



# Dining Room Menu

## Salad & Appertizers

HKD

-  Classic Caesar Salad with Garlic Croutons \$138  
(made from AUS Romaine Lettuce) half 半份 \$75  
凱撒沙律 (選用澳洲羅馬生菜)  
~\$40 for extra Smoked Salmon, Cajun Chicken or Parma Ham~  
~另加煙三文魚或香辣雞肉或巴馬火腿每款\$40~
- Langoustine, Green Apple and Mango Salad with Honey Yogurt \$198  
海螯小龍蝦香芒青蘋果沙律配蜜糖乳酪汁
-  Indian Vegetable Samosa with Mint Chutney served with \$148  
Salad Bouquet half 半份 \$75  
印度素菜咖喱角配薄荷汁伴鮮沙律菜
-  Baby Kale, Avocado and Quinoa Salad with Yuzu Dressing \$158  
羽衣甘藍牛油梨藜麥沙律橘子汁 half 半份 \$80

## Soup

- Lobster Bisque with Langoustine Tail and Greek Style Yogurt \$148  
龍蝦湯伴海螯小龍蝦及希臘乳酪
-  Russian Borsch with Beef Brisket \$88  
俄羅斯牛腩羅宋湯

## Sandwich / Burger

- Sandwich with Two Fillings 自選三文治 ~任選兩款配料~ \$75  
Ham 火腿, Egg 蛋, Tuna Fish 吞拿魚, Smoked Salmon 煙三文魚, Bacon 煙肉,  
Lettuce & Tomato 生菜番茄, Cheese 芝士  
~~ \$10 each for extra condiment 額外配料每款\$10 ~~
- Bel-Air Club Sandwich with Salad and Chips \$108  
貝沙灣特級三文治配沙律薯片  
Ham 火腿, Egg 蛋, Tuna Fish 吞拿魚, Smoked Salmon 煙三文魚, Bacon 煙肉,  
Tomato & Lettuce 生菜番茄, Cheese 芝士
- Wagyu Beef Burger with Cheese, Tomato, Sautéed Onion & \$118  
Mushroom served with Mixed Greens and French Fries  
澳洲和牛漢堡伴薯條及沙律菜

 Signature Dish

 Vegetarian Dish



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# Dining Room Menu

## Pizza

HKD



### Margarita Pizza

\$158



#### 傳統意式風味薄餅

Roma Tomato 鮮羅馬番茄, Basil 羅勒, Mozzarella 水牛芝士, Parmesan Cheese 巴馬臣芝士, Fresh Tomato Sauce 鮮番茄醬



### Black Truffle & Cheese Pizza

\$178

#### 松露芝士薄餅

Black Truffles 黑松露, Truffles Honey 松露蜜糖, White Truffle Oil 白松露油, Mascarpone Filling 馬斯卡芝士醬, Fontina Cheese 方天娜芝士, Mozzarella Cheese 水牛芝士, Parmesan Cheese 巴馬臣芝士, Cream 忌廉, Fresh Tomato Sauce 鮮番茄醬

### Salsiccia Napoli Piccante, Salami Milano & Nduja Pizza

\$178

#### 意大利辣肉腸薄餅

Spicy Napoli Sausage 拿坡里辣肉腸, Salami Milano 莎樂美腸, Spicy Nduja Sausage 卡拉布里亞辣肉腸, Mozzarella Cheese 水牛芝士, Parmesan Cheese 巴馬臣芝士, Fresh Tomato Sauce 鮮番茄醬

