



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

SALADS & STARTERS 沙律及前菜

Caesar Salad HK\$108

凱撒沙律

Caesar Salad with Grilled Chicken / Shrimp / Smoked Salmon HK\$138

凱撒沙律添加烤雞肉 / 鮮蝦 / 煙三文魚

 Strawberry and Baby Shrimp Salad HK\$138

with avocado, garden greens, sweet capsicum, cherry radish, pistachios,
yuzu & calamansi vinaigrette

士多啤梨迷你蝦沙律

伴牛油果、精選生菜、甜椒、櫻桃蘿蔔、開心果仁及柚子金桔醋汁

Smoked Chicken and Kohlrabi Slaw HK\$138

with crunchy apple, purple cabbage, baby carrot, cilantro, cider and honey dressing

煙燻雞肉大頭菜沙律

伴香脆蘋果、紫椰菜、迷你甘筍、芫茜及蜜糖西打醋汁

 Warm Salmon Salad HK\$138

with semi-dried tomato, boiled egg, orange wedge, quinoa, cucumber,
mint and yogurt dressing

香煎三文魚沙律

配半乾茄、焗蛋、香橙柳、藜麥、青瓜及薄荷乳酪汁

  Spicy Beef Salad in Thai Style HK\$138

with grilled beef steak, cucumber, tomato, red onion, chili, bean sprouts and lime

泰式香辣牛肉沙律

烤牛扒、青瓜、蕃茄、紅洋蔥、辣椒、芽菜及青檸

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as your well-being and comfort are our greatest concern.
為閣下著想，如閣下對任何食物有過敏反應，請與服務員聯絡。

 Chef Recommendation 廚師推介

 Vegetarian Dish 素食菜式

 Spicy 辛辣

 Contains Nuts or Sesame 含有堅果或芝麻

 Sustainable Seafood 可持續發展海鮮

(K) Keto Diet 生酮

SOUPS 湯

- Wild Mushroom Bisque
with crispy button mushroom, sliced parmesan cheese and black truffle croutons
野菌濃湯配香脆白菌片、巴馬臣芝士及黑松露麵包粒 HK\$108
- Goulash
with sour cream and fresh herbs
匈牙利牛肉湯配酸忌廉及鮮香草 HK\$108
- Classic French Onion Soup
with Gruyère cheese toast
傳統法式洋蔥湯配格魯耶爾芝士多士 HK\$118
- Voyager's Bread Platter (6 varieties)
遨航廳精選麵包拼盤 (六款) HK\$68

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ASIAN FAVOURITES 亞洲風味

-  **Pho - Beef Noodle** HK\$115
sliced beef with flat noodle and soup in Vietnamese style
越南生牛肉湯河
-  **Hakka Salted Chicken with Vegetable Rice** HK\$158
客家鹹雞菜飯
- Vietnamese Style Lemongrass Marinated Pork Chop** HK\$145
served with fried egg, steamed rice, scallion-soy sauce
越式蔥油香茅豬扒飯配煎蛋
- Stir-fried Rice Noodle with Wagyu Beef in Swiss Sauce** HK\$148
瑞士汁和牛炒河
- Stir-fried Rice Noodle with Tiger Prawn in Singaporean Style** HK\$148
星洲虎蝦炒米粉
- Braised Beef Brisket & Tendon with Chu Hou Sauce** HK\$145
served with steamed rice / rice vermicelli / flat rice noodle in soup
柱侯牛筋腩配絲苗 / 河粉 / 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
- Indian Butter Chicken** HK\$178
served with roti
印度牛油雞配油酥餅
- Baked Pork Chop with Fried Rice and Tomato Sauce** HK\$158
焗厚豬扒飯
- Katsudon** HK\$158
Crispy pork cutlet with scrambled egg and steamed rice
日式炸豬扒丼
-  **Taiwanese Braised Beef Noodle** HK\$158
台式紅燒牛肉麵

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PIZZA, PASTA & RISOTTO 薄餅、意粉及意大利飯

