



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

TAI PAN
大班廳

A LA CARTE MENU
單點菜譜

SIGNATURE DISHES

大班招牌菜

- | | | |
|--|---------------------|--------------------|
|  Marinated chicken with premium soya sauce topped with tea leave
茶皇豉油雞 | Whole 原隻
Half 半隻 | HK\$338
HK\$188 |
|  Korean-style stewed beef rib with kimchi in spicy sauce
韓式炆原條牛肋骨 | | HK\$288 |
|  Braised crab meat and rice vermicelli with XO sauce in casserole
XO醬生拆蟹肉粉絲煲 | | HK\$188 |
|  Braised fresh pork rib with sweet plum sauce
話梅醬烤鮮排骨 | | HK\$168 |
|  Barbecued pork with osmanthus and honey
桂花蜜汁叉燒 | | HK\$158 |
|  Sweet and sour Kurobuta pork with fresh pineapple
鮮鳳梨咕嚕黑豚肉 | | HK\$158 |

 Chef recommendation 廚師推介

 Vegetarian dish 素食菜

 Spicy 辛辣

Please inform your server of any food related allergies as your well-being and comfort are our greatest concern.
為閣下著想，如閣下對任何食物有過敏反應，請與服務員聯絡。

APPETISER

特色小食

- A choice of combination (Barbecued pork, marinated black fungus in wasabi, beef shank, smoked pork trotter or cucumber with aged vinegar) 三拼 HK\$268
雙拼 HK\$188
明爐燒味拼盤 (叉燒、青芥雲耳仔、牛腩、燻蹄、陳醋小黃瓜)
-  Deep-fried bean curd sheet roll with mushroom and vegetables HK\$108
珍菌蓬菜素鵝
-  Deep-fried bean curd with spicy salt HK\$88
八味豆腐
- Marinated beef shank with five spice HK\$98
五香滷水牛腩
-  Marinated cucumber with aged vinegar and garlic HK\$78
蒜香陳醋手拍小黃瓜

SOUP

湯羹

- Bird's nest soup with crab roe and golden flake per person 每位 HK\$328
金箔蟹皇燴燕窩
-  Braised conpoy, fish maw and shredded chicken broth per pot 例窩 HK\$328
瑤柱花膠雞絲海皇羹 per person 每位 HK\$85
- Double-boiled soup per pot 例窩 HK\$198
足料老火湯 per person 每位 HK\$55
-  Grouper bone, bean curd and seasonal vegetable soup (Choice of mustard green, Chinese cabbage or tomato) per pot 例窩 HK\$198
斑骨時菜豆腐湯 (選擇水東芥菜、鶴藪白菜或鮮茄)
- Sweet corn soup with crab meat and fish maw per pot 例窩 HK\$208
粟米芙蓉蟹肉魚肚羹 per person 每位 HK\$55

 Chef recommendation 廚師推介

 Vegetarian dish 素食菜

 Spicy 辛辣

Please inform your server of any food related allergies as your well-being and comfort are our greatest concern.
為閣下著想，如閣下對任何食物有過敏反應，請與服務員聯絡。

SEAFOOD

海鮮

-  Sautéed Hokkaido scallop with Chinese kale in XO chili sauce HK\$298
XO 醬芥蘭度炒北海道帆立貝
- Sautéed sea cucumber intestine with celery and bell pepper in black truffle sauce HK\$288
黑松露三色椒西芹炒桂花蚌
- Fried grouper fillet with seasonal vegetable HK\$288
油泡碧綠菜遠鮮斑球
- Deep-fried grouper fillet with sweet corn sauce HK\$288
粟米吉列鮮斑塊
-  Braised fresh grouper head and flank with bean curd in casserole HK\$278
紅燒豆腐炆鮮斑頭腩煲
-  Steamed fresh grouper head, flank with mandarin peel and black garlic HK\$278
陳皮黑蒜蒸斑頭腩
-  Wok-fried king prawn with premium soya sauce and fish sauce HK\$268
魚露頭抽煎焗大虎蝦
-  Scrambled eggs with shrimp and fresh tomato HK\$198
鮮茄粒滑蛋蝦球
-  Deep-fried prawn with peach in lemon sauce HK\$198
西檸蜜桃明蝦球

 Chef recommendation 廚師推介

 Vegetarian dish 素食菜

 Spicy 辛辣

Please inform your server of any food related allergies as your well-being and comfort are our greatest concern.
為閣下著想，如閣下對任何食物有過敏反應，請與服務員聯絡。

