RESTAURANT SELECTION MICHELIN GUIDE 2026

YUÈ

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冬至盆菜 外賣訂購表格
Winter Solstice Poon Choi Takeaway Order Form





商品 Items	份量 Portion	優惠價 Special Price	數量 Quantity	金額 Amount
鮑參海味一品盆菜 **Supreme Poon Choi with Abalone and Seafood Delicacies** 5頭湯鮑魚、花膠、紅燒海參、北海道瑤柱、日本厚花菇、明爐燒鴨、蠔豉、茄汁大蝦、玫瑰豉油雞、南乳豬手、豬皮、蓮藕、枝竹、蘿蔔、娃娃菜 5-head Abalone, Fish Maw, Sea Cucumber, Hokkaido Conpoy, Japanese Mushrooms, Roasted Duck, Dried Oysters, Prawns in Tomato Sauce, Chicken in Soy Sauce, Pork Trotter in Red Bean Curd Sauce, Pork Skin, Lotus Roots, Bean Curd Sheets, Turnip, and Baby Chinese Cabbages	6位用 For 6 persons	HK$2,388 ~~HK$2,988~~		
	8位用 For 8 persons	HK$2,988 ~~HK$3,788~~		
	額外每位 Additional person	HK$388 ~~HK$498~~		
冬至養生素盆菜 **Winter Solstice Vegetarian Poon Choi** 翠玉福袋、蠔皇素鮑魚、酥炸香芋、素東坡肉、素遼參、野生竹笙、馬蹄、日本厚花菇、猴頭菇、杏鮑菇、山東榆耳、野生黃耳、特級松茸、羊肚菌、雞油菌、白木耳、髮菜、蓮藕、枝竹、蘿蔔、娃娃菜 Braised Bean Curd Puffs Stuffed with Assorted Mushrooms, Vegetarian Abalone, Deep-fried Fish-shaped Taro, Vegetarian Pork Belly, Vegetarian Sea Cucumber, Bamboo Piths, Water Chestnuts, Assorted Mushrooms and Fungi, Black Moss, Lotus Roots, Bean Curd Sheets, Turnip, and Baby Chinese Cabbages	6位用 For 6 persons	HK$2,188 ~~HK$2,788~~		
	8位用 For 8 persons	HK$2,688 ~~HK$3,368~~		
	額外每位 Additional person	HK$388 ~~HK$468~~		
加配食材 Add-on items				
5頭湯鮑魚 5-head Abalone	每隻 Each	HK$398		
花膠 Fish Maw	每件 Each	HK$108		
紅燒海參 Sea Cucumber	每件 Each	HK$78		
北海道瑤柱 Hokkaido Conpoy	每件 Each	HK$78		
蠔豉 Dried Oyster	每件 Each	HK$58		
茄汁大蝦 Prawn in Tomato Sauce	每隻 Each	HK$48		
自家製糕點 House-made Puddings				
宮廷棗皇糕 Red Date Pudding with Coconut Milk	1 公斤 kg	HK$248 ~~HK$338~~		
斑蘭椰汁千層糕 Pandan Pudding with Coconut Milk	1 公斤 kg	HK$208 ~~HK$298~~		
			總額 Grand Total	

如有查詢，請致電中菜廳「粵」 For enquiries, please contact YUÈ : +852 2452 8668

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盆菜翻熱指引 Poon Choi Reheating and Serving Guide

- 取出盆菜並倒入湯料，將盆菜放在電磁爐上以低火檔（火鍋模式／火力調至1000W）煮至湯料沸騰。
  Remove the packaging and pour in the accompanying broth. Place the ceramic pot on an induction hob and heat gently using a low setting (Hot Pot Mode / approximately 1000W) until the broth reaches a rolling boil.
- 適當調節火力大小以保持沸騰狀態，繼續加熱30分鐘，直至中心溫度達攝氏75度或以上。
  Adjust the heat as necessary to maintain a boil. Continue heating for approximately 30 minutes, ensuring the core temperature reaches 75°C or above for safe consumption.
- 翻熱過程中如發現湯汁減少，可加適量溫水，並不時攪拌，避免焦底。
  During reheating, if the liquid level reduces, add some warm water as required. Stir occasionally to ensure even heating and to prevent ingredients from sticking to the base of the pot.
- 完全翻熱後，請即關掉電磁爐。
  Once thoroughly heated, switch off the induction hob and serve immediately to enjoy the poon choi.
- 用畢後，待陶瓷盆自然冷卻並進行清洗。陶瓷盆可重複使用。
  After use, allow the ceramic pot to cool naturally before cleaning. The pot is reusable.

溫馨提示 Kind Reminders

- 請使用電磁爐翻熱。切勿使用煤氣爐、微波爐或焗爐直接加熱。
  This ceramic pot is designed exclusively for use with induction hobs. Do not heat directly on a gas stove, in a microwave oven, or in a conventional oven.
- 陶瓷盆耐熱程度有限，不當使用會導致陶瓷盆爆裂或燒焦。
  The ceramic pot has a limited heat tolerance. Improper use may result in cracking, breakage or scorching.
- 加熱完畢後請立即熄火，請使用隔熱手套避免燙傷。
  Please switch off the hob immediately after reheating and use appropriate heat-resistant gloves when handling.
- 陶瓷盆易碎，請小心輕放，避免碰撞。
  As ceramic cookware is inherently fragile, please handle with care and avoid impact or sudden knocks.
- 請勿將陶瓷盆存放在冷藏櫃內。 Do not store the ceramic pot in the refrigerator.
- 請勿食用陶瓷盆底部的導熱片。 The metal heat-conducting plate attached to the base of the pot is not edible.

條款及細則 Terms and Conditions:

- 預訂截止日期 Order cut-off date: 20/12/2026
- 取貨日期 Date of collection: 11/12/2026 – 22/12/2026 (每日 3:00 pm – 5:00 pm daily)
- 必須最少兩天前預訂。 Reservations must be made at least two days in advance.
- 所有訂單經確認後不可取消。 No cancellations will be accepted once your order is confirmed.
- 請將此表格 WhatsApp 或電郵 至 Please WhatsApp or email the order form to:
  +852 2452 8668 / yue@goldcoasthotel.com.hk
- 如有任何爭議，香港黃金海岸酒店保留最終決定權。
  In case of any dispute, Hong Kong Gold Coast Hotel reserves the right to make the final decision.

賓客姓名 Guest Name: _____

電話號碼 Contact No.: _____

訂購日期 Order Date: _____

取貨日期 Date of Collection: _____

取貨時間 Time of Collection: _____
(每日3:00 pm – 5:00 pm daily)

簽署 Signature: _____