










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

VOYAGER'S
遨航廳

A LA CARTE MENU
單點菜譜

VEGAN & VEGETARIAN MENU

素食菜單

-  Heirloom Tomato Salad with fresh basil and black olives (VE) HK\$88
蕃茄沙律配羅勒及黑水欖
-  Pickle Beetroot & Orange Salad (VE) HK\$88
燒紅菜頭伴香橙沙津
-  Pumpkin Bisque with Toasted Almond (VG) HK\$78
南瓜濃湯配香脆杏仁
-  Wild Mushroom Risotto (VG) HK\$138
野菌玉米意大利燴飯
-  Italian Vegetable Lasagna (VG) HK\$148
served with parmesan and mozzarella cheese
素菜千層麵
-  Assorted Vegetable Ratatouille (VE) HK\$138
served with raisin and pine-nut
燴意式雜菜配提子乾及松子仁
-  Deluxe Fruit Platter (VE) HK\$88
with passion fruit and raspberries sorbet
精美鮮果盤配熱情果小紅莓雪葩

Vegan (VE) / Vegetarian (VG)

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如閣下對任何食物有過敏反應，請通知服務員作出安排。



Chef recommendation 廚師推介



Spicy 辛辣



Sustainable seafood 可持續發展海鮮



Vegetarian dish 素食菜式



Contains nuts/sesame 含有堅果或芝麻

(K) Keto Diet 生酮

SALAD & STARTER

沙律及頭盤

-  Voyager' s Salad HK\$98
with quinoa, beetroot, avocado, orange, cucumber, sweetcorn, honey & citrus dressing
遨航特色沙律
藜麥, 紅菜頭, 牛油果, 香橙, 青瓜, 玉米配蜜糖柑橘汁
- (K) Caesar Salad HK\$108
with addition of grilled chicken, shrimp or smoked salmon HK\$138
凱撒沙律
添加烤雞肉、鮮蝦或煙三文魚
-  Keto Smoked Salmon Salad HK\$138
with avocado, asparagus, bacon, soft poached egg and hollandaise sauce
生酮煙三文魚沙律
配牛油果, 露荀, 煙肉, 焗蛋及荷蘭汁
- Old Bazaar Satay (Half Dozen) HK\$158
Chicken or beef satay with cucumber, red onion and pineapple salad
老巴剎沙嗲 (半打)
雞肉或牛肉沙嗲配青瓜, 紅洋蔥及菠蘿沙律

SOUP 湯

- Voyager's Seafood Chowder with Crispy Cracker HK\$88
遨航周打海鮮湯
- Classic French onion soup with Gruyere toast HK\$98
傳統法式洋蔥湯伴焗芝士多士
- Baked Lobster Bisque with Puff Pastry HK\$108
酥皮龍蝦湯

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ASIAN DELIGHT 亞洲精選

-  **Pho - Beef Noodle** HK\$108
sliced beef with flat noodle and soup in Vietnamese style
越南生牛肉湯河
-  **Stir-fried Rice Noodle with Wagyu Beef in Sweet Sauce** HK\$128
瑞士汁和牛炒河
-   **Stir-fried Rice Noodle with Tiger Prawn in Singaporean Style** HK\$128
星洲虎蝦炒米粉
-  **Fried Rice with Penang Salty Fish and Pork Floss** HK\$128
檳城咸魚肉鬆銀芽炒飯
-   **Braised beef noodle with supreme broth** HK\$138
紅燒牛肉麵
-  **Hainanese Chicken Rice** HK\$148
海南雞飯
-   **Braised Curry Beef Brisket and Tendon in Hong Kong Style** HK\$148
served with steamed rice
港式咖喱牛筋腩配白飯
- Taiwanese Stewed Chicken with Ginger, Chinese Wine and Thai Basil in Pot** HK\$148
served with Steamed Rice
台式三杯雞煲配白飯

PIZZA & PASTA 薄餅及意粉

- Pizza Margherita (12 inches)** HK\$158
tomato sauce, buffalo mozzarella cheese and fresh basil
蕃茄羅勒水牛芝士薄餅 (12吋)
(Please allow 25 minutes 需時25分鐘)
- Spaghetti Bolognese or Carbonara** HK\$108
意大利粉配肉醬或卡邦尼
-  **Pan-fried Garlic Wagyu Beef Cube with Rigatoni and Rich Tomato Broth** HK\$128
香煎蒜香和牛粒配鮮茄濃湯直通粉
-  **Linguine allo Scoglio** HK\$188
linguine with assorted seafood, vine tomato and seafood sauce
鮮茄燴海鮮扁意粉

