

## Jockey Club Beas River Lodge Breakfast Menu

Free Breakfast		Paid Breakfast (with a minimum booking of 20 people)	
No.1	No.2	Set A	Set B
Assorted Cereal and Soy Milk (Individually Packaged)	Instant Cup Noodles	Fish Fillet Congee & Soy Sauce Stir-fried Noodles (\$40 per person)	
Chinese Bakery Bread Coffee and Tea		Century Egg and Pork Congee & Stir-fried Rice Noodles (\$40 per person)	

## Jockey Club Beas River Lodge Menu

Select FIVE dishes from Below menu, rice, soup, fruit, tea, coffee included. Minimum order 10 person

Pork		Siu Mei		Chicken		Vegetables			
A1	Sweet & Sour Pork	C1	Barbecued Pork	G1	Dong Jiang Baked Chicken in salt	F1	Braised Mushroom with Seasonal Vegetable		
A2	Sauté Pork in Hot Sauce	C2	Roast Duck	G2	Fried Chicken with Celery	F2	Bean Starch Noodles with Dried Sea Shrimp and Peking Cabbage		
A3	Peking Spareribs	C3	Crispy Pork Brisket	G3	Fried Chicken with Seasonal Vegetables	F3	Hairy Gourd Vermicelli and Dried Shrimps		
A4	Fired pork with Pepper Sauce	C4	Poached Chicken	G4	Stir-fried Chicken Fillets with Onions and Spring Onions	F4	Stir-fried Vegetables with Oyster Sauce		
A5	Pork with Vegetables	Beef		G5	Steamed Chicken with Cloud Ears and Lily Buds	F5	Brasied Eggplant and Minced Meat with Jia Wei Sauce		
A6	Pork with Miso Sauce and Beans	D1 Stir-fried Beef with Vegetable D2 Sliced Beef with Black Bean Sauce & Fresh Peppers D3 Stir-fried Beef with Marinated Ginger in Pineapple D4 Stired-fried Beef and Chinese Broccoli in Satay Sauce D5 Shredded Beef with Pepper D6 Slices of Fillet Beef & Preserved Vegetables D7 Braised Beef Brisket D8 Braised Beef Brisket with Bean Curd Sticks D9 Beef Tripe with Black Bean D10 Beef Tripe with Pickled Vegetables D11 Curry Beef with Potatoes		G6	Steamed Chicken with Chinese Sausage and Mushrooms	F6	Stir-Fired Romaine Lettuce with Fried Dace and Black Bean		
A7	Fired Pork with Green Bean Sprout			G7	Chicken Wings with Mushroom Sauce	F7	Stir-Fried Green Beans with Minced Meat		
A8	Steamed Pork Ribs with Plums Sauce			G8	Marinated Chicken Wings	Vegetables (Meat Free)			
A9	Steamed Pork with Black Bean Sauce			G9	Sweet & Sour Chicken	V1	Stir-fried Broccoli with Garlic		
A10	Brasied Pork Ribs with Hairy Gourd			G10	Curry Chicken with Potatoes	V2	Stir-fried Leaf Mustard with Garlic		
A11	Stewed Spare Ribs and Bitter Melon with Black Bean Sauce			G11	Steamed Chicken with Cordyceps Flowers	V3	Stir-fried Ganges Amaranth with Garlic		
A12	Braised Pork Knuckles with Lotus Root and Red Fermented Sauce			G12	Steamed Chicken with Bean Curd and Bean Sauce	V4	Stir-fried Vegetables with Garlic		
A13	Bean Cary-Peel and Tofu with Braised Pork Brisket			G13	Chicken with Scallions and Black Beans Sauce	V5	Stir-fried Vegetables with Bean Curd Sticks		
A14	Winter Melon and Roast Pork Casserole			Seafood		Bean Curd (Meat Free)		V6	Hairy Gourd Vermicelli
A15	Braised Pork Ribs with Radish			H1	Braised Bean Curd with Soy Sauce	V7	Luohan Vegetarian Food		
A16	Pork Chop with Tomato Sauce			H2	Sweet & Sour Bean Curd	V8	Braised Hairy Gourd with Tomato Sauce		
A17	Pork Chop with Onion Sauce	H3	Stir-fried Bean Curd with Spring Onions	V9	Stir-fried Eggplant with Black Bean Sauce				
A18	Pork Chop with Lemongrass	H4	White Gourd and Bean Curd	V10	Stir-fried Eggplant with Spring Onions				
A19	Braised Pork Belly with Lotus Root	H5	Streamed Bean Curd	V11	Fried Wood Ear with Celery				
A20	Steamed Pork Patty with Salted Egg	H6	Sauteed Bean Curd in Szechuan Style	V12	Braised Green Peas and Lotus Root with Garlic and Chili				
A21	Steamed Pork Patty with Preserved Mustard Greens	E1	Braised Bean Curd & Fish Fillet	V13	Stir-fried Celery and Lotus Root with Garlic and Chili				
Fired Egg		E2	Vegetable & Fired Fish	V14	Curry Vegetables with Bean Cary-Peel				
B1 BBQ Pork with scrambled Eggs B2 Fried Shrimps with Eggs B3 Tomato & Scrambled Eggs B4 Barbecue Pork with Tomato and Eggs B5 Egg Foo Young		E3	Squid with Black Bean Sauce & Fresh Peppers	V15	Stir-fried Potato with Garlic				
		E4	Squid with Preserved Vegetables	V16	Stir-fried Sprout and Radish with Green and Red Pepper				
		V17	Eggplant with Garlic Sauce						
		V18	Stir-Fried Seasonal Vegetables with Ginger Sauce						
		V19	Blanched Seasonal Vegetables						

Note 1: In addition to the five selected dishes, if diners request to order additional buffet dishes, there will be an extra charge of HKD 20 for each additional dish per person. For details, please contact our staff.

Note 2: Additional dishes can only be ordered after the initial booking. A maximum of two extra dishes can be ordered per meal and all diners must choose this service.

Note 3: For enquiries, please contact us at 2359 6850.

Note 4: HKGGA reserves the right to make the final decision regarding the above menu. Any changes to the content will not be notified separately.