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) 配蕃茄醬、水牛芝士、新鮮羅勒

Hawaii Pizza (12 inches) HK\$178

cooked ham, bacon, pineapple and thousand island dressing

夏威夷薄餅(12吋) 配金門火腿、煙肉、菠蘿、千島醬

Thousand Island Seafood Pizza (12 inches) HK\$198

scallop, mussels, prawn, squid, sweet corn and thousand island dressing

千島海鮮薄餅配帶子、青口、蝦、魷魚、粟米及千島醬

 Voyager's Captain Pizza (12 inches) HK\$198

pepperoni, bacon, minced beef, cook ham, chicken, Jalapeño, button mushroom and tomato sauce

遨航船長薄餅(12吋) 配意式肉腸、煙肉、牛肉碎、火腿、雞肉、墨西哥辣椒、蘑菇及蕃茄醬

Parma Ham & Burrata Cheese Pizza (12 inches) HK\$198

burrata cheese, arugula, tomato sauce and aged balsamic vinaigrette

巴馬火腿及布袋芝士薄餅 (12吋)

布袋芝士、火箭菜、蕃茄醬、陳年黑醋汁

(Preparation time for all pizzas: 25 minutes 所有薄餅製作需時二十五分鐘)

Spaghetti Bolognese, Carbonara or Napolitaine HK\$138

意大利麵配肉醬或卡邦尼或拿破崙

 Mezzemaniche Alla Norma HK\$148

with aubergine, garlic, heirloom tomato, basil and ricotta cheese

西西里茄子諾瑪短通粉

 Wild Mushroom Risotto HK\$148

with sweetcorn purée and fresh herbs

野菌粟米意大利燴飯

Pan-seared Hokkaido Sea Scallop Risotto HK\$168

with pumpkin, pancetta ham, vine tomato and baby spinach

香煎北海道帶子意大利飯伴南瓜、意式煙肉、串茄及迷你菠菜

 Boston Lobster and Mussel Risotto HK\$168

with vine tomato, cremini mushroom and baby watercress

波士頓龍蝦及青口意大飯伴串茄、鈕扣蘑菇及迷你水田芥

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ALL-TIME FAVOURITES 主菜


Voyager's Signature Beef Burger HK\$198
premium beef patties, cheddar cheese, fresh lettuce, tomato, bacon,
secret sauce, red onion and pickle
(+HK\$50 for an extra beef patty and cheddar cheese)

遨航特色牛肉漢堡


頂級牛肉漢堡扒、車打芝士、新鮮生菜、蕃茄、煙肉、秘製醬汁、紅洋蔥及酸青瓜
(+HK\$50 尊享額外牛肉漢堡扒及車打芝士乙份)

 **Sesame Crusted Salmon** HK\$198
with mush potato, green peas, Thai asparagus, broccolini, herbs velouté
芝麻三文魚

配香滑薯蓉、青豆、泰國蘆筍、迷你西蘭花及香草汁

 **Vegetable "Chili Con Carne" Burger** HK\$168
with assorted fruits, avocado, crispy lettuce, tomato, red onion pickle
墨西哥「素菜辣豆醬」漢堡

配特選水果、牛油果、脆生菜、蕃茄、醋香紅洋蔥

 **Pan-Grilled Pacific Sliver Sea Bream** HK\$198
with baby spinach, white button mushroom, baby sweet potato, saffron fish fumet
炭燒太平洋銀鯛魚柳

配迷你菠菜、白蘑菇、迷你甜薯及紅花魚高湯


(K) Keto All Day Breakfast HK\$178
served with grilled chicken steak with herbs or roasted salmon steak, crispy bacon, mushroom omelet,
sliced gammon ham, pork sausage, roasted tomato, assorted berries yogurt and garden salad
生酮全日早餐

香草烤雞扒或焗三文魚扒配脆煙肉、蘑菇奄列、金門火腿、豬肉腸、烤蕃茄、
特選野莓乳酪杯及田園沙律


Jumbo Club Sandwich HK\$148
slices 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、蕃茄、新鮮生菜、
酸青瓜及自家製蛋黃醬

