



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

Tea 茶葉

Taiping Houkui Tea

太平猴魁

HK\$28 per person

每位

Taiping Houkui is a kind of green tea produced in Huangshan District of Anhui Province, which ranks among the top ten green teas in China

太平猴魁是產於安徽黃山區的一種綠茶，名列中國十大綠茶之一。

太平猴魁是中國地理標誌產品，屬綠茶類的尖茶，被譽為中國的「尖茶之冠」。

猴魁尖茶的外形奇特，特點是葉芽挺直肥實，兩頭尖而不翹，不彎曲、不鬆散。

太平猴魁滋味鮮爽醇厚，回味甘甜，泡茶時即使放茶過量，也不苦不澀。

Premium Pu'er

普洱茶金瓜

HK\$28 per person

每位

It is a special compacted tea form unique to Pu'er tea.

普洱茶中的金瓜貢茶也稱團茶、人頭貢茶，是普洱茶獨有的一種特殊緊壓茶形式，因其形似南瓜，茶芽長年陳放後色澤金黃，得名金瓜，早年的金瓜茶是專為上貢朝廷而制，故名「金瓜貢茶」。

Junshan Silver Needle

君山銀針

HK\$35 per person

每位

Junshan Silver Needle is a famous tea produced on Junshan Island in Dongting Lake, Hunan, China. It only collects the buds of tea trees that have just been extracted and not yet opened.

君山銀針生產在中國湖南洞庭湖中君山島，屬於黃茶類針形茶，為中國十大名茶之一。君山銀針只採集剛抽出尚未張開的茶樹嫩芽製作，由於產區只限在君山島產地範圍很小，加上製作條件嚴格，因此產量很少，非常名貴。

Qimen Black Tea

祁門紅茶

HK\$35 per person

每位

Qimen black tea, also known as Qimen Gongfu black tea, has the aroma of rose, apple and green apricot. It is produced in Qimen County, Huangshan City, Anhui, East China. It is the only black tea among China's top ten famous teas.

祁門紅茶，又稱祁門功夫紅茶，風味具有玫瑰花香跟蘋果與青杏的香氣；出產於中國華東的安徽黃山市祁門縣，為中國十大名茶之中唯一的紅茶。

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APPETIZER

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)

-  Barbecued pork with osmanthus and honey HK\$158
桂花蜜汁叉燒
-  Deep-fried bean curd sheet roll with mushroom and vegetables HK\$98
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
五香鹵水牛腩
-  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
豐料一爐老火湯
per person 每位 HK\$55
-  Grouper bone, bean curd and seasonal vegetable soup per pot 例窩 HK\$198
(Choice of mustard green, Chinese cabbage or tomato)
斑骨時菜豆腐湯 (水東芥菜, 鶴藪白菜, 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\$52

 Chef recommendation 廚師推介

 Vegetarian dish 素食菜

 Spicy 辛辣

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SEAFOOD 海鮮

-  Sautéed Hokkaido scallop with kale in XO chili sauce HK\$298
XO 醬 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
-  Braised crab meat and rice vermicelli with XO sauce in casserole HK\$178
XO 醬 生 拆 蟹 肉 粉 絲 煲

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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 意式黑提子醋一字排	HK\$168
 Braised fresh pork rib with sweet plum sauce 話梅醬烤鮮排骨	HK\$158
 Steamed sliced pork belly with whitebait and shrimp paste 大澳蝦醬銀魚蒸腩片	HK\$158
 Sweet and sour Kurobuta pork with fresh pineapple 鮮鳳梨咕嚕黑豚肉	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

