



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 leaves
茶皇豉油雞
- | | |
|----------|---------|
| Whole 原隻 | HK\$368 |
| Half 半隻 | HK\$198 |
-  Korean-style stewed beef rib with kimchi in spicy sauce
韓式炆原條牛肋骨
- HK\$298
-  Braised crab meat and rice vermicelli with XO sauce in casserole
XO 醬生拆蟹肉粉絲煲
- HK\$198
-  Braised fresh pork rib with sweet plum sauce
話梅醬烤鮮排骨
- HK\$188
-  Barbecued pork with osmanthus and honey
桂花蜜汁叉燒
- HK\$178
-  Sweet and sour Kurobuta pork with fresh pineapple
鮮鳳梨咕嚕黑豚肉
- HK\$168



DRIED SEAFOOD

海味

- Braised whole fish maw in abalone sauce
紅燒原幅六頭黃花膠
- HK\$1398
- Braised sea cucumber and Quinoa in thick chicken broth (per person)
京蔥紅燒關東遼參 (每位)
- HK\$438
- Braised whole abalone with goose web in abalone sauce (per person)
鮑汁原隻五頭湯鮑扣玉掌 (每位)
- HK\$338

Kindly pre-order dried seafood dishes 3 days in advance.

敬請於三天前預訂以上海味菜式。

 Chef recommendation 廚師推介  Vegetarian dish 素食菜  Spicy 辛辣  Contains peanuts 含花生

Please inform your server of any food-related allergies, as your well-being and comfort are our greatest concern.
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APPETISERS

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) Three-item 三拼 HK\$298

明爐燒味拼盤 Two-item 兩拼 HK\$218
(叉燒、青芥雲耳仔、鹵水牛腩、燻蹄、陳醋小黃瓜)

 Deep-fried bean curd sheet roll with mushrooms and vegetables HK\$118
珍菌蓬菜素鵝

 Deep-fried bean curd with spicy salt HK\$88
八味豆腐

Marinated five-spice beef shank 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

 Preserved egg with chopped chilli HK\$78
剝椒松花皮蛋


SOUPS

湯羹





Bird's nest soup with bamboo piths and golden flakes per person 每位 HK\$348
金箔紅燒竹筍燴燕窩

 Braised conpoy, fish maw and shredded chicken broth per pot 例窩 HK\$348
瑤柱花膠雞絲海皇羹

Double-boiled soup per pot 例窩 HK\$208
足料老火湯

 Grouper bone, bean curd and seasonal vegetables soup per pot 例窩 HK\$198
(Choice of mustard green, Chinese cabbage or tomato)
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\$218
粟米芙蓉蟹肉魚肚羹





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SEAFOOD

海鮮





-  Sautéed Hokkaido scallop with Chinese kale in XO chilli sauce HK\$298
XO 醬芥蘭度炒北海道帆立貝
- Sautéed sea cucumber intestine with chives in special soya sauce HK\$298
燒汁韭菜花爆炒桂花蚌
- Fried grouper fillet with seasonal vegetables HK\$298
油泡碧綠菜遠鮮斑球
- Deep-fried grouper fillet with sweet corn sauce HK\$298
粟米吉列鮮斑塊
-  Braised fresh grouper head and flank with bean curd in casserole HK\$288
紅燒豆腐炆鮮斑頭腩煲
-  Steamed fresh grouper head, flank with mandarin peel and black garlic HK\$288
陳皮黑蒜蒸斑頭腩
-  Wok-fried king prawn with premium soya sauce and fish sauce HK\$278
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

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BEEF & PORK 牛及豬

Roasted whole suckling pig (please order one day in advance) 鴻運乳豬全體(請於一天前預訂)	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 chilli 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 vegetables 客家瓦砵梅菜扣肉	HK\$148
 Spicy eggplant with salty fish, minced pork and enoki mushrooms in casserole 魚香金菇肉碎茄子煲	HK\$148





