

**TAI PAN WINTER SOLSTICE POON CHOI
TAKEAWAY ORDER FORM 2024**

**大班冬至共聚盆菜
外賣訂購表格 2024**

Items 種類	Original Price 原價	Early bird discount (before 14 December 2024) 早鳥優惠 (於 12 月 14 日前)	Quantity 數量	Amount 金額
Tai Pan Winter Solstice Poon Choi 大班冬至共聚盆菜 5-head canned abalone, fish maw, sea cucumber, roasted duck, conpoy, dried oyster, sea moss, prawn in tomato sauce, soya chicken, pork trotter, pork skin, Japanese mushroom, lotus root, bean curd sheet stick, turnip Chinese cabbage 五頭湯鮑、如意花膠、紅燒海參、明爐燒鴨、 北海道干瑤柱、髮菜、鮮味蠔豉、茄汁大蝦、 玫瑰豉油雞、南乳汁豬手、爽口豬皮、日本厚花菇、 畔塘蓮藕、黃金枝竹、清甜蘿蔔、娃娃菜。	\$2,298	\$1,998		
Total 總共				

可另加購以下食材：

5-head canned abalone \$98 per piece 5 頭湯鮑魚 \$98/隻	Fish maw \$88 per piece 如意花膠 \$88/件	Dried conpoy \$68 per piece 北海道干瑤柱 \$68/粒
Sea cucumber \$78 per piece 紅燒海參 \$78/件	Dried oyster \$58 per piece 鮮味蠔豉 \$58/件	Prawn in tomato sauce \$38 per piece 茄汁大蝦 \$38/隻

TERMS AND CONDITIONS	訂購須知
<ul style="list-style-type: none">Ordering on or before: 18 December 2024Poon Choi will be ready for collection from 14 December to 21 December 2024.Please send this order form to reception@gcycc.com.hkPlease allow 3 working days to process your order.No cancellations will be accepted once your order is confirmed. Total amount of the confirmed orders will be charged to your membership account.In case of any disputes, the decision of Gold Coast Yacht and Country Club shall be final.	<ul style="list-style-type: none">預訂截止日期: 2024 年 12 月 18 日。盆菜可於 2024 年 12 月 14 日至 21 日提取。請傳送此表格至電郵地址: reception@gcycc.com.hk。需三個工作天處理訂單。已訂購之盆菜, 恕不受理取消要求, 訂購金額將會從閣下會員戶口內收取。如有任何爭議, 黃金海岸鄉村俱樂部·遊艇會保留最終決定權。

Name of Member: 會員姓名 _____	Membership No.: 會員號碼 _____
Telephone No. (Home / Office) : 電話號碼 (住宅 / 辦公室) _____	Mobile No.: 手提電話號碼 _____
Preferred Collection Date: 取貨日期 _____	Collection Time: 取貨時間 _____
Signature: 簽署 _____	Order Date: 訂購日期 _____

All the personal data provided will be kept confidential. For details, please visit our website at <https://www.gcycc.com.hk/en/footer/legal-notice/>
Personal Information Collection Statement

It is voluntary for you to provide the personal data under this Agreement. All the personal data provided will be kept confidential and only be used in Hong Kong for the purpose of performing this Agreement and providing products and services to you, exercising and enforcing rights and interests under this Agreement and any applicable laws, and any other directly related purposes. We may share your personal data with any third-party service providers who provide related products and services at your request. If you do not provide the personal data to us, we may not be able to provide the products or services you request. Our Privacy Policy is available at <https://www.sino-hotels.com/en/general/privacy-policy> or upon request. You have rights to request access to and correction of your personal data and please contact 2404 3282 / fax 2404 2332 & email: patrickho@gcycc.com.hk. All the personal data provided will be kept confidential. For details, please visit our website at <https://www.gcycc.com.hk/en/footer/legal-notice/>.

TAI PAN VEGETARIAN POON CHOI
TAKEAWAY ORDER FORM 2024

大班十八羅漢素盆菜

外賣訂購表格 2024

Items 種類	Original Price 原價	Early bird discount (before 14 December 2024) 早鳥優惠 (於 12 月 14 日前)	Quantity 數量	Amount 金額
Tai Pan Vegetarian Poon Choi 十八羅漢素盆菜 Braised bean curd puff wrapped with assorted mushrooms, vegetarian abalone, deep-fried fish-shaped taro, vegetarian prawn, vegetarian chicken, vegetarian duck, vegetarian pork, vegetarian scallop, vegetarian sea cucumber, bamboo pith, water chestnut, Japanese mushroom, turnip, bean curd puff, assorted fungus, lion's mane mushroom, lotus root, Chinese cabbage and crispy bean curd sheet 翠玉福袋、蠔皇素鮑魚、酥炸香芋魚、素斑節蝦、琵琶素雞、香烤素鴨、素東坡肉、素帶子、素遼參、野生竹筍、清甜馬蹄、日本花菇、滷心蘿蔔、爽口杏鮑菇、野生黃耳、山東榆耳、養生白木耳、健脾猴頭菇、潤肺蓮藕、娃娃菜。	\$1,698	\$1,398		
Total 總共				

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Winter Solstice Set Menu 冬至團圓歡聚套餐 A

Roasted half suckling pig
紅透半邊天

Sautéed coral clam with honey bean
錦繡蜜糖豆炒珊瑚蚌

Deep-fried shrimp toast
百花炸蝦多士

Lobster tail with mushroom and udon in bouillon
上湯珍菌焗龍蝦尾伴稻庭烏冬

Double-boiled teal duck and conch soup with morel
羊肚菌及螺頭燉水鴨湯

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

Braised pea sprouts and bamboo fungus topped with conpoy sauce
瑤柱竹筴扒豆苗

Deep-fried chicken
黃金脆皮雞

Fried rice with assorted meat wrapped in lotus leaf
鮑汁飄香荷葉飯

Sweetened red bean cream with sesame dumplings
紅豆沙湯圓

Seasonal fruit platter
時令鮮果拼盤

\$3,988 per table of 6 persons 每席\$3,988 供六位享用

Winter Solstice Set Menu 冬至團圓歡聚套餐 B

Roasted whole suckling pig

鴻運乳豬全體

Baked king prawn with e-fu noodles in butter bouillon sauce

上湯牛油焗大虎蝦伊麵

Wok-fried sea cucumber intestine and vegetables in XO chili sauce

XO 醬翠綠炒桂花蚌

Double-boiled teal duck and conch soup with morel

羊肚菌及螺頭燉水鴨湯

Braised whole abalone and Chinese mushroom with vegetables in oyster sauce

蠔皇金錢翡翠五頭鮑魚

Steamed spotted grouper with ginger, spring onion and premium soya sauce

蔥油頭抽蒸海星斑

Braised pea sprouts and bamboo fungus topped with conpoy sauce

瑤柱竹筴扒豆苗

Marinated fresh chicken with shallot and zedoary

沙薑紅蔥頭鮮霸皇雞

Fried rice with assorted seafood

錦繡海皇炒絲苗

Shrimp and pork dumpling in bouillon

高湯鳳城水餃

Sweetened red bean cream with sesame dumplings

紅豆沙湯圓

Seasonal fruit platter

時令鮮果拼盤

\$6,988 per table of 12 persons 每席\$6,988 供十二位享用