

The Longines Hong Kong International Horse Show

Date: 1st February 2026 (Sunday)

Venue: VIP Riser at Hall 3&6

Kids Dinner Menu 菜譜

Slow-cooked Veal Carpaccio

Crispy Aubergine Mille Feuille with Polenta, Tomato and Cheese

慢煮牛仔肉薄片脆茄子玉米番茄芝士千層

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Grilled Sustainable Scallops

with Arborio Risotto with Yunnan Cheese and Barley Pearl

可持續扇貝雲南芝士大麥珍珠燴飯

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Fromage Blanc Semifreddo with Forest Berries Compote

芝士奶凍、森林莓果

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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

Seared Maine Lobster

French Nantua Butter, Edamame, Samphire, Kabosu

煎煮緬因龍蝦

法式小龍蝦油汁、枝豆、海蘆筍、酸橙

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Poached Australian Wagyu Beef with Bouillon

Konjac, Crosne, Mushroom, Tenderstem Broccoli, NUVA Chilli Oil

清湯浸煮澳洲和牛

蒟蒻、甘露子、香菇、長莖西蘭花菜、湮辣椒油

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Fromage Blanc Semifreddo with Forest Berries Compote

芝士奶凍、森林莓果

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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

The Longines Hong Kong International Horse Show 2025

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Venue: VIP Riser at Hall 3&6

Vegetarian Dinner Menu 素菜譜

Crispy Aubergine Mille Feuille with Polenta, Tomato and Mozzarella
脆茄子玉米番茄水牛芝士千層

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Braised Arborio Risotto with Yunnan Cheese, Barley Pearl and Black Truffle
雲南芝士燴飯、大麥珍珠、黑松露

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Fromage Blanc Semifreddo with Forest Berries Compote
芝士奶凍、森林莓果

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Coffee or Tea
咖啡或茶