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POULTRY

家禽

-  Traditional salt-flavoured fresh chicken
(please order one day in advance)
古法鹽香鮮黃油雞 (請於一天前預訂) Whole 原隻 HK\$498
-  Marinated fresh chicken with shallot and zedoary
(please order one day in advance)
沙薑紅蔥頭鮮霸皇雞 (請於一天前預訂) Whole 原隻 HK\$498
- Smoked duck with tea leaves
煙燻樟茶鴨 Whole 原隻 HK\$318
Half 半隻 HK\$178
-  Simmered chicken with premium soya sauce
頭抽玫瑰豉油雞 Whole 原隻 HK\$368
Half 半隻 HK\$198
- Deep-fried chicken
脆皮炸子雞 Whole 原隻 HK\$368
Half 半隻 HK\$198
-  Wok-fried chicken and fish maw with black bean and shallot in casserole
窩燒乾蔥豆豉花膠雞煲 HK\$258
-  Steamed bean curd and egg white with seafood and vegetables
海皇芙蓉翠塘豆腐 HK\$158
- 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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VEGETABLES

蔬菜

- | | |
|---|---------|
|  Braised bean curd and minced pork with sea cucumber in spicy sauce
麻婆海參豆腐煲 | HK\$188 |
| Braised bean curd, morel, and bamboo pith with shrimp roe
蝦籽紅燒羊肚菌竹筍豆腐 | HK\$168 |
| Steamed eggplant with preserved vegetables 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\$148 |
|  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\$148 |
| Simmered mustard green and Yunnan ham in broth
濃湯雲南火腿泡水東芥菜 | HK\$148 |
|  Sautéed seasonal vegetables
清炒時蔬 | HK\$98 |





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DESSERTS

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 Sichuan fritillary and egg white
滋潤川貝蛋白杏仁茶 per pot 例窩 HK\$178
per person 每位 HK\$48
- Fresh fruit platter
鮮果拼盤 per plate 每碟 HK\$108
- Chilled coconut pudding with red beans and jelly
啫喱椰汁紅豆糕 HK\$55
-  Chilled mango pudding
香芒布甸 HK\$55
- Steamed longevity bun (please order one day in advance)
蟠桃壽包 (請於一天前預訂) per piece 每個 HK\$23
per dozen 每打 HK\$252





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SEAFOOD HANDLING CHARGES

自來海鮮加工費

Poached: shrimp, razor clam, clam, sea snail 白灼: 海蝦, 蠔子皇, 花蛤, 花螺	per tael	每兩	HK\$8
Steamed: fish, crab, mantis shrimp, lobster, pipa shrimp, 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	per tael	每兩	HK\$9
Preparation styles: 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 mushrooms, 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, 吉列, 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 扇貝, 象拔蚌仔, 貴妃蚌, 蠔子皇, 有殼帶子 Preparation styles: 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	per piece	每隻	HK\$14
Shrimp Preparation styles: 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	per tael	每兩另加	HK\$3
Giant grouper's joint 龍躉魚餃	per teal	每兩	HK\$16
Sea urchin 海膽	per box	每盒	HK\$58
Cuttlefish 墨魚	per teal	每兩	HK\$12

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SEAFOOD HANDLING CHARGES

自來海鮮加工費

Loose packed oyster
散裝蠔

per teal 每兩 HK\$8

American oyster
美國桶蠔

per big cup 每大桶 HK\$98

per small cup 每細桶 HK\$78

OTHERS

其他配料

Tomato, bean curd, broccoli, celery,
seasonal vegetables 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\$58

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\$68

Ingredient for boiled self-bring seafood soup
自來生滾海鮮湯配料

per teal 每兩 HK\$12

所有以重量計算的自來海鮮 · 如不足半斤亦以半斤計算。





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 大瓶裝酒及烈酒開瓶費	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 chilli sauce XO 醬	per plate 每碟	HK\$30
Chilli 指天椒	per plate 每碟	HK\$30
Japanese Wasabi 日本芥辣	per plate 每碟	HK\$10
Black olive 潮洲橄欖菜	per plate 每碟	HK\$10
Steamed rice / congee 白飯 / 白粥	per bowl 每碗	HK\$17
Tea 茗茶	per person 每位	HK\$17

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