


# 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 Seared Scallops ~

~另加巴馬火腿或輕煎帶子每款\$40~


- Shrimps and Avocado Salad with Cocktail Dip Sauce \$168  
