

Office Catering
Available Monday to Saturday (except public holidays) between 11:30am – 9:00pm

Code	Dim Sum (per piece)	Unit Price	No. of order	Amount
01	Pork and Shrimp Dumpling with Scallop and Conpoy			
02	Scallop and Shrimp Dumpling with Seaweed			
03	Sichuan Seafood Dumpling			
04	Lotus Root and Beetroot Dumpling			
05	Baked Barbecued Pork Bun			
06	Pan-fried Pork Bun with Preserved Vegetables			
07	Deep-fried Pastry filled with Black Pepper Wagyu Beef			
08	Peking Duck Spring Roll			
09	Deep-fried Pork and Dried Shrimp Dumpling			
10	Oven-baked A-la-minute Egg Tart			
11	Baked Pineapple Puff			

Code	Main Dish	Unit Price	No. of order	Amount
12	Barbecued Meats Platter			
13	Honey Glazed Barbecued Pork			
14	Roast Pork Belly with Crackling			
15	Roasted Crispy Fried Chicken with Black Truffle Half Bird			
16	Deep-fried Chicken with Garlic and Crispy Rice Half Bird			
17	Stir-fried Spotted Garoupa Fillets with Asparagus and Fresh Yam in Green Vine Pepper Sauce			
18	Wok-fried Beef with Celtuce, Green Chillis and Scallions in Black Pepper Sauce			
19	Stir-fried Prawns with Sugar Snap Peas, Fresh Lily Bulbs and Preserved Oives			
20	Sautéed Iberico Pork with Fresh Figs in Aged Vinegar Sauce			
21	Sautéed Mock Scallops with Lotus Roots, Chinese Celery, Lily Bulbs, Water Chestnuts and Sugar Snap Peas in Extra Special Mushroom Sauce			
22	Crispy Beancurd Sheet Rolls stuffed with Julienne Vegetables			
23	"Typhoon Shelter" Deep-fried Eggplant with Garlic and Chilli			

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Code	Rice, Noodle, Vegetable and Fruit (Party tray for 6 persons)			order	Amount			
24	Traditional Wok-fried Sliced Beef with Rice Noodles in Soya Sauce							
25	Egg Fried Rice with Crab Meat and Kale in "Tai O" Shrimp Paste							
26	Braised E-Fu Noodles with Shredded Pork and Bean Sprouts in Black Truffle Paste							
27	"Yeung Chow" Fried Rice							
28	Singaporean Fried Vermicelli							
29	Braised E-fu Noodles with Enoki Mushrooms in Extra Special Mushroom Sauce							
30	Sautéed Seasonal Vegetables							
31	Fresh Fruit Platter							
	Total Amount			\$				
Please infor	'm our staff if you have any food allergies and intolerances. 如客人	對任何食物有過敏反應,請通知服務員	•					
	ing this Order Form, I consent to the <u>Privacy Policy</u> (can als	so be found at <u>www.refineryclub</u>	o.com or via t	ne QR cod	e below).			
Fields marke	ed with an asterisk "*" are mandatory fields and must be filled in.							
*Contact Person :		*Contact Number	:					
Membersh (if applicab	nip No. ole) :	□Pick Up / □Delivery# *Date & Time	:					
Delivery A (refer to ren								
Remarks	:							
DISPOSABLE CUTLERY: □NO □YES *PAYMENT: □By Cash □Charge to Members' Account								

Remarks:

Signature :

- 1. Place your orders via e-mail to info@refineryclub.com or through our online Office Catering service at www.refineryclub.com.
- 2. Office Catering service is available Monday to Saturday (except public holidays) from 11:30am to 9:00pm.

Date:

- 3. Orders must be submitted and confirmed at least 24 hours in advance. No change is permitted thereafter.
- 4. Cancellation within 24 hours will require settlement in full.
- 5. #Delivery service is only available for orders over HK\$2,000 within Taikoo Place.
- 6. Other orders are to be collected at The Club's Reception.
- 7. Licenses endorsed by FEHD: Milk Permit No. 0611801834; Non-Bottled Drinks Permit No. 0411801373; Restricted Food Permit No. 0311802056 and Frozen Confections Permit No. 0711802591



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