

Hong Kong Academy of Medicine 99 Wong Chuk Hang Road, Aberdeen, Hong Kong

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

(Valid from 1 April to 30 September 2024)

2024 CHINESE DINNER MENU

黑毛豬桂花蜜叉燒配醉香醬蹄(位上)

Barbecued Iberico Pork in Osmanthus Honey & Marinated Sliced Pork Knuckle

百花松葉蟹鉗多士

Deep-fried Japanese Snow Crab Claw Stuffed with Minced Shrimps on Toast

電瓜響螺瑤柱雞湯

Boiled Melon Soup with Sea Whelk and Conpoy

翡翠羊肚白靈菇

Braised Morel and White Ferula Mushroom with Seasonal Vegetables (v)

清蒸海雙斑

Steamed Spotted Garoupa in Soy Sauce

香草燒雞

Roasted Chicken with Herb

飛魚籽玉帶蛋白炒香苗

Fried Rice with Scallops, Egg White and Crab Roe

建陆坛中

Chinese Petit Fours (v)

季節鮮果碟

Seasonal Fruit Platter (v)

席間飲品包括汽水、橙汁、中國茶

Non-alcoholic beverages include soft drinks, orange juice and Chinese tea will be served during the dinner.

供十位享用

for 10 persons

HK\$9,100 per table

- 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. amipppoww.mawwitww



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2024 CHINESE DINNER MENU

蠔皇原隻鮑魚伴海蜇 Braised Abalone with Jellyfish

XO 醬露筍金銀玉帶

Sautéed Scallops with XO Sauce and Deep-fried Scallops

姬松茸燉鱈魚花膠湯

Double-boiled Fish Maw Soup with Agaricus Mushrooms

紅藕六秀蔬 (小唐菜、蓮藕、黃木耳、百合、白果及甘筍)

Sautéed Shanghai Cabbage, Lotus Roots, Yellow Fungus, Lily Bulbs, Gingko Nuts and Carrot (v)

蒜花脆皮雞

Deep-fried Chicken with Crispy Garlic

頭抽沙巴花尾斑

Steamed Sabah Grouper in Soy Sauce

龍蝦湯蟹肉燴伊麵

Braised E-fu Noodles with Crab Meat in Lobster Bisque

冰花蘆薈燉雪耳

Sweetened Double-boiled Aloe and White Fungus Soup (v)

裡抵定中

Chinese Petit Fours (v)

席間飲品包括汽水、橙汁、中國茶

Non-alcoholic beverages include soft drinks, orange juice and Chinese tea will be served during the dinner.

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for 10 persons

HK\$9,100 per table

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Email: eventteam@hkam.org.hk

(Valid from 1 April to 30 September 2024)

2024 WESTERN DINNER MENU

Regular Menu

Grilled Shrimps Salad with Roasted Beets and Grapefruit Salsa

**

Fresh Mint and Spring Pea Crème Fraiche Soup

**

Grilled Haddock with Lemon and Almond Salsa Verde served with Roasted Carrots topped with Pistachios and Sesame seeds

Black Forest Cake with Chocolate Flakes and Fresh Fruit

Coffee or Tea

Vegetarian Menu

Grilled Asparagus with Roasted Beets and Grapefruit Salsa

**

Fresh Mint and Spring Pea Crème Fraiche Soup

**

Walnut and Mushroom Wellington with Caramelized Onion

Black Forest Cake with Chocolate Flakes and Fresh Fruit

Coffee or Tea

HK\$700 per person Minimum order: 10 persons

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2024 WESTERN DINNER MENU

Regular Menu

Prosciutto di Parma Salad with Figs and Blue Cheese

**

Shrimp Bisque with Cognac

**

Oven-baked Filet Mignon with Morel and Sherry Wine Sauce served with Roasted Cauliflower and Mashed Sweet Potato

**

Lemon Meringue Pie with Berries

**

Coffee or Tea

Vegetarian Menu

Cauliflower, Potatoes and Chestnut Tart and Figs and Blue Cheese

Creamy Winter Vegetables Chowder with Lemon & Crispy Cabbage

Wild Rice, Mushrooms and Raisins stuffed Acorn Squash served with Grilled Carrots with Crispy Quinoa and Breadcrumbs

Lemon Meringue Pie with Berries

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Coffee or Tea

HK\$750 per person Minimum order: 10 persons

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(Valid until 31 March 2025)

2024 MEETING PACKAGE

Morning Coffee Break

Ham and Cheese Croissant 芝士火腿牛角包

Raisin Scones with Cheese Cream and Jam 提子士乾包配忌廉芝士及果占

Coffee, English Tea with Lemon and Distilled Water 咖啡、檸檬茶及蒸餾水

Afternoon Tea Break

Mini Assorted Muffins (v) 迷你丹麥酥

Mini Curry Beef Pastries 迷你咖喱牛肉酥皮卷

Coffee, English Tea with Lemon and Distilled Water 咖啡、檸檬茶及蒸餾水

Lunch Buffet

Starters

Assorted Cold Cut Platter 雜錦凍肉拼盤 Roasted Chicken and Potato Salad 燒雞薯仔沙律

Cherry Tomato, Sweet Corn, Lettuce (v) 車厘茄、粟米、生菜

香草醬、油醋汁 Green Cilantro Dressing & Basic Vinaigrette

Soup

Creamy Roasted Cauliflower Soup (v)

served with Baguettes, Roll and Whole Wheat Bread & Butter

烤椰菜花忌廉湯

芝士蒜焗青口

肉醬意粉

米湯浸雜菜

配法式麵包、麵包仔、麥包及牛油

脆炸羅菲魚柳配刁草乳酪醬

Hot Dishes

Pan-fried Pork Chop with Tomato Sauce in Italian Style

Baked Mussels with Cheese and Garlic

Deep-fried Tilapia Fillet with Dill Yogurt Sauce

Spaghetti Bolognaise

Poached Assorted Vegetables in Rice Soup (v)

