



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

Full Moon Feast 月滿歡聚宴

Appetiser combination

Spicy celtuce, pork trotter aspic in Jiangsu style,
simmered eggplant with dried bonito and mirin, deep-fried bean curd with spicy salt

月滿歡聚大拼盤

麻椒萵筍、江蘇水晶餡肉、木魚味醃浸茄子及八味豆腐

Wok-fried prawns with honey bean and baby corn

小玉米蜜糖豆炒蝦球

Deep-fried pork rib with barbecue sauce
accompanied by bean curd sheet roll with vegetable

京都一口骨拼蓬萊素鵝

Double-boiled teal and pork soup with Chinese herbs

川貝天山雪蓮子老陳皮燉水鴨

Steamed spotted grouper with green onion and premium soya sauce

蔥油頭抽蒸海星斑

Deep-fried baby pigeon

紅燒乳鴿

Fried rice with assorted meat flavoured with abalone sauce and wrapped in lotus leaf

鮑汁飄香荷葉飯

Mid-autumn petit fours

中秋美點

\$3,288 per table for six persons 每席六位用

Your well-being is our highest priority so please let us know if you have any food-related allergies.

如對食物有任何過敏反應，請與服務員聯絡。



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Reunion Feast 團圓歡聚宴

Roasted whole suckling pig
鴻運乳豬全體

Stir-fried Hokkaido scallop and kale with XO chili sauce
XO 醬皇蘭度炒北海道帶子

Deep-fried pork rib with preserved olive
accompanied by bean curd sheet roll with vegetable
攪角一字骨拼蓬萊素鵝

Double-boiled teal and sea conch soup with Chinese herbs
石斛川貝鮮螺頭燉水鴨

Steamed spotted grouper with green onion and premium soya sauce
蔥油頭抽蒸海星斑

Marinated chicken with shallot and zedoary
沙薑紅蔥頭鮮霸皇雞

Braised e-fu noodle with crab meat and shrimp roe
蝦籽蟹肉炆伊麵

Fried rice with assorted meat flavoured with abalone sauce and wrapped in lotus leaf
鮑汁飄香荷葉飯

Mid-autumn petit fours
中秋美點

\$6,288 per table for 12 persons 每席十二位用

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