

2026 CHINESE DINNER MENU

Available at Hong Kong Academy of Medicine Jockey Club Building

(Effective from 1 April 2026 till 30 September 2026)

胡麻醬鮑魚沙律

Abalone and Assorted Vegetables with Roasted Sesame Dressing

蜜豆榆耳炒玉帶花姿片

Sautéed Scallop, Sliced Cuttlefish and Elm Ear Mushroom with Sugar Snap Peas

花膠蟹肉海皇羹

Braised Assorted Seafood Soup with Fish Maw and Crab Meat

碧綠金錢燴鵝掌

Braised Goose Web with Mushroom and Vegetables

風沙黃金雞

Deep-fried Crispy Chicken with Garlic (*)

清蒸沙巴花尾斑

Steamed Sabah Grouper with Spring Onion and Soy Sauce

蟹籽乾貝蛋白炒飯

Fried Rice with Conpoy and Egg White with Crab Roe

雙色甜點

Twins Dessert Platter (v)

季節鮮果碟

Seasonal Fruit Platter (v)

席間飲品包括汽水、橙汁、中國茶

Soft drinks, orange juice, and Chinese tea will be served during the dinner.

供十位享用

for 10 persons

HK\$9,880 per table

- (*) chef's recommendation (v) vegetarian menu

- Menu prepared by the catering service provider.

- Menu price and content will be subject to review, if number of attendance changes significantly, and / or the event or event date is altered.

- Final confirmation of the above menu will be made one month prior to the event due to the seasonal ingredients.

- If you or any of your guests have special dietary requests, food allergies, preference or requirement for a particular diet, please let our Event Team know. We will be happy to suggest alternative items for your menu or discuss with our catering staff to see how best to accommodate your needs.

Hong Kong Academy of Medicine Jockey Club Building

99 Wong Chuk Hang Road, Aberdeen, Hong Kong

Tel: 2871 8787 Fax: 2871 8898 Email: eventteam@hkam.org.hk

2026 CHINESE DINNER MENU

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豉油皇焗虎蝦伴琥珀合桃

Pan-fried Prawns with Soy Sauce and Amber Walnuts

蠔皇花菇原隻鮑魚扒時蔬

Braised Whole Abalone with Mushroom and Seasonal Vegetables in Oyster Sauce

花膠響螺燉雞湯

Double-Boiled Chicken Soup with Sea Whelk and Fish Maw

黑松露蘆筍象拔蚌炒玉帶

Sautéed Geoduck Clam and Scallop with Asparagus in Black Truffle Sauce

瑤柱貴妃雞

Poached Chicken with Conpoy

頭抽蒸沙巴龍躉

Steamed Sabah Grouper with Spring Onion and Soy Sauce

松仁櫻花蝦黑豚炒香苗

Fried Rice with Sliced Black Pork and Sakura Shrimps with Pine Nut

雙色甜點

Twins Dessert Platter (v)

季節鮮果碟

Seasonal Fruit Platter (v)

席間飲品包括汽水、橙汁、中國茶

Soft drinks, orange juice, and Chinese tea will be served during the dinner.

供十位享用

for 10 persons

HK\$9,990 per table

- (v) vegetarian menu

- Menu prepared by the catering service provider.

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2026 WESTERN LUNCH MENU

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Menu

Avocado and Pink Grapefruit Salad
with Shrimps and Bell Pepper Salsa

**

Chicken Consommé

**

Grilled Spring Chicken with Mushroom Thyme Sauce
served with French Long Bean and Grilled Cherry Tomato

OR

Roasted Breast of Duck with Wild Rice and Burgundy Sauce
served with French Long Bean and Grilled Cherry Tomato

OR

Roasted Pork Tomahawk Steak with Apple Chutney
served with Seasonal Vegetables

OR

Pan-fried Halibut Fillet in Herbs Cream Sauce
served with Grilled Assorted Zucchini

**

Fresh Fruit Platter

**

Coffee or Tea

4-course - Full Set: HK\$666 per person

3-course - Entrée, Main Course, Dessert: \$605 per person

3-course - Soup, Main Course, Dessert: \$565 per person

(Minimum order: 10 persons)

Main Course Selections:

For 10–20 persons: Please select one main course.

For 21 persons or above: Please select two main courses. Dishes will be served on a half-and-half basis.

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2026 WESTERN DINNER MENU

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Menu A

Smoked Salmon, Fennel and Citrus Salad

**

Italian White Bean and Spinach Soup

**

Roasted Bresse Chicken

Asparagus and Polenta with Mushroom Sauce

OR

Pan-fried Snapper

Mediterranean Beans and Cherry Tomatoes with Rosemary Oil

OR

Roasted Beef Tenderloin with Red Wine Sauce

served with Grilled Leeks and Baby Eggplant

OR

Roasted Duck Breast with Beetroots Purée in Black Garlic Sauce

served with Assorted Root Vegetables

**

Strawberry Sponge Cake with Mixed Berries

**

Coffee or Tea

HK\$800 per person

(Minimum order: 10 persons)

Vegetarian Menu A

Avocado and Fennel Salad with Citrus

**

Assorted Vegetables Soup

**

Mushroom Wellington with Rosemary and Pecans

**

Mixed Berries Platter

**

Coffee or Tea

HK\$800 per person

(Minimum order: 10 persons)

Main Course Selections:

For 10–20 persons: Please select one main course.

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Menu B

Caesar Salad with Prawns and Crispy Prosciutto

**

Lobster Bisque

**

Pan-fried A5 Wagyu Beef Rib Eye

Celery Root Purée and Morels

served with New Potatoes and Grilled Vegetables

OR

Baked Cod with Lemon and Garlic

served with New Potatoes and Grilled Vegetables

**

Strawberry Opera with Pistachio

**

Fresh Brewed Coffee or Tea

HK\$1,080 per person

(Minimum order: 10 persons)

Main Course Selections:

For 10–20 persons: Please select one main course.

For 21 persons or above: Please select two main courses. Dishes will be served on a half-and-half basis.

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2026 MEETING PACKAGE MENU

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Morning Coffee Break (Serving duration: 15 - 25 minutes)

Tuna and Cucumber Salad Whole Wheat Sandwich
Steamed Assorted Mushroom Dumplings (v)
Coffee, English Tea, Lemon Tea and Distilled Water

吞拿魚青瓜沙律全麥三文治
乾蒸野菌粉果
咖啡、紅茶、檸檬茶及蒸餾水

Afternoon Tea Break (Serving duration: 15 - 25 minutes)

Mini Apple Crumble (v)
Assorted Sponge Cakes (v)
Coffee, English Tea, Lemon Tea and Distilled Water

迷你蘋果金寶
雜錦海綿蛋糕
咖啡、紅茶、檸檬茶及蒸餾水

Lunch Buffet (Serving duration: 60 - 75 minutes)

Starters

Roasted Chicken and Potato Salad
Pear and Beetroot Salad (v)
Italian Lettuce, Pineapple, Sweet Corn (v)
Cucumber, Cherry Tomatoes (v)
served with Sesame Dressing & Basic Vinaigrette

燒雞薯仔沙律
香梨紅菜頭沙律
意大利生菜、菠蘿、粟米
青瓜、車厘茄
芝麻汁、油醋汁

Soup

Minestrone (v)
served with Baguettes, Rolls & Whole Wheat Bread & Butter

意大利雜菜湯
配法式麵包、餐包、麥包及牛油

Hot Dishes

Pan-fried Fish Fillet with Spinach and Chickpeas in Cream Sauce
Roasted Chicken Breast and Root Vegetables with Thyme
Baked Pork Chop with Peaches
Fried Rice with Vegan Chicken in Mushroom Paste
Penne Bolognese

煎魚柳配菠菜鷹嘴豆配忌廉汁
百里香燒雞胸配根莖蔬菜
蜜桃焗豬扒
香菇醬素雞炒飯 (v)
肉醬長通粉

Dessert

Assorted Cheesecakes (v)
Fresh Fruit Platter (v)

雜錦芝士蛋糕
鮮果碟

Beverages

Coffee, English Tea, Lemon Tea, Soft Drinks,
Soda Water, Orange Juice and Distilled Water

咖啡、紅茶、檸檬茶、汽水、
梳打水、橙汁及蒸餾水

HK\$670 per person
Minimum order: 40 persons

- (v) vegetarian menu

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2026 BBQ BUFFET MENU

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STARTERS

Assorted Cold Cuts Platter
Roasted Beef Pasta Salad with Honey Mustard Dressing
Salad Bar: Kale, Red Cabbage, Cherry Tomatoes, Cucumber, Sweet Bell Peppers (v)
served with Balsamic Vinaigrette and Sesame Dressing

CHEESE BOARD PLATTER

Blue Cheese, Cheddar Cheese, Goat Cheese, Manchego Cheese
Condiments: Crackers, Dried Apricots, Cornichon Pickles, Sun-dried Tomatoes and
Marinated Olives

SOUP

Clam Chowder
served with Sliced Bread, Extra Virgin Olive Oil and Balsamic Vinegar (v)

FROM THE GRILL

King Prawns with Garlic
Scallops with XO Paste
Roasted Rack of Lamb with Rosemary
Cod with Butter and Lemon
Mussel with Garlic and Chili
Beef Short Ribs with Sea Salt and Black Pepper
Chicken Wings with Sesame and Honey
Sweet Corn, Pumpkin, Eggplant, Pineapple, Zucchini, Portobello Mushroom (v)
served with Black Pepper Sauce, Gravy Sauce

SIGNATURE DISH

Peking Duck with Plum Sauce
served with Steamed Bun, Cucumber and Young Leek

HOT DISHES

Baked Pork with Fried Rice
Penne with Assorted Vegetables in Tomato Sauce (v)
Poached Seasonal Vegetables in Broth (v)

DESSERTS

Earl Grey Tea Mousse Cake (v)
Assorted Cream Cakes (v)
Fresh Fruit Platter (v)

BEVERAGES

Freshly Brewed Coffee, English Tea, Lemon Tea, Chinese Tea,
Chilled Orange Juice, Soft Drinks and Water

Adult: HK\$658 per person
Child (Ages: 3-11): HK\$430 per person
(Minimum order: 40 persons / Maximum order: 80 persons)
Serving duration: 2 hours

- (v) vegetarian menu

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