



GOLD COAST
YACHT & COUNTRY CLUB
黃金海岸鄉村俱樂部·遊艇會

Taste of September 九月推介



大班
TAI PAN

Promotion photos are for reference only 宣傳圖片只供參考



Relish Nostalgic Cantonese Cuisine 舌尖上的懷舊粵菜

Rediscover the essence of time-honoured Cantonese flavours with Tai Pan's "Nostalgic Cantonese Cuisine" menu in September. The older generation will delight in revisiting the tastes of their youth, while younger diners get the rare chance to explore the delights of popular Cantonese cuisine from years gone by. The menu includes such tantalising delicacies as fragrant, softly textured Braised Pomelo Peel with Conpoy and Shrimp Roe, and the Baked Fish Intestines with Egg that is golden crispy outside and rich and tender inside. Make a reservation now to savour these vintage Cantonese specialties that combine exquisite craftsmanship, delicious flavours and fond memories.

今個九月，大班廳將一系列備受歡迎的懷舊粵式美饌重新演繹，讓各位老友重拾昔日風味，也讓年輕朋友感受傳統粵菜的魅力。焦點菜式包括軟滑甘香的蝦籽瑤柱扒柚皮，以及色澤金黃與外酥內嫩的鳳凰焗魚腸等。立即訂座，品嚐這些融合精湛手藝與絕佳心思的懷舊粵菜！

Braised Pomelo Peel with Conpoy and Shrimp Roe
蝦籽瑤柱扒柚皮

\$198

Baked Fish Intestines with Egg
鳳凰焗魚腸

\$188

Fried Scrambled Egg with Crab Meat and Vegetarian Shark's Fin
蟹肉炒桂花素翅

\$188

Simmered Stuffed Bean Curd with Minced Pork and Dried Shrimp
東江釀豆腐

\$178

Pan-fried Toast with Shrimp and Sesame
芝麻蝦多士

\$168

Baked Sago Pudding with Lotus Seed Paste
焗蓮蓉西米布甸

\$78 / Person 每位

20% off on Monday to Friday (excluding public holidays)

10% off on Saturday, Sunday and public holidays

星期一至五(公眾假期除外)享8折優惠

星期六、日及公眾假期享9折優惠

Enquiries or reservation 查詢或訂座: 2404 3282