

Dining Room Menu


Salad & Appertizers

HKD

-  Classic Caesar Salad with Garlic Croutons \$138
凱撒沙律 half 半份 \$75

~\$40 for extra Parma Ham or Poached Prawn or Tandoori Chicken Fillet ~
~另加巴馬火腿或焗蝦或天多利烤雞每款\$40~


- Grilled Octopus & Tomato Salad with Lemon & Orange Vinaigrette \$168
烤章魚車厘茄沙律

-  Baby Kale, Avocado and Quinoa Salad with Yuzu Dressing \$148
羽衣甘藍牛油梨藜麥柚子汁沙律 half 半份 \$80

- Greek Tortillas wrapped with Pulled Lamb, Cucumber, Feta Cheese and Yoghurt \$158
希臘青瓜芝士乳酪羊肉卷

Soup

- Crab Bisque with Tarragon and Irish Whisky \$118
鮮蟹肉濃湯

-  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 & Mushroom served with Mixed Greens and French Fries \$118
澳洲和牛漢堡伴薯條及沙律菜

Signature Dish

Vegetarian Dish



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Pizza

HKD



Margarita 傳統意式風味薄餅

\$158



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

Chorizo, Shrimps and Mozzarella Pizza 辣肉腸鮮蝦芝士薄餅

\$178

Diced Chorizo 辣肉腸粒, Baby Shrimp 鮮蝦, Crispy Parma Ham 脆煙肉,
Chopped Herbs 鮮香草, Mozzarella Cheese 水牛芝士, Fresh Tomato Sauce 鮮番茄醬

Tandoori Chicken Pizza 天多利烤雞肉薄餅

\$178

Tandoori Chicken 天多利烤雞肉, Fresh Tomato 鮮番茄, Red Onion 紅洋蔥, Capsicum 甜椒,
Mozzarella Cheese 水牛芝士, Sweet Mango Chutney 甜芒果醬, Fresh Tomato Sauce 鮮番茄醬

Main Course

**Roasted French Spring Chicken with Lemon Butter
and Grilled Vegetables**

\$198

香草檸檬焗法國春雞伴烤雜菜

Atlantic Cod Fillet with Summer Vegetables Soup and Pesto

\$198

(Sustainable Cod Fish in use)

銀鱈魚伴香草蔬菜清湯 (選用可持續銀鱈魚)

Asturianu Braised Oxtail in Red Wine with Fried Potatoes

\$178

西班牙紅酒燴牛尾

Grilled Wagyu Beef Tomahawk Steak with Sea Salt or Demi-Glace

\$1088

portion good for 3 to 4 person (1200g/42oz^Δ, Bone in)

烤和牛斧頭牛排伴海鹽或牛肉汁 (三至四人份量)



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Δ Approximately uncooked weight



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Pasta		HKD
	Conchiglie with Arugula Pesto, Parmesan Cheese and Pine Nuts 貝殼粉伴火箭菜香草醬及松子仁	\$168 half 半份 \$88
	Bucatini Amatriciana with Cheesy Beef Meatballs 煙肉番茄意大利吸管麵伴芝士肉丸	\$168 half 半份 \$88
	Warm Spaghetti Tossed with Tuna, Fresh Tomato, Mozzarella and Herbs 暖吞拿魚意粉伴車厘茄水牛芝士	\$178 half 半份 \$90
	Radicchio Risotto with Foie Gras and Red Wine Shallot 紅葉菜鵝肝意大利飯	\$198 half 半份 \$108
	Linguini Vongole 鮮蜆肉扁意粉	\$188 half 半份 \$100
Asian		
	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
	Inaniwa Udon Noodles with Scallops and Shrimps in Fresh Tomato Chicken Broth 鮮蝦帶子番茄雞湯稻庭烏冬	\$168
	Flat Rice Noodle Soup with Sliced Wagyu Beef in Vietnamese Style 越式雪花和牛湯河粉	\$138
	Crispy Kurobuta Tonkatsu Curry with Mushroom and Vegetable Omurice 日式吉列黑豚豬咖喱蛋包飯	\$188
	Thai Red Curry Chicken with Roti Prata or Basmati Rice 泰式紅咖喱雞配油酥餅或印度飯	\$168

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

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From the Wok

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Soup of the Day

per person 每位 \$50

足料中式老火湯

per pot 每窩 \$165



Seasonal Vegetable (Stir-fried / Garlic / Superior Soup)

\$75

自選時菜 (清炒/蒜蓉/上湯)

Catch of the Day

Seasonal Price 時價

清蒸是日鮮魚

Sea Coconut and Black Chicken with Rice in Supreme Broth

\$108

海底椰竹絲雞泡飯



Sweet and Sour Prawns or Pork with Pineapple

prawns 蝦球 \$168

菠蘿咕嚕蝦球或豬肉

pork 豬肉 \$138

Braised Sea Cucumber with Shrimp Roe

\$458

蝦子燴海參

Pan-fried Egg with Noodle Fish

\$118

白飯魚煎蛋角

Stir-fried Beef Dices with Sliced Garlic, Chili and Honey

\$188

蜜椒蒜片牛柳粒

Deep-fried Chicken Slices marinated with Taro Beancurd Sauce

\$168

南乳炸雞件

Fried Pork Ribs in Mongolian Style

\$158

蒙古醬烤骨



Beancurd Sheet stuffed with Assorted Cube

\$138

法海蒲團

Braised Pork Belly with Preserved Vegetable in Soya Sauce

\$138

客家梅菜扣肉

Poached Beef Slices with Enoki Mushroom

\$148

白灼金菇肥牛

Braised Vermicelli with Shredded Pork and Preserved Vegetables

\$108

雪菜肉絲炆米粉

Poached Prawn and Squid with Mushroom in Broth

\$118

濃湯野菌浸雙鮮

Steamed Minced Pork and Salty Fish with Rice

\$118

咸魚肉餅蒸飯

Steamed Rice with Whole Abalone and Diced Chicken in Stone Pot

\$308

原隻鮑魚雞粒石頭窩飯

Rice Vermicelli in Peppered Soup

\$40

胡椒湯米粉

Steamed Rice with Lard

\$20

豬油香米飯



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The Luxury	HKD
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
Braised King Conpoy with Fried Garlic and Vegetable 翡翠多子元貝皇	\$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
Tuna and Cheese Finger Sandwiches with French Fries or Potato Chips 吞拿魚及芝士迷你三文治伴薯條或薯片	\$75
Japanese Hamburger Patties and Fried Egg with French Fries or Mashed Potato 日式漢堡及煎蛋伴薯條或薯茸	\$75
Udon with Cubes of Ham, Chicken Sausage and Diced Vegetables in Soup 雜錦烏冬	\$75

Served with buttered kernel corns, baked beans or salad

配牛油粟米 · 焗豆或沙律

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Dessert

Häagen-Dazs Vanilla Ice-Cream Sundae Häagen-Dazs 雲呢拿雪糕新地 Topped with chocolate flavored sauce and served with a wafer and macaron 配朱古力汁伴威化及馬卡龍	\$55
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 迷你法式焦糖燉蛋 A rich custard base topped with a layer of hard caramel 焦糖脆面香濃奶黃吉士打	\$65



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