

The Longines Hong Kong International Horse Show

Date: 30th January 2026 (Friday)

Venue: VIP Riser at Hall 3&6

Kids Dinner Menu 菜譜

Seared Salmon with Low-carbon Romaine Heart Salad

煎三文魚羅馬生菜沙律

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Roasted Spanish Organic Free-range Poussin

with Gorgonzola Morel Orzo

烤西班牙有機走地黃油春雞

羊肚菌芝士燴意式粉麵米

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Marinated Cherry Sable Breton with Milk Ice-cream

醃制櫻桃、布列塔尼法國牛油酥餅、牛奶雪糕

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Hot Chocolate Milk

熱朱古力奶

Vanilla Cookies

香草牛油曲奇

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Dinner Menu 菜譜

Wild Catch Scallops

Basil, Strawberries Balsamic, Awabi Liver Crème, NUVA XO Sauce

煮野生扇貝

羅勒、草莓香醋、鮑魚肝醬汁、湮 XO 醬

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Water-aged Certified Angus Beef

Wild Morels Béarnaise, Roasted Tomato, Potatoes

水熟成安格斯認證牛肉

野生羊肚菌蛋黃醬、烤番茄、馬鈴薯

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Marinated Cherry Sable Breton with Milk Ice-cream

醃制櫻桃、布列塔尼法國牛油酥餅、牛奶雪糕

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Coffee or Tea

咖啡或茶

Including 2 bottles of Red Wine, 2 bottles of White Wine, 2 bottles of Sparkling Water and 2 bottles of Mineral Water For Each VIP Table (maximum 8 persons)

Alternative of Main Course 主菜替代菜譜 (non-beef guest)

[FOR KID AND ADULT MENU ONLY]

Grilled Fillet of Aquaculture Fish Fillet
煎本地水產養殖魚柳

or 或

Roasted Spanish Organic Free-range Poussin
烤西班牙有機走地黃油春雞

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Vegetarian Dinner Menu 素菜譜

Low-Carbon Romaine Heart Salad with Minced Vegan Meat

素肉末低碳羅馬生菜沙律

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Based Gorgonzola Orzo

with Roasted Butternut Squash, Pine Nut, Morel

南瓜松子羊肚菌芝士燴意式粉麵米

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Marinated Cherry Sable Breton with Milk Ice-cream

醃制櫻桃、布列塔尼法國牛油酥餅、牛奶雪糕

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Coffee or Tea

咖啡或茶