

The Longines Hong Kong International Horse Show

Date: 1st February 2026 (Sunday)

Venue: VIP Riser at Hall 3&6

Kids Lunch 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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Baked Chocolate Tartlets with Iced Banana Bonbons

焗朱古力撻、香蕉夾心

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Hot Chocolate Milk

熱朱古力奶

Vanilla Cookies

香草牛油曲奇

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Lunch Menu 菜譜

Smoked Tri-pepper Omega 3 Fish Ceviche
Artichoke, Yuzu Kosho Aioli, Finger Lime, Pearls
燻製三式胡椒奧米加三魚
雅枝竹、柚子胡椒醬、手指青檸、魚籽

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Sous-vide Spanish Duck Breast
Fruit & Turmeric, Sichuan Duck Pâté, Barley Pearl and Celeriac Choucroute
低溫烹調西班牙鴨胸
鮮果薑黃、花椒鴨肝、大麥珍珠芹菜根酸菜

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Baked Chocolate Tartlets with Iced Banana Bonbons
焗朱古力撻、香蕉夾心

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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

[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 Lunch 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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Baked Chocolate Tartlets with Iced Banana Bonbons
焗朱古力撻、香蕉夾心

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Coffee or Tea
咖啡或茶