with Herbed Crust 慢烤香草黑豚豬柳
Steamed Shrimp Dumplings (Har Gau) 蝦餃

❧ Sweets 甜品 ❧

Pistachio Crème Brûlée 開心果焦糖燉蛋
Floating Island with Raspberry Sauce 法式蛋白配紅莓醬
Chocolate Mousse with Kirsch Cherries 朱古力慕絲伴酒香櫻桃
Blackcurrant and Vanilla Mousse Cake 黑加侖子雲呢拿慕絲蛋糕
Chocolate Fountain with Fresh Fruits 朱古力噴泉伴鮮果
Coconut and Red Bean Pudding 椰汁紅豆糕

Freshly Brewed Coffee or Jockey Club's Fine Tea 鮮磨咖啡或香茶

HK\$888 per person

Including 2 hours' unlimited serving of soft drinks, orange juice, house beer, house wines

The above menu will be confirmed 30 days prior to the banquet.

No 10% service charge

For details and reservations, please contact our Catering and Events Office on 2966 1977 or e-mail to banquet.brcc@hkjc.org.hk.