



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
-  Avocado and Beet Root Tartare (VE) HK\$98
牛油果及紅菜頭韃靶
配火箭菜,合挑及金蘋果
-  Green Asparagus Bisque (VG) HK\$88
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
-  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
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



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
- Parma Ham (18 months)** HK\$158
with crispy tomato toast and extra virgin oil
意大利 (18 個月) 巴馬火腿
配香脆蕃茄多士及級橄欖油

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\$108
酥皮龍蝦湯
- Double-boiled Pigeon and Conch Soup** HK\$128
with monkey head mushroom
猴頭菇螺肉燉乳鴿

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 **Vegetarian dish 素食菜式**

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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 Crab Meat and Dried Sakura Shrimps** HK\$138
櫻花蝦蟹肉炒飯
-   **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
- Stir-fried Kale with Minced Pork Minced in Casserole with Belacan sauce** HK\$168
馬拉盞肉碎芥蘭煲
-  **Hainanese Chicken Rice** HK\$158
海南雞飯
-   **Braised Curry Beef Brisket and Tendon in Hong Kong Style served with steamed rice** HK\$158
港式咖喱牛筋腩配白飯
- 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\$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\$118

意大利粉配肉醬或卡邦尼



Bucatini allo Scoglio HK\$188

Bucatini with assorted seafood, tomato and garlic

雜錦海鮮香辣蒜片幼管意大利粉

SIZZLING-GRILL 鐵板烤肉



Sizzling Char-grilled Salmon Fillet, Chicken Steak and Pork Chop HK\$288
with garlic sauce

鐵板海陸空雜扒配蒜蓉汁



Sizzling Roasted French Yellow Chicken HK\$288
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\$288
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
- Hokkaido Scallop Risotto HK\$168
served with 24-month aged parmesan cheese
北海道帶子意大利飯
伴 24 個月陳年巴馬臣芝士
- Best Fish and Chip HK\$118
deep-fried sea bream and fries with house-made tartar sauce
炸海鯧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
-  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
- Baked Australia Pork Chop with Fried Rice and Tomato Sauce HK\$158
焗澳洲厚豬排飯
- Braised Australian Wagyu Beef Cheek HK\$198
served with root vegetables and spaghetti
紅酒燴澳洲和牛臉頰配根菜及意粉
-  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

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CHAR-GRILL 烤肉

 US Prime OP Rib (40oz) 美國頂級有骨肉眼扒 (40安士)	HK\$1,488
 US Prime Rib Eye (10oz) 美國頂級肉眼牛扒 (10安士)	HK\$388
 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

SWEET 甜品

Mango and Coconut Soup with pomelo and orange 楊枝金露	HK\$88
New York Cheesecake with blue berry sauce 紐約芝士餅伴藍莓醬	HK\$98
Selection of Fine Cheese served with dried fruits and vegetable crudites 精選芝士碟配乾果及什菜條	HK\$138

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

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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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