



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橄欖
-  Avocado and Beet Root Tartare (VE) HK\$98
牛油果及紅菜頭韃韃
配火箭菜,合挑及金蘋果
-  Green Asparagus Bisque (VG) HK\$88
with asparagus slice and parmesan
青露筍濃湯
配巴馬臣芝士
-  Wild Mushroom Risotto (VG) HK\$138
with sweetcorn puree and fresh herbs
野菌玉米意大利燴飯
-  Crispy Lentil Bean Fritter Burger (VE) HK\$138
with French fries
香脆蘭度豆脆餅漢堡配薯條
-  Deluxe Fruit Platter (VE) HK\$88
精美鮮果盤

Vegan (VE) / Vegetarian (VG)

Please inform your server of any food related allergies as your well-being and comfort are our greatest concern.

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
-  Vegetarian dish 素食菜式
-  Spicy 辛辣
-  Contains nuts/sesame 含有堅果或芝麻
-  Sustainable seafood 可持續發展海鮮
-  (K) Keto Diet 生酮

SALAD & STARTER

沙律及頭盤

- (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
- Voyager's Beetroot and Peach Salad HK\$138
with walnut, radishes, strawberries, baby rocket and honey mustard dressing
蜜桃紅菜頭沙律配合桃, 櫻桃蘿蔔, 士多啤梨, 迷你火箭菜及蜜糖芥菜汁
- Voyager's Prawn Salad HK\$148
with mango, papaya, organic lemon olive oil
遨航特色蝦沙律
芒果, 木瓜, 蝦及有機檸檬欖油

SOUP 湯

- Voyager's Cream of Pumpkin with Crab Meat HK\$98
遨航南瓜蟹肉忌廉湯
- Cream of Wild Mushroom Cappuccino HK\$98
野菌泡沫濃湯
- Baked Lobster Bisque with Puff Pastry HK\$118
酥皮龍蝦湯
- Double-Boiled Chicken Soup, Sea Whelk, American Ginseng HK\$148
花旗蔘燉螺頭雞湯

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Chef recommendation 廚師推介



Vegetarian dish 素食菜式



Spicy 辛辣



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Sustainable seafood 可持續發展海鮮

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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
- Braised Vegetables with Bean Curd, Bamboo Pith and Shimeji Mushroom** HK\$128
竹筴珍菌扒雙蔬滑豆腐
- Vietnamese Style Lemongrass Marinated Pork Chop** HK\$138
served with fried egg, steamed rice, scallion-soy sauce
越式蔥油香茅豬扒飯配煎蛋
- Braised Beef Brisket & Tendon with Chu Hou Sauce** HK\$138
served with steamed rice or rice vermicelli or flat rice noodle in soup
柱侯牛筋腩
配絲苗或河粉或米粉
-  **Hainanese Chicken Rice** HK\$148
海南雞飯
-   **Malay Laksa** HK\$158
with oil noodle, shrimp, fish ball, fish cake, bean curd puff, egg, cucumber, bean sprout
馬來叻沙
配油麵, 大蝦, 白魚蛋, 魚片, 豆卜, 青瓜, 焗蛋, 青瓜絲, 芽菜
- Seasonal Vegetables** HK\$88
時令蔬菜
Choice of Choy Sum or Broccoli 菜心及西蘭花
(Please choice one cooking style) 請選以下一款烹調方法
Wok-fried or Poached 清炒或白灼

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PIZZA & PASTA 薄餅及意粉

- Pizza Margherita (12 inches) HK\$168
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)
- Thousand Island Seafood Pizza (12 inches) HK\$188
with prawn, scallop, squid, mussel and corn
夏威夷千島醬海鮮薄餅 (12吋)
蝦, 帶子, 魷魚, 青口及粟米
(Please allow 25 minutes 需時25分鐘)
- Spaghetti Penne, Carbonara or Chicken Napolitaine HK\$128
長通粉配肉醬或卡邦尼或雞肉拿破侖
-  Grilled King Prawn spaghetti with Arugula, Garlic and Prawn Oil HK\$188
扒大蝦蒜香火箭菜意大利麵

SIZZLING-GRILL 鐵板烤肉

-  Sizzling Char-grilled Salmon Fillet, Chicken Steak and Pork Chop HK\$298
with garlic sauce
鐵板海陸空雜扒配蒜蓉汁
-  Sizzling Roasted French Yellow Chicken HK\$298
served with seasonal vegetables and truffle gravy
鐵板燒法國春雞
配時令蔬菜及黑松露燒汁
-  Sizzling New Zealand Sirloin and Scallop HK\$298
served with French fries and black pepper sauce
鐵板紐西蘭西冷及帶子
配炸薯條及黑椒汁

