

The Longines Hong Kong International Horse Show

Date: 31st January 2026 (Saturday)

Venue: VIP Riser at Hall 3&6

Kids Dinner Menu 菜譜

Vannamei Shrimps Salad

with Avocado, Citrus, White Corn

南美白對蝦柑橘牛油果白玉粟米沙律

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Roasted Spanish Free Range Chicken Roulade

with Braised Rice with Seaweed Powder, Yunnan Fresh Chanterelle and Asparagus

焗釀走地雞胸、雲南鮮雞油菌蘆筍紫菜燴飯

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Layered Light Mascarpone Cream with Espresso Granita

千層意式軟芝士、咖啡冰沙

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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

Himalayan Cold Smoked Trout
Avocado, Fennel and Apple, Crab Creme, Ikura
喜馬拉雅山冷燻鱒魚
牛油果、茴香蘋果、螃蟹醬、醬油漬魚籽

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Australia Certified Black Angus Beef
Green Peppercorn, Baby Watercress
澳洲認證黑安格斯牛肉
青胡椒、西洋菜沙律

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Layered Light Mascarpone Cream with Espresso Granita
千層意式軟芝士、咖啡冰沙

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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

Avocado Citrus, White Corn Salad with Prunes and Mustard

柑橘牛油果白玉粟米沙律、芥末梅乾醬

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Braised Rice with Seaweed Powder

Yunnan Fresh Chanterelle and Green Asparagus

紫菜燴飯、雲南鮮雞油菌、蘆筍

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Layered Light Mascarpone Cream with Espresso Granita

千層意式軟芝士、咖啡冰沙

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Coffee or Tea

咖啡或茶