



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

Tai Pan Taste of August 大班廳八月推介



Scan for menu
掃描查看菜單

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

The Art of A Symphony of Tea and Culinary Artistry 茶香雅饌·匠心之味

This August, Tai Pan presents a collection of tea-infused creations, with delicate tea aromas bringing a new dimension to every dish. Savour the floral notes of jasmine, the captivating fragrance of osmanthus, the romantic allure of rose, and the subtle charm of baby chrysanthemum buds, artfully paired with succulent seafood and premium meats for a harmonious dining experience.

大班廳八月呈獻一系列茶香佳饌，匠心融入不同茗茶韻味，昇華食材的豐富層次。茉莉花的清雅幽香、桂花的馥郁芬芳、玫瑰的迷人花韻，以及胎菊的細膩甘香，與鮮甜海鮮及上乘肉類完美交織，演繹和諧細膩的風味。

Enquiries or Reservations 查詢或訂座: 2404 3282



GOLD COAST
HONG KONG
黃金海岸·香港

Nature. Leisure. Pleasure. 自然·悠然·欣然



SINO HOTELS
信和酒店



A Symphony of Tea and Culinary Artistry

茶香雅饌 · 匠心之味

Applewood-Smoked Tai On Chicken with Tea Essence

蘋果木煙燻茶香泰安雞

HK\$498 Whole 壹隻 | HK\$258 Half 半隻

Simmered Grouper Fillet with Luffa and Jasmine in Rich Broth

茉莉花濃湯勝瓜浸斑片

HK\$318

Steamed Grouper Head and Belly with Chinese Yam and Honeysuckle in Lotus Leaf

金銀花鮮荷葉淮山蒸斑頭腩

HK\$288

Smoked Pig's Feet flavoured with Baby Chrysanthemum Buds and Jinjunmei Tea

金駿眉胎菊茶香滷豬腳

HK\$228

Sautéed Pork Tendon with Sweet Potato and Hawthorn in Rose Tea

玫瑰花山楂甜薯豬板筋

HK\$218

Braised Tamago Tofu with Minced Shrimp flavoured with Longjing and Chamomile

龍井洋甘菊蝦鬆玉子豆腐

HK\$198