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POULTRY

家禽

-  Simmered fresh chicken with vegetable flavoured
with Yunnan ham and conpoy
(one day advanced order required)
金華瑤柱菜膽泰安雞 (需一天前預訂)
Whole 原隻 HK\$498
-  Marinated fresh chicken with shallot and zedoary
(one day advanced order required)
沙薑紅蔥頭鮮霸皇雞 (需一天前預訂)
Whole 原隻 HK\$488
- Smoked duck with tea leaves
煙燻樟茶鴨
Whole 原隻 HK\$298
Half 半隻 HK\$168
-  Simmered chicken with premium soya sauce
頭抽玫瑰豉油雞
Whole 原隻 HK\$328
Half 半隻 HK\$188
- Deep-fried chicken
脆皮炸子雞
Whole 原隻 HK\$328
Half 半隻 HK\$188
-  Wok-fried chicken and fish maw with black bean and shallot in casserole
窩燒乾蔥豆豉花膠雞煲
HK\$248
-  Steamed bean curd and egg white with seafood and vegetable
海皇芙蓉翠塘豆腐
HK\$148
- Pan-fried egg pancake with minced pork, pickles and bitter squash
涼瓜菜脯肉碎煎蛋
HK\$138
- Steamed egg with preserved egg, salted egg and conpoy
家常瑤柱三色蒸水蛋
HK\$128

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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, Chinese mushroom and bamboo pith with shrimp roe 蝦籽紅燒花菇竹筍豆腐	HK\$138
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\$128
 Simmered mixed vegetables and rice vermicelli in casserole 家常田園銀絲雜菜煲	HK\$128
Braised Chinese lettuce with baby shrimp in casserole 櫻花蝦啫啫唐生菜	HK\$128
Simmered mustard green and Yunnan ham in broth 濃湯雲南火腿泡水東芥菜	HK\$128
 Sautéed seasonal vegetable 清炒時蔬	HK\$98

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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 per pot 例窩 HK\$138
滋潤蛋白杏仁茶
- Fresh fruit platter per plate 每碟 HK\$88
鮮果拼盆
- Chilled coconut pudding with red bean and jelly HK\$49
啫喱椰汁紅豆糕
-  Chilled mango pudding HK\$53
香芒布甸
- Steamed longevity bun per piece 每個 HK\$20
蟠桃壽包

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SEAFOOD HANDLING CHARGE 自來海鮮加工費

Poached: shrimp, razor clam, clam, sea snail per tael 每兩 HK\$7

白灼: 海蝦, 蠔子皇, 花蛤, 花螺

Steamed: fish, crab, mantis shrimp, lobster, pipa shrimp, per tael 每兩 HK\$8

Alaskan king crab, fresh abalone

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, 花彫蛋白蒸,

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 每兩另加 HK\$11

Three courses 三食 per tael 每兩另加 HK\$11

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

razor clam, scallop in shell

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

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SEAFOOD HANDLING CHARGE 自來海鮮加工費

Loose packed oyster per teal 每兩 HK\$6
散裝蠔

American oyster per big cup 每大桶 HK\$98
美國桶蠔 per small cup 每細桶 HK\$78

OTHERS 其他配料

Tomato, bean curd, broccoli, celery,
seasonal vegetable, etc around 8 tael
約 8 兩, 另加 HK\$48
番茄, 豆腐, 西蘭花, 西芹, 時令蔬菜類等

E-fu noodle, thin noodle, crispy noodle, pan-fried rice vermicelli,
Vermicelli, Chui Chow rice in soup, congee with self-bring seafood,
Udon around 8 tael
約 8 兩, 另加 HK\$60
廣府伊麵, 生麵, 脆麵, 煎米粉,
粉絲, 潮式泡飯, 粥底, 稻庭烏冬

Ingredient for boiled self-bring seafood soup per teal 每兩 HK\$10
自來生滾海鮮湯配料

所有以重量計算的自來海鮮, 如不夠半斤亦以半斤計算

Minimum charge of half catty for weighted self-bring seafood

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OTHER CHARGES 其他收費

Corkage charge for magnum, liquor and spirit 大號裝及烈酒開瓶費	per bottle 每瓶	HK\$200
Corkage charge for wine or champagne 紅、白餐酒或香檳開瓶費	per bottle 每瓶	HK\$100
XO chili sauce XO 醬	per small plate 每碟	HK\$30
Chili 指天椒	per small plate 每碟	HK\$30
Japanese wasabi 日本芥辣	per small plate 每碟	HK\$10
Black olive 潮洲橄欖菜	per small plate 每碟	HK\$10
Steamed rice / Congee 白飯/ 白粥	per bowl 每碗	HK\$16
Tea 茗茶	per person 每位	HK\$16

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