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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
- Best Fish and Chip HK\$118
deep-fried sea bream and fries with house-made tartar sauce
炸海鯛魚配薯條及自家製他他醬
-  Jumbo Club Sandwich HK\$138
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
- Baked Australia Pork Chop with Fried Rice and Tomato Sauce HK\$158
焗澳洲厚豬排飯
-  Premium Beef Steak Sandwich HK\$178
char-grilled US rib eye, toasted baguette, tomato, caramelized onion, topped with melted cheese
美國頂級肉眼法式麵包三文治伴焦糖洋蔥及芝士
-  Voyager's Signature Beef Burger HK\$188
premium beef patties, cheddar cheese, fresh lettuce, tomato, bacon, secret sauce, red onion and pickle
遨航特色牛肉漢堡
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
- Sous-vide Chilean Sea Bass HK\$338
served with mashed potato, seasonal vegetable and lemon butter sauce
慢煮智利鱈魚
配香滑薯蓉,時令蔬菜及檸檬牛油汁

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CHAR-GRILL 烤肉

-  US Prime OP Rib (40oz) HK\$1,488
美國頂級有骨肉眼扒 (40安士)
-  US Prime Rib Eye (10oz) HK\$388
美國頂級肉眼牛扒 (10安士)
-  N.Z. Lamb Rack (10oz) HK\$398
紐西蘭羊架 (10安士)
-  Salmon Fillet (200g) HK\$178
三文魚柳 (200克)

SWEET 甜品

- Ice-cream cup(75ml) HK\$48
Choice of flavour's: strawberry, chocolate or vanilla
Haagen-Dazs 雪糕杯 (75毫升)
可選擇士多啤梨、朱古力或雲呢拿
- Mango and Coconut Soup
with pomelo and orange HK\$88
楊枝金露
- New York Cheesecake
with blue berry sauce HK\$98
紐約芝士餅伴藍莓醬
- Black Forest Cake
served with ice cream HK\$108
黑森林蛋糕配雪糕

CORKAGE 開瓶費

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

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BEVERAGE LIST 單點飲品

SOFT DRINKS 汽水

| | Glass 杯 |
|-----------------|---------|
| Coca-Cola 可口可樂 | HK\$32 |
| Coke Zero 零系可樂 | HK\$32 |
| Ginger Beer 辣薑啤 | HK\$32 |
| Ginger Ale 辣薑水 | HK\$32 |
| Sprite 雪碧 | HK\$32 |
| Soda Water 梳打水 | HK\$32 |
| Tonic Water 湯力水 | HK\$32 |

MINERAL WATER 礦泉水

| | |
|---|--------|
| Llanllyr Source Mineral Water (300ml) 礦泉水 | HK\$32 |
| Llanllyr Source Mineral Water (750ml) 礦泉水 | HK\$48 |
| Llanllyr Source Sparkling Water (300ml) 有氣礦泉水 | HK\$32 |
| Llanllyr Source Sparkling Water (750ml) 有氣礦泉水 | HK\$48 |

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\$70 |
| Detox - Orange, Carrot and Ginger 排毒特飲 | HK\$62 |
| Lemon Squash 檸檬特飲 | HK\$45 |
| Orange Squash 香橙特飲 | HK\$45 |
| Orange lemon squash 檸檬香橙特飲 | HK\$48 |

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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\$58 |
| Iced Segafredo Café Mocha 凍朱古力咖啡 | | HK\$58 |
| Segafredo Cappuccino 泡沫咖啡 | mug cup | HK\$52 HK\$42 |
| Segafredo Café Latte 鮮奶咖啡 | mug cup | HK\$52 HK\$42 |
| Segafredo Café Mocha 朱古力咖啡 | mug cup | HK\$52 HK\$42 |
| Segafredo Coffee 即磨咖啡 | mug cup | HK\$52 HK\$40 |
| Decaffeinated Segafredo Coffee 低因咖啡 | mug cup | HK\$48 HK\$40 |
| Segafredo Espresso 特濃咖啡 | | HK\$40 |
| Hong Kong Style Milk Tea 港式奶茶 | | HK\$40 |
| English Breakfast Tea 英式紅茶 | | HK\$40 |
| Peppermint Tea 薄荷茶 | | HK\$40 |
| Camomile 洋甘菊茶 | | HK\$40 |
| Earl Grey Tea 伯爵茶 | | HK\$40 |
| Darjeeling 大吉嶺 | | HK\$40 |
| TWG Tea 各款 TWG 茶 | | HK\$42 |

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