



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

VOYAGER'S

Taste of May
五月推介



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South of France Delicacies 南法濃情美饌

Inspired by an unforgettable trip to south of France, Executive Chef Horace Chim uses fresh local ingredients to create a series of exquisite dishes full of Southern French style. Sous-vide Magret, Bouillabaisse, Crêpes Suzette and more will take you on your own delightful French culinary journey.

行政總廚詹翊楠以一趟難忘的法國南部之旅為靈感，採用當地新鮮食材設計出充滿南法特色的精緻美饌，包括低溫慢煮法國鴨胸、法式海鮮湯及香橙班戟等，為您營造一趟南法之旅。

Salade Niçoise

French salad Nicoise with tuna, soft-boiled egg, green bean, tomato, olive and lettuce

吞拿魚尼哥斯沙律配溫泉蛋

Jambon-beurre

French ham and cheese baguette, served with mushroom salad

煙火腿芝士法式三文治伴野菌沙律

Poulet Basquaise

Classic braised chicken with sweet pepper

經典巴斯克燴雞

Sous-vide Magret

Sous-vide French duck breast with potato Lyonnaise and endive

低溫慢煮法國鴨胸配里昂薯及苦苣菜

Bouillabaisse

French assorted seafood soup in pot, served with crispy garlic toast

法式海鮮湯窩伴香脆蒜香多士

Crêpes Suzette

Pan-fried crêpes with orange sauce and vanilla ice cream

法式香橙班戟伴雲呢拿雪糕

Enquiries or reservation 查詢或訂座: 2404 3260