

The Longines Hong Kong International Horse Show 2025

Date: 15th February 2025 (Saturday)

Venue: VIP Tables on VIP Riser A & B

Time: 12:00-16:00

Set Lunch Menu

Amuse Bouche

精緻小點

* * *

Seared Sustainable Tri-pepper Hamachi Ceviche & Tofu Miso Jus

香煎三式椒油甘魚、豆腐味噌汁

* * *

Duck³

Roasted Spanish Duck Breast Sichuan Peppercorn Hoisin Sauce

Duck Pâté with Chocolate-Coated Macadamia Nuts、Duck Confit Wonton

鴨子³

西班牙鴨胸四川花椒海鮮醬、鴨肝醬朱古力、油封鴨腿雲吞

* * *

Pistachio & Citrus Curd Tart

Limoncello、Raspberry Sorbet

開心果柑橘餡餅，檸檬酒汁、覆盆子雪葩

* * *

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: 16th February 2025 (Sunday)

Venue: VIP Tables on VIP Riser A & B

Time: 12:00-16:00

Set Lunch Menu

Amuse Bouche

精緻小點

* * *

Pan-seared Red Prawns

with Noodles 、Spicy Relish Chervil Dressing

香煎紅蝦、香辣蘿蔔、凍麵、香葉芹菜汁

* * *

Roasted Stuffed Free Range Chicken Breast with Wild Mushroom,

Roasted Green Asparagus 、Myoga Salad

烤焗野菇釀雞胸、燒青蘆筍、薑沙律

* * *

Trio Chocolate Mousse 、Hazelnut Biscuits

with Light Red Fruit Yoghurt Crème

朱克力三重奏、榛果餅、紅漿果酸奶

* * *

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