



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

Tai Pan Taste of April 大班廳四月推介



Promotion photo is for reference only 宣傳圖片只供參考



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Nostalgic Cantonese Classics 懷舊粵菜·經典再現

This April, rediscover the charm of time-honoured Cantonese flavours at Tai Pan. Highlights include Crispy Shrimp Toast, Braised Pomelo Peel with Dried Shrimp Roe and Conpoy, and the signature Baked Fish Intestines with Egg — golden and crisp on the outside, rich and tender within.

Reserve your table now to enjoy these nostalgic Cantonese specialities, where refined craftsmanship intertwines with comforting flavours and cherished memories.

今個四月，大班廳重新演繹多款經典懷舊粵式美饌，焦點菜式包括香脆窩貼大明蝦、蝦籽瑤柱扒柚皮，以及色澤金黃、外酥內嫩的鳳凰焗魚腸等。立即訂座，細味這場融合精湛手藝與傳統風味的粵菜盛宴。

Enquiries or Reservation 查詢或訂座: 2404 3282



Nostalgic Cantonese Classics

懷舊粵菜 · 經典再現

Deep-Fried Duck Fillet with Mashed Taro

芋蓉香酥鴨

HK\$268

Braised Pomelo Peel with Dried Shrimp Roe and Conpoy

蝦籽瑤柱扒柚皮

HK\$208

Baked Fish Intestines with Egg

鳳凰焗魚腸

HK\$198

Deep-Fried Shrimp Toast

窩貼大明蝦

HK\$178

Braised Roasted Pork Belly with Bean Curd and Shrimp Paste in Casserole

大馬站煲

HK\$168

Baked Sago Pudding with Lotus Seed Paste

焗蓮蓉西米布甸

HK\$88 Per Person 每位