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ALL TIMES FAVOURITE 主菜

- (K) Keto All Day Breakfast HK\$168
served with grilled chicken steak with herbs, crispy bacon, mushroom omelet,
sliced gammon ham, pork sausage, roasted tomato, assorted berries yogurt and garden salad
生酮全日早餐
香草烤雞扒,脆煙肉,蘑菇奄列,金門火腿,豬肉腸,烤蕃茄,什錦野莓乳酪杯及田園沙律
- Pumpkin and Baby Spinach Risotto HK\$108
served with semi-dry tomato, shimeji mushroom and ricotta cheese
南瓜迷你菠菜意大利燴飯
伴半乾蕃茄,野菌及瑞可達芝士
- Best Fish and Chip HK\$108
deep-fried sea bream and house-made tartar sauce
炸海鯧魚配薯條及自家製他他汁
-  Jumbo Club Sandwich HK\$128
decks of roast beef, roasted chicken, bacon, ham, cheese, egg, tomato,
lettuce, pickle and homemade mayonnaise
巨無霸公司三文治
餡料包括燒牛肉、燒雞肉、煙肉、火腿、芝士、雞蛋、番茄、新鮮生菜、
酸青瓜及自家製蛋黃醬
-  Dakgangjeong HK\$148
Korean fried spicy chicken and served with cheesy noodle
韓式炸雞配韓式芝士湯麵
- Baked Australia Pork Chop with Fried Rice and Tomato Sauce HK\$158
焗澳洲厚豬排飯
- Classic braised OX tail with Tomato and Red Wine HK\$168
served with root vegetables and spaghetti
經典紅酒燴牛尾配根菜及意粉
-  Voyager's Signature Beef Burger HK\$188
premium beef patties, cheddar cheese, fresh lettuce, tomato, bacon,
secret sauce, red onion and pickle
遨航特色牛漢堡
頂級牛肉漢堡扒、車打芝士、新鮮生菜、番茄、煙肉、秘製醬汁、紅洋蔥及酸青瓜
-  Stewed Pork Knuckle in Thai style HK\$238
served with preserved vegetable, boiled egg and lettuce
泰式炆豬手伴酸菜, 焗蛋及生菜
-  Poached French Mussel with Garlic Bread and White Wine Sauce in Pot (1kg) HK\$298
白酒青口鍋配蒜香多士 (1公斤)

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CHAR-GRILL 烤肉

- | | |
|---|-----------|
|  Australia M5 Tomahawk (40oz)
澳洲M5和牛斧頭牛扒 (40安士) | HK\$1,988 |
|  Canada Porterhouse (36oz)
加拿大 T骨牛扒 (36安士) | HK\$608 |
|  US Premium Rib Eye (10oz)
美國極上肉眼牛扒 (10安士) | HK\$318 |
| US Premium Striploin (10oz)
美國頂級西冷牛扒 (10安士) | HK\$308 |
|  N.Z. Lamb Rack (10oz)
紐西蘭羊架 (10安士) | HK\$398 |
|  Salmon Fillet (200g)
三文魚柳 (200克) | HK\$178 |

Above items served with seasonal garnish
以上菜式均配上時令薯菜

SWEET 甜品

- | | |
|--|---------|
| Voyager's Bread Pudding
Bread and Butter Pudding with Vanilla Sauce and Mango Ice Cream
遨航麵包布丁配雲尼拿汁及香芒雪糕 | HK\$98 |
| Classic Dark Chocolate Fondant
黑朱古力心太軟配雲呢拿雪糕 | HK\$108 |

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CORKAGE 開瓶費

Corkage Charge for Wine and Champagne 紅、白餐酒及香檳開瓶費	per bottle/每瓶	HK\$100
Corkage Charge for Magnum, Liquor and Spirit 大號裝及烈酒開瓶費	per bottle/每瓶	HK\$200

BEVERAGE LIST 單點飲品

SOFT DRINKS 汽水

	Glass 杯
Coca-Cola 可口可樂	HK\$30
Coke Zero 零系可樂	HK\$30
Ginger Beer 辣薑啤	HK\$30
Ginger Ale 辣薑水	HK\$30
Sprite 雪碧	HK\$30
Soda Water 梳打水	HK\$30
Tonic Water 湯力水	HK\$30

MINERAL WATER 礦泉水

Llanllyr Source Mineral Water (300ml) 礦泉水	HK\$30
Llanllyr Source Mineral Water (750ml) 礦泉水	HK\$45
Llanllyr Source Sparkling Water (300ml) 有氣礦泉水	HK\$30
Llanllyr Source Sparkling Water (750ml) 有氣礦泉水	HK\$45

NON-ALCOHOLIC DRINKS 非酒精飲品

Milk Shake – Chocolate/ Strawberry/ Vanilla or Banana 奶昔 (朱古力/ 草莓/ 雲尼拿或香蕉)	HK\$68
Detox - Orange, Carrot and Ginger 排毒特飲	HK\$60
Lemon Squash 檸檬特飲	HK\$42
Orange Squash 香橙特飲	HK\$42
Orange lemon squash 檸檬香橙特飲	HK\$45

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BEVERAGE LIST 單點飲品

FRESHLY SQUEEZED FRUIT JUICES 鮮榨果汁

	Glass 杯	Jar 勺
Orange, Apple, Carrot 香橙 · 蘋果 · 甘筍		
Two Choices 兩款	HK\$55	HK\$240
Single Fruit 單選	HK\$48	HK\$210

COFFEE & TEA 咖啡或茶

Iced Segafredo Cappuccino 凍泡沫咖啡		HK\$55
Iced Segafredo Café Mocha 凍朱古力咖啡		HK\$55
Segafredo Cappuccino 泡沫咖啡	mug cup	HK\$50 HK\$40
Segafredo Café Latte 鮮奶咖啡	mug cup	HK\$50 HK\$40
Segafredo Café Mocha 朱古力咖啡	mug cup	HK\$50 HK\$40
Segafredo Coffee 即磨咖啡	mug cup	HK\$50 HK\$38
Decaffeinated Segafredo Coffee 低因咖啡	mug cup	HK\$45 HK\$38
Segafredo Espresso 特濃咖啡		HK\$38
Hong Kong Style Milk Tea 港式奶茶		HK\$38
English Breakfast Tea 英式紅茶		HK\$38
Peppermint Tea 薄荷茶		HK\$38
Camomile 洋甘菊茶		HK\$38
Earl Grey Tea 伯爵茶		HK\$38
Darjeeling 大吉嶺		HK\$38
TWG Tea 各款 TWG 茶		HK\$42

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