## Main Course

### Sous Vide Chicken Breast with Potato Gnocchi, Tomato Olive Sauce

\$178

#### 慢煮雞胸伴薯糰及鮮茄橄欖汁

### Balsamic Honey and Mustard Pork Chop

\$188

#### 意大利陳醋芥末蜜汁豬扒

### Roasted Rack of Lamb and French Duck Breast with Pineapple and

\$288

#### Marsala Jus

#### 燒羊鞍拼法國鴨胸配菠蘿及甜酒汁

### Pan-fried Black Cod, Seabass and Clams with Bouillabaisse

\$248

#### 香煎銀鱈魚、鱸魚及大蜆配馬賽魚湯

### Grilled Angus Beef Rib Eye with Red Wine Sauce

\$328

#### 烤安格斯特級牛肉眼配紅酒汁



### Signature Dish



### Vegetarian Dish



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Pasta & Rice		HKD
	Trofie Pasta toasted with Arrugulla Pesto, Potato and String Beans 幼扭紋粉拌火箭菜香草醬	\$158 half 半份 \$80
	Penne with Toulouse Sausage and Paprika Tomato Sauce 圖盧茲鮮肉腸辣番茄汁長通粉	\$178 half 半份 \$90
	Angel Hair with Crabmeat, Smoked Salmon and Bottaga in Cream Sauce 蟹肉煙三文魚烏魚子忌廉汁天使麵	\$188 half 半份 \$100
	Linguine with Lobster, Scallop, Garlic and Parsley 龍蝦帶子蒜香意粉	\$268
	Squids Ink Risotto with Assorted Seafood 墨汁海鮮意大利飯	\$188 half 半份 \$100
<b>Asian</b>		
	Bel-Air Baked Pork Chop Rice 貝沙灣金牌焗豬扒飯	\$118 half 半份 \$68
	Flat Rice Noodle with Fish Balls and Sliced Fish Cake in Pork Soup 魚蛋魚片湯河粉 (豬骨湯底)	\$75
	Malaysian Seafood or Chicken Laksa 馬來西亞海鮮或雞肉喇沙	seafood 海鮮 \$118 chicken 雞肉 \$108
	Bel-Air Hainanese Chicken Rice served with Soup and Poached Vegetables 貝沙灣海南雞飯配例湯及時菜	leg 脾 \$118 breast 胸 \$108
	Flat Rice Noodle Soup with Sliced Beef in Vietnamese Style 越式牛肉湯河粉	\$138
	LA Galbi-Korean BBQ Short Ribs with Kimchi 韓式牛仔骨	\$188
	Unagi Sushi Rice Bowl with Avocado, Cucumber and Unagi Sauce 蒲燒鰻魚牛油梨壽司丼飯	\$188
	"Vegan Butter Chicken Style" Beancurd and Chickpeas with Roti Prata or Basmati Rice 「牛油咖喱雞式」豆腐及鷹嘴豆配油酥餅或印度飯	\$148
	Butter Chicken with Roti Prata or Basmati Rice 牛油咖喱雞配油酥餅或印度香飯	\$178

~\$25 each for extra Roti Prata or Basmati Rice 額外配油酥餅或印度飯每款另加\$25~

 **Signature Dish**



**Vegetarian Dish**



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# Dining Room Menu

## From the Wok

HKD

Soup of the Day  
足料中式老火湯

per person 每位 \$50  
per pot 每窩 \$165



Seasonal Vegetable ( Stir-fried / Garlic / Superior Soup )  
自選時菜 ( 清炒/蒜蓉/上湯 )