 **Fish and Chip** HK\$138
Deep-fried sea bream and fries with housemade tartar sauce
炸海鯛魚配薯條及自家製他他醬

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CHAR-GRILLED FLAVOURS 炭烤滋味

French Spring Chicken
法國春雞

HK\$218

 Whole Jade Perch Fish
原條寶石鱸魚

HK\$258

Premium Lamb Chop
極上羊扒

HK\$248

King Prawn (3 pcs)
大虎蝦 (三隻)

HK\$288

Australia Premium Beef Striploin (10oz)
澳洲頂級西冷牛扒 (10安士)

HK\$268

US Premium Rib Eye (10oz)
美國頂級肉眼牛扒 (10安士)

HK\$398

All dishes listed above are served with baked potato and seasonal vegetables.
以上菜式均配焗薯及時令蔬菜。

Selected Sauce:

Gravy / Black pepper / Creamy mushroom / Red wine / Capers butter sauce / Lemon herbs sauce
可選以下醬汁:

燒汁 / 黑椒汁 / 奶油蘑菇汁 / 紅酒汁 / 水瓜柳牛油汁 / 檸檬香草汁

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DESSERTS 甜品

Passion Fruit Crème Brûlée
served with assorted wild berries
熱情果焦糖布甸配精選野莓

HK\$88

French Apple Tart
served with vanilla gelato
法式蘋果撻配雲尼拿雪糕

HK\$98

 Maga Chocolate Soufflé
珍寶黑朱古力梳乎厘

HK\$168

(Preparation time: 30 minutes 製作需時三十分鐘)

Daily Cut Cake
是日精選蛋糕

HK\$78

Ice Cream Cup (75ml)
Choice of flavours: Strawberry / Chocolate / Vanilla
Haagen-Dazs 雪糕杯 (75毫升)
可選擇士多啤梨 / 朱古力 / 雲呢拿

HK\$48

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BEVERAGES 飲品

SOFT DRINKS 汽水

Coca-Cola / Coke Zero / Cream Soda / Fanta Orange / 7up
可口可樂 / 零系可樂 / 忌廉梳打 / 芬達 / 七喜

Glass 杯

HK\$38

Ginger Beer 辣薑啤

HK\$38

Ginger Ale 薑汁汽水

HK\$38

Soda Water 梳打水

HK\$38

Tonic Water 湯力水

HK\$38

Yeo's Drinks (Chrysanthemum Tea / Grass Jelly Drink / Water Chestnut Drink)
楊協成飲品 (菊花茶 / 清涼爽 / 馬蹄爽)

HK\$38

MINERAL WATER 礦泉水

Llanllyr Source Mineral Water (330ml) 礦泉水

HK\$38

Llanllyr Source Sparkling Water (330ml) 有氣礦泉水

HK\$38

FRESH FRUIT JUICES 鮮榨果汁

Orange, Apple, Carrot, Watermelon
香橙、蘋果、甘筍、西瓜

Glass 杯

Single Fruit 一款水果

HK\$55

Two Fruits 兩款水果

HK\$58

Detox (Orange, Carrot & Ginger)
排毒特飲(橙子、紅蘿蔔與薑)