BEEF & PORK 牛及豬

Roasted whole suckling (please order one day in advance) 鴻運乳豬全體(需一天前預訂)	HK\$1388
Pan-fried beef fillet with sweet sauce 中式煎牛仔柳	HK\$198
 Fried beef short ribs with assorted mushrooms and black pepper 黑胡椒鮮菌炒牛仔骨	HK\$188
Braised pork trotter with yellow beans and pickles 客家鹹菜黃豆炆豬手	HK\$178
 Wok-fried beef shoulder blade with chili pepper and garlic 豉蒜虎皮尖椒炒牛肩胛	HK\$178
 Deep-fried pork rib with balsamic vinegar 意式葡萄黑醋一字排骨	HK\$168
 Steamed sliced pork belly with whitebait and shrimp paste 大澳蝦醬銀魚蒸腩片	HK\$158
 Stewed pork belly with preserved vegetable 客家瓦砵梅菜扣肉	HK\$148
 Casserole of spicy eggplant with salty fish, minced pork and enoki mushroom 魚香金菇肉碎茄子煲	HK\$148

 Chef recommendation 廚師推介

 Vegetarian dish 素食菜

 Spicy 辛辣

Please inform your server of any food related allergies as your well-being and comfort are our greatest concern.
為閣下著想，如閣下對任何食物有過敏反應，請與服務員聯絡。

POULTRY

家禽

-  Simmered fresh Tai'an chicken with vegetable flavoured
with Yunnan ham and conpoy Whole 原隻 HK\$498
(please order one day in advance)
金華瑤柱菜膽泰安雞(需一天前預訂)
-  Marinated fresh chicken with shallot and zedoary Whole 原隻 HK\$488
(please order one day in advance)
沙薑紅蔥頭鮮霸皇雞(需一天前預訂)
- Smoked duck with tea leaves Whole 原隻 HK\$298
煙燻樟茶鴨 Half 半隻 HK\$168
-  Simmered chicken with premium soya sauce Whole 原隻 HK\$338
頭抽玫瑰豉油雞 Half 半隻 HK\$188
- Deep-fried chicken Whole 原隻 HK\$338
脆皮炸子雞 Half 半隻 HK\$188
-  Wok-fried chicken and fish maw with black bean and shallot in casserole HK\$248
窩燒乾蔥豆豉花膠雞煲
-  Steamed bean curd and egg white with seafood and vegetable HK\$158
海皇芙蓉翠塘豆腐
- Pan-fried egg pancake with minced pork, pickles and bitter squash HK\$138
涼瓜菜脯肉碎煎蛋
- Steamed egg with preserved egg, salted egg and conpoy HK\$128
家常瑤柱三色蒸水蛋

 Chef recommendation 廚師推介

 Vegetarian dish 素食菜

 Spicy 辛辣

Please inform your server of any food related allergies as your well-being and comfort are our greatest concern.
為閣下著想，如閣下對任何食物有過敏反應，請與服務員聯絡。

VEGETABLE 蔬菜

Braised bean curd with sea cucumber in ground bean paste 甜麵醬海參豆腐煲	HK\$178
Braised bean curd, morel, and bamboo pith with shrimp roe 蝦籽紅燒羊肚菌竹筍豆腐	HK\$158
Steamed eggplant with preserved vegetable and dried shrimp 蝦乾甜梅菜蒸茄子	HK\$138
 Braised assorted vegetables and fungus with preserved red bean paste in casserole 南乳羅漢齋煲	HK\$138
 Simmered mixed vegetables and rice vermicelli in casserole 家常田園銀絲雜菜煲	HK\$138
Braised Chinese lettuce with baby shrimp in casserole 櫻花蝦啫啫唐生菜	HK\$138
Simmered mustard green and Yunnan ham in broth 濃湯雲南火腿泡水東芥菜	HK\$138
 Sautéed seasonal vegetable 清炒時蔬	HK\$98

 Chef recommendation 廚師推介

 Vegetarian dish 素食菜

 Spicy 辛辣

Please inform your server of any food related allergies as your well-being and comfort are our greatest concern.
為閣下著想，如閣下對任何食物有過敏反應，請與服務員聯絡。

DESSERT 甜品

 Double-boiled bird's nest with rock sugar (choices of ginger juice/ coconut cream/ almond cream) 冰花燉燕窩 (薑汁/ 椰汁/ 杏汁)	per person 每位	HK\$298
Sweetened almond cream with egg white 滋潤蛋白杏仁茶	per pot 例窩 per person 每位	HK\$138 HK\$32
Fresh fruit platter 鮮果拼盤	per plate 每碟	HK\$88
Chilled coconut pudding with red bean and jelly 啫喱椰汁紅豆糕		HK\$49
 Chilled mango pudding 香芒布甸		HK\$53
Steamed longevity bun 蟠桃壽包	per piece 每個	HK\$20

 Chef recommendation 廚師推介

 Vegetarian dish 素食菜

 Spicy 辛辣

Please inform your server of any food related allergies as your well-being and comfort are our greatest concern.
為閣下著想，如閣下對任何食物有過敏反應，請與服務員聯絡。

SEAFOOD HANDLING CHARGE

自來海鮮加工費

Poached: shrimp, razor clam, clam, sea snail per tael 每兩 HK\$8
白灼: 海蝦, 蠔子皇, 花蛤, 花螺