\$75

Catch of the Day  
清蒸是日鮮魚

Seasonal Price 時價



Sweet and Sour Prawns or Pork with Pineapple  
菠蘿咕嚕蝦球或豬肉

prawns 蝦球 \$168  
pork 豬肉 \$138

Fried Prawns and Cashew Nuts  
腰果炒蝦球

\$168

Braised Sea Cucumber with Egg Beancurd and Seafood in Claypot  
墨西哥海參鵝掌煲

\$288

Stewed Pork Ribs in Hawthorn Sauce  
京烤骨

\$228

Fried Mushroom, Salted Pork with Preserved Vegetables  
雪裡紅咸肉炒野菌

\$138

Fried Pork Ribs Honey and Olive  
攪角蜜糖骨

\$168

Wok-fried Beef and Mushroom Dices with Wasabi  
芥辣一口雞脾菇牛柳粒

\$138

Fried Beef with Leek and Onion  
京蔥洋蔥炒牛肉

\$138

Wok-fried Ling Fish with Dragonfruit and Mushroom  
火龍果野菌炒青衣柳

\$188

Deep-fried Ling Fillet with Lemon Sauce  
西檸青衣球

\$158

Steamed Egg with Shredded Conpoy  
瑤柱蒸水蛋

\$118



Fried Egg Beancurd with Chili  
川椒爆玉子豆腐

\$108



Assorted Vegetables with Bamboo Piths  
竹筴羅漢齋

\$138

Steamed Chicken with Preserved Vegetable, Black Fungus and Goji  
大頭菜雲耳杞子蒸雞

\$168

Wonton and Chicken Soup in Claypot  
雲吞雞煲

\$218



*Signature Dish*



*Vegetarian Dish*



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From the Wok	HKD
Steamed Rice with Pork Patty and Salted Egg in Claypot 咸蛋肉餅煲仔飯	\$108
Wok-fried Rice Flat Noodles with Salted Pork, Vegetable and Satay Sauce 潮州炒河粉	\$108
Udon and Shredded Pork in Soup 肉絲湯烏冬	\$88
Rice Vermicelli in Peppered Soup 胡椒湯米粉	\$40
<b>The Luxury</b>	<b>HKD</b>
Double Boiled Bird's Nest and Minced Chicken Soup 雞茸燕窩羹 (約 1 兩半)	\$238
Double Boiled Sweetened Coconut Cream with Bird's Net 椰汁燉燕窩 (約 1 兩)	\$148
Double Boiled Sweetened Almond Cream with Bird's Net 杏汁燉官燕 (足 1 兩)	\$358
Braised 4 Head Whole Abalone and Black Mushroom in Oyster Sauce 翡翠蠔皇花菇鮑魚 (4 頭)	\$248
Braised 2 Head Whole Abalone & Black Mushroom in Oyster Sauce 翡翠蠔皇花菇鮑魚 (2 頭)	\$468
 Braised Whole Middle East 20 Head Abalone in Oyster Sauce 蠔皇中東鮑魚 (20 頭)	\$1000
 Braised Whole S.Africa 17 Head Abalone in Oyster Sauce 蠔皇南非鮑魚 (17 頭)	\$1050
Braised Fish Maw with Vegetable in Abalone Sauce (For 2 Persons) 鮑魚汁扣花膠 (兩位用)	\$488
Braised Fish Maw & Goose Web with Vegetable in Oyster Sauce 蠔皇花膠扣鵝掌 (例)	\$628
Braised Goose Web & Black Mushroom with Vegetable in Oyster Sauce 花菇扣鵝掌 (例)	\$188
 Roasted Whole Chicken Flavored with Black Truffle Paste 招牌黑松露脆香燒雞	\$800
* Please order 3 days in advance 敬請 3 天前預訂	

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## Dessert

Cut Cake 西式糕餅	\$55
Häagen-Dazs Ice-Cream ( Vanilla, Chocolate, Cookie & Cream, Mango & Raspberry ) 自選雪糕杯 ( 雲呢拿、朱古力、忌廉曲奇、芒果紅莓 )	\$55
Warm Chocolate Cake with Vanilla Ice-cream ( 20 mins for preparation ) 朱古力心太軟伴雲呢拿雪糕 ( 需時約 20 分鐘 )	\$108
Iced Red Bean Drinks with Häagen-Dazs Vanilla Ice-Cream 椰汁 Häagen-Dazs 雪糕紅豆冰	\$60 half 半份 \$33

*More luxurious items available, please refer to our staff for details!*

食品款式未能盡錄，歡迎向服務員查詢。



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# Kids Menu

Main Course	HKD
Kids Spaghetti with Sauce ( Tomato Sauce / Bolognaise Sauce / Creamy Cheese Sauce ) 兒童意粉配自選醬汁 ( 番茄醬 / 肉醬 / 忌廉芝士醬 )	\$75
Chicken Nuggets with French Fries or Mashed Potato 脆味雞寶伴薯條或薯茸	\$75
Chicken Fingers & Onion Ring 酥炸雞條及洋蔥圈	\$75
Tomato Sauce Fried Rice and Chicken Sausage 西炒飯及雞肉腸	\$75
Macaroni in Soup with Fried Egg and Ham 煎蛋火腿湯通粉	\$75

Served with buttered kernel corns, baked beans or salad  
配牛油粟米·焗豆或沙律

\* \* \*

## Dessert

Chocolate Puffs with Chocolate Topping and Strawberries 朱古力泡芙伴士多啤梨	\$50
Jelly Candies with Coconut Milk 七彩繽紛椰香啫喱杯	\$45
Kids Crème Brulee A rich custard base topped with a layer of hard caramel 迷你法式焦糖燉蛋 焦糖脆面香濃奶黃吉士打	\$65



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