HK\$68

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BEVERAGES 飲品

VOYAGER'S SPECIAL DRINKS 遨航廳特色飲品

Jumbo Milk Shake: Chocolate / Strawberry / Vanilla / Banana 珍寶奶昔 (朱古力 / 草莓 / 雲尼拿 / 香蕉)	HK\$78
Black Cow / White Cow / Orange Cow / Golden Cow (Ice Cream with Soft Drinks) 黑牛 / 白牛 / 橙牛 / 金牛 (汽水伴雪糕)	HK\$58
Ya Shi Xiang Handmade Lemon Tea 鴨屎香手打檸檬茶	HK\$58
Fresh Fruit Tea 鮮水果茶	HK\$58
Yuzu Butterfly Pea Lemonade 柚子蝶豆花檸檬特飲	HK\$58
Virgin Mojito (Lime or Strawberry) 經典莫吉托 (青檸味或草莓味)	HK\$58
Virgin Piña Colada (Pineapple Juice with Coconut Milk) 椰林飄香 (菠蘿汁伴椰奶)	HK\$58
Shirley Temple (Grenadine with Ginger Ale) 雪莉天普 (石榴汁伴薑汁汽水)	HK\$58
Lemon Squash or Orange Squash 檸檬梳打或香橙梳打	HK\$58
Fruit Punch 雜果賓治	HK\$58
Lemon Coke or Lemon 7up 檸檬可樂或檸檬七喜	HK\$48
Lime Soda 青檸梳打	HK\$48

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BEVERAGES 飲品

COFFEE & TEA 咖啡或茶

	Cup	Mug	Iced
Regular Coffee 即磨咖啡	HK\$48	HK\$58	HK\$65
Café Mocha 朱古力咖啡	HK\$48	HK\$58	HK\$65
Cappuccino 泡沫咖啡	HK\$48	HK\$58	HK\$65
Café Latte 鮮奶咖啡	HK\$48	HK\$58	HK\$65
Americano 美式咖啡	HK\$48	HK\$58	HK\$65
Café Flat White 白咖啡	HK\$48	HK\$58	HK\$65
Espresso 特濃咖啡	HK\$48	HK\$58	HK\$65

(Double Shot +HK\$10) (雙倍咖啡粉加HK\$10)

All coffees are crafted with premium Italian Segafredo Zanetti beans. 所有咖啡均採用Segafredo咖啡豆。

	Hot	Iced
Hong Kong Style Milk Tea 港式奶茶	HK\$45	HK\$48
Chocolate 朱古力	HK\$45	HK\$48
Ovaltine 阿華田	HK\$45	HK\$48
Horlicks 好立克	HK\$45	HK\$48
Milk 鮮奶	HK\$45	HK\$48
Lemon Tea 檸檬茶	HK\$45	HK\$48
Lemon Honey Water 檸檬蜜糖水	HK\$45	HK\$48
Lemon Water 檸檬水	HK\$45	HK\$48

TWININGS TEA 川寧茶

English Breakfast Tea 英式紅茶	HK\$45
Peppermint Tea 薄荷茶	HK\$45
Camomile 洋甘菊茶	HK\$45
Earl Grey Tea 伯爵茶	HK\$45
Darjeeling 大吉嶺	HK\$45

All Twinings teas are served with your choice of lemon, fresh milk, or honey.

所有川寧茶可選擇配檸檬或鮮奶或蜜糖。

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BEVERAGES 飲品

ALCOHOLIC DRINK 酒精飲料

BEER 啤酒

Tsing Tao / Corona / Asahi 青島 / 可樂娜 / 朝日啤酒	per bottle/每瓶	HK\$48
Shandy 香迪	HK\$48	HK\$58
Gunner 槍手	HK\$48	HK\$65

WHISKY 威士忌

Lost Distillery (Auchnagie / Stratheden / Dalaruan)		Glass 杯 HK\$98
Chivas Regal 12 years		HK\$78
Jack Daniel's, Johnnie Walker Black Label		HK\$68
Famous Grouse		HK\$68

VODKA 伏特加

Absolut / Absolut Citron		HK\$68
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RUM 蘭姆酒

Bacardi		HK\$68
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GIN 杜松子酒

Gordon's		HK\$68
Bombay Sapphire		HK\$68

COCKTAILS 雞尾酒

Long Island		HK\$93
The Manhattan		HK\$78
Mojito (Lime or Strawberry)		HK\$78
Side Car		HK\$78
Lemon Gimlet		HK\$78
Margarita		HK\$78
Strawberry Daiquiri		HK\$78
Pina Colada		HK\$78
Gin Tonic		HK\$78
Pimm's 7		HK\$78

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 大瓶裝酒及烈酒開瓶費	per bottle/每瓶	HK\$200

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