Steamed: fish, crab, mantis shrimp, lobster, pipa shrimp, Alaskan king crab, fresh abalone per tael 每兩 HK\$9
清蒸: 魚, 蟹, 瀨尿蝦, 龍蝦, 琵琶蝦, 阿拉斯加蟹, 鮮鮑魚

Ways of preparation: Baked with bouillon, baked with cheese, coated in salty egg yolk, fried with ginger and spring onion, deep-fried, steamed with shredded pork and Chinese mushroom, baked with rock salt in a hot pot, steamed with egg white and "Fa Du" wine, simmered in spicy chilli sauce, baked with rock salt, wok-fried with crush garlic and chilli, fried with spicy salt, pan-fried with tomato sauce
烹調方法: 上湯焗, 芝士焗, 黃金, 薑蔥, 吉烈, 古法蒸, 海鹽砂鍋焗, 花雕蛋白蒸,

秘製辣酒, 油鹽焗, 避風塘, 椒鹽, 茄汁煎焗 per tael 每兩另加 HK\$2

Two courses 二食 per tael 每兩 HK\$12

Three courses 三食 per tael 每兩 HK\$13

Fan scallop, small geoduck, short-necked clam, razor clam, scallop in shell per piece 每隻 HK\$14

扇貝, 象拔蚌仔, 貴妃蚌, 蠔子皇, 有殼帶子

Ways of preparation: Pan-fried with soya sauce, fried with spicy salt, coated in salty egg yolk, steamed with mandarin peel, steamed with black bean sauce, steamed with garlic

烹調方法: 豉油皇煎焗, 椒鹽, 黃金, 陳皮蒸, 豉汁蒸, 蒜蓉開邊蒸

Shrimp per tael 每兩另加 HK\$2

Ways of preparation: pan-fried with soya sauce, deep-fried with spicy salt, coated with salty egg yolk, steamed with garlic, steamed with black bean and garlic

鮮蝦

烹調方法: 豉油皇煎焗, 椒鹽, 黃金, 蒜蓉開邊蒸, 蒜頭豆豉蒸

Giant grouper's joint per teal 每兩 HK\$12

龍躉魚鮫

Sea urchin per box 每盒 HK\$50

海膽

Cuttlefish per teal 每兩 HK\$9

墨魚

 Chef recommendation 廚師推介

 Vegetarian dish 素食菜

 Spicy 辛辣

Please inform your server of any food related allergies as your well-being and comfort are our greatest concern.
為閣下著想, 如閣下對任何食物有過敏反應, 請與服務員聯絡。

SEAFOOD HANDLING CHARGE

自來海鮮加工費

Loose packed oyster 散裝蠔	per teal 每兩	HK\$6
American oyster 美國桶蠔	per big cup 每大桶 per small cup 每細桶	HK\$98 HK\$78

OTHERS

其他配料

Tomato, bean curd, broccoli, celery, seasonal vegetable and more 蕃茄, 豆腐, 西蘭花, 西芹, 時令蔬菜類等	around 8 tael 約 8 兩, 另加	HK\$48
E-fu noodle, thin noodle, crispy noodle, pan-fried rice vermicelli, Vermicelli, Chui Chow rice in soup, congee with self-bring seafood, Udon 廣府伊麵, 生麵, 脆麵, 煎米粉, 粉絲, 潮式泡飯, 粥底, 稻庭烏冬	around 8 tael 約 8 兩, 另加	HK\$60
Ingredient for boiled self-bring seafood soup 自來生滾海鮮湯配料	per teal 每兩	HK\$10

Minimum charge of half catty for weighted self-bring seafood.

所有以重量計算的自來海鮮，如不足半斤亦以半斤計算。

 Chef recommendation 廚師推介

 Vegetarian dish 素食菜

 Spicy 辛辣

Please inform your server of any food related allergies as your well-being and comfort are our greatest concern.
為閣下著想，如閣下對任何食物有過敏反應，請與服務員聯絡。

OTHER CHARGES

其他收費

Corkage charge for magnum, liquor and spirit per bottle 每瓶 HK\$200
大瓶裝酒及烈酒開瓶費

Corkage charge for wine or champagne per bottle 每瓶 HK\$100
紅、白餐酒或香檳開瓶費

XO chilli sauce per small plate 每碟 HK\$30
XO 醬

Chilli per small plate 每碟 HK\$30
指天椒

Japanese wasabi per small plate 每碟 HK\$10
日本芥辣

Black olive per small plate 每碟 HK\$10
潮洲橄欖菜

Steamed rice / congee per bowl 每碗 HK\$17
白飯/ 白粥

Tea per person 每位 HK\$17
茗茶

 Chef recommendation 廚師推介

 Vegetarian dish 素食菜

 Spicy 辛辣

Please inform your server of any food related allergies as your well-being and comfort are our greatest concern.
為閣下著想，如閣下對任何食物有過敏反應，請與服務員聯絡