

## The Longines Hong Kong International Horse Show 2025

Date: 14<sup>th</sup> February 2025 (Friday)  
Venue: VIP Tables on VIP Riser A & B  
Time: 18:00-22:00

### Set Dinner Menu

Amuse Bouche  
精緻小點

\* \* \*

Poached Maine lobster  
French Nantua Butter、Edamame、Calamansi  
浸煮緬因龍蝦  
法式小龍蝦油汁、枝豆、四季橘

\* \* \*

Roasted Wagyu、Wild Morels Béarnaise  
Roasted Tomato、Potatoes  
烤和牛肉、野生羊肚菌蛋黃醬  
烤番茄、馬鈴薯

\* \* \*

Almond & Strawberry Panna Cotta  
Light Yuzu Crème, Blood Orange Jello  
杏香草莓奶凍  
柚子忌廉、血橙果凍

\* \* \*

Coffee or Tea  
咖啡或茶

Petits Fours  
法式小甜點

**Including (2) Bottles of Red Wine and (2) Bottles of White Wine for Each Table**

Red Wine: Château d'Aqueria Lirac Rouge 2022

White Wine: Mâcon-Villages Gilles Gelin 2022

## The Longines Hong Kong International Horse Show 2025

**Date:** 15<sup>th</sup> February 2025 (Saturday)

**Venue:** VIP Tables on VIP Riser A & B

**Time:** 18:00-22:00

### Set Dinner Menu

Amuse Bouche

精緻小點

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**Home Light Smoked Scottish Highland Salmon**

**Horseradish Herbs Cream, Red Beetroot**

自家輕燻蘇格蘭高地三文魚

香草辣根汁、紅甜菜根

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**Home-aged Certificate Angus Beef**

**Green Peppercorn 、Watercress**

自家熟成安格斯證書牛肉

青胡椒、西洋菜沙律

\* \* \*

**Manjari Chocolate Crème**

**Black Pepper Strawberry Confit with Almond Biscuit**

朱古力奶凍、黑胡椒草莓燴、杏仁餅乾

\* \* \*

Coffee or Tea

咖啡或茶

Petits Fours

法式小甜點

**Including (2) Bottles of Red Wine and (2) Bottles of White Wine for Each Table**

**Red Wine: Château d'Aqueria Lirac Rouge 2022**

**White Wine: Mâcon-Villages Gilles Gelin 2022**

## The Longines Hong Kong International Horse Show 2025

Date: 16<sup>th</sup> February 2025 (Sunday)

Venue: VIP Tables on VIP Riser A & B

Time: 18:00-22:00

### Set Dinner Menu

Amuse Bouche

精緻小點

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Stuffed Crab Shell Salad with Herb Mayon

Caviar、Hydroponic Greens、Crisps

釀蟹殼沙律

黑魚子、水耕蔬菜、脆片

\* \* \*

Poached Seared Wagyu Beef with Bouillon

Konjac、Crosne、Tenderstem Broccoli

清湯浸煮燒灼和牛

蒟蒻、甘露子、長莖西蘭菜

\* \* \*

Cherry Delights

with Vanilla Biscuits、Passion Fruit Coulis

櫻桃甜品醬

香草餅乾、百香果醬

\* \* \*

Coffee or Tea

咖啡或茶

Petits Fours

法式小甜點

**Including (2) Bottles of Red Wine and (2) Bottles of White Wine for Each Table**

Red Wine: Château d'Aqueria Lirac Rouge 2022

White Wine: Mâcon-Villages Gilles Gelin 2022