

VOYAGER'S 遊航廳

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) 蕃茄沙律配羅勒及黑水欖	HK\$88
•	Avocado and Beet Root Tartare (VE) with arugula, walnuts and golden apple 牛油果及紅菜頭韃靼	HK\$98
	配火箭菜,合挑及金蘋果	
•	Wild Mushroom Risotto (VG) with sweetcorn puree and fresh herbs 野菌玉米意大利燴飯	HK\$138
•	Crispy Lentil Bean Fritter Burger (VE) with French fries 香脆蘭度豆脆餅漢堡配薯條	HK\$138
•	Deluxe Fruit Platter (VE) 精美鮮果盤	HK\$88

Vegan (VE) / Vegetarian (VG)

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☑ Chef recommendation 廚師推介

● Vegetarian dish 素食菜式

彡 Spicy 辛辣

¶ Contains nuts/sesame 含有堅果或芝麻

■ Sustainable seafood 可持續發展海鮮

SALAD & STARTER

沙律及頭盤

(K) Caesar Salad with addition of grilled chicken, shrimp or smoked salmon 凱撒沙律 添加烤雞肉、鮮蝦或煙三文魚

Keto Smoked Salmon Salad 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, 烚蛋及荷蘭汁

Voyager's Beetroot and Peach Salad 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茉汁

SOUP 湯

HK\$128

Cream of Wild Mushroom Cappuccino HK\$98

野菌泡沫濃湯

Heirloom tomato and mozzarella bruschetta

經典意大利番茄芝十蒜香多十

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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ASIAN DELIGHT 亞洲精選

	Pho - Beef Noodle sliced beef with flat noodle and soup in Vietnamese style 越南生牛肉湯河	HK\$108
	Stir-fried Rice Noodle with Wagyu Beef in Sweet Sauce 瑞士汁和牛炒河	HK\$128
Ø	Stir-fried Rice Noodle with Tiger Prawn in Singaporean Style 星洲虎蝦炒米粉	HK\$128
	Crispy Pork Chop with Shanghai Vegetable Rice 酥脆豬排配上海菜飯	HK\$128
	Vietnamese Style Lemongrass Marinated Pork Chop served with fried egg, steamed rice, scallion-soy sauce 越式蔥油香茅豬扒飯配煎蛋	HK\$138
	Braised Beef Brisket & Tendon with Chu Hou Sauce served with steamed rice or rice vermicelli or flat rice noodle in soup 柱侯牛筋腩	HK\$138
	Stir-fried Minced Pork with Thai Basil with Steamed Rice 泰式羅勒炒豬肉碎配白飯	HK\$138
	₩ Hainanese Chicken Rice 海南雞飯	HK\$148
ø	Malay Laksa with oil noodle, shrimp, fish ball, fish cake, bean curd puff, egg, cucumber, bea 馬來叻沙	HK\$158 an sprout
	配油麵, 大蝦, 白魚蛋, 魚片, 豆卜, 青瓜, 烚蛋, 青瓜絲, 芽菜	
	Korean Pork Bulgogi served with Steamed Rice 韓式辣炒豬肉配白飯	HK\$158
	Fried Chicken with Udon in Japanese Style 日式雞肉炒烏冬	HK\$158

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PIZZA & PASTA 薄餅及意粉

Pizza Margherita (12 inches)

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)

with prawn, scallop, squid, mussel and corn

HK\$188

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 with garlic sauce

HK\$298

鐵板海陸空雜扒配蒜蓉汁

Sizzling Roasted French Yellow Chicken
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

鐵板紐西蘭西冷及帶子

served with French fries and black pepper sauce

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

Baked Mac & Cheese with Assorted Seafood HK\$178

焗起司通心粉配海鮮

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

配香滑薯溶,時令蔬菜及檸檬牛油汁

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(K) Keto Diet 生酮

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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 HK\$88 with pomelo and orange 楊枝金露 New York Cheesecake HK\$98 with blue berry sauce

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 大号裝及烈酒開瓶費

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紐約芝士餅伴藍莓醬

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BEVERAGE LIST 單點飲品

SOFT DRINKS 汽水	Glass 材
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	HK\$70
奶昔 (朱古力/ 草莓/ 雲尼拿或香蕉)	
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

Orange, Apple, Carrot	Glass 杯		Jar 勺
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	HK\$52
		cup	HK\$42
Segafredo Café Latte 鮮奶咖啡		_	HK\$52
		cup	HK\$42
Segafredo Café Mocha 朱古力咖啡		_	HK\$52
		cup	HK\$42
Segafredo Coffee 即磨咖啡		_	HK\$52
		cup	HK\$40
Decaffeinated Segafredo Coffee 低因咖啡		_	HK\$48
LL Saffrage Call		cup	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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