Steamed Rice (v)

Dessert

Cappuccino Pudding (v)

New York Cheesecake (v)

Beverages

Coffee, English Tea with Lemon, Soda Water, Orange Juice and

Distilled Water

絲苗 咖啡布甸

意式茄醬香煎豬柳

紐約芝士蛋糕

咖啡、檸檬茶、梳打水、橙汁、蒸

餾水

HK\$610 per person Minimum order: 40 persons

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2024 COFFEE BREAKS

Serving duration: 15 - 30 minutes

Beverage only (minimum order: 20 persons)

Per person

Hot Coffee, English Tea with Lemon and Distilled Water

HK\$62

Hot Coffee, English Tea with Lemon, Chilled Sparkling Water,

HK\$77

Soft Drinks, Orange Juice and Distilled Water

Tailor your own Coffee Break by choosing from the selection below:

Basic	Additional Charge
(minimum order: 20 persons)	Per person
Honey Cake	HK\$30
Mini Croissant	HK\$35

Regular	Additional Charge
(minimum order: 20 persons)	Per person
Any ONE of the following selections	HK\$42
Any TWO of the following selections	HK\$50
Tuna Finger Sandwich	
Mini Blueberry Muffin	
Steamed BBQ Pork Bun	
Pineapple Danish	



In addition to the above choices, you may upgrade the Coffee Break with more varieties by choosing from the selection below:

Business	Additional	
(minimum order: 30	Charge	
persons)	Per person	
Any ONE of the following selections		
	HK\$57	
Any TWO of the following selections HK\$77		
Open-faced Shrimps Salad Sandwich		
Deep-fried Fish Finger with Cheese Sauce		
Mini Curry Beef Pastry Roll		
Osmanthus and White Fungus Pudding		

Deluxe	Additional	
(minimum order: 50	Charge	
persons)	Per person	
Any ONE of the following selections HK\$68		
Any TWO of the following selections HK\$88		
Steamed Shrimp and Vegetable Dumpling		
Mini Spinach and Mushroom Tart		
Open-faced Smoked Salmon and Cheese		
Sandwich		
Shrimp Cutlet with Sweet Chilli Mayonnaise		
Mini Brownie		
Fresh Fruit Cubes		

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2024 BBQ BUFFET MENU

(Serving duration: 2 hours)

STARTERS

Prosciutto di Parma Salame Finocchiona

Salad Bar: Spinach, Beetroot, Cherry Tomato, Cucumber, Red Onion, Roasted Almond (v) served with Cider Vinegar and Honey Dressings, Lemon Poppy Seed Dressing and Sesame Dressings

CHEESE BOARD PLATTER

Blue Cheese, Cheddar Cheese, Goat Cheese, Manchego Cheese Condiments: Crackers, Dried Apricot, Cornichon Pickles, Sun-dried Tomato and Marinated Olive

SOUP

Assorted Vegetables Soup (v) served with Sliced Bread, Jam and Butter (v)

FROM THE GRILL

King Prawn with Garlic
Scallop with XO Paste
Roasted Rack of Lamb with Mint Jelly
Garoupa with Butter and Lemon Papillotes
Oyster on Half Shell with Garlic and Onion
Ox Tongue with Sea Salt and Black Pepper
Chicken Wing with Lemongrass

Fresh Sweet Corn, Pumpkin, Eggplant, Pineapple, Zucchini, Portobello Mushroom (v) served with Black Pepper Sauce, Gravy Sauce

FROM THE WAGON

Whole Roasted Pig

HOT DISHES

Curry Chicken with Steamed Rice and Roti Spaghetti with Wild Mushroom in Pesto (v) Poached Seasonal Vegetables in Broth (v)

DESSERTS

Strawberry Mousse Cake (v) Fresh Fruit Cream Cake (v) Fresh Fruit Cubes (v)

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BEVERAGES

Fresh Brewed Coffee, English Tea with Lemon, Chinese Tea, Chilled Orange Juice, Soft Drinks, Fruit Tea and Water

Adult: HK\$595 per person Child (Ages: 3-11): HK\$396 per person (Minimum order: 40 persons, Maximum order: 80 persons)

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BBQ BUFFET

Booking Form

To: Event Team

Email: eventteam@hkam.org.hk

Terms and Conditions:

- · Advance booking is required.
- Barbecue food cannot be brought into the indoor areas of the Academy Lounge except VIP Room and Banquet Room 1-2.
- No outside food or beverages can be brought into the Academy Lounge for consumption.
- The Academy Lounge will be closed when typhoon signal No. 8 (or above) is hoisted or the Black Rainstorm warning is in force. When typhoon is leaving Hong Kong and signal No. 3 or lower is hoisted or when the Black Rainstorm warning is cancelled:
 - Before 2:00pm, the Academy Lounge will resume normal operation two hours after such announcement is made by the Hong Kong Observatory
 - At or after 2:00pm, the Academy Lounge will not open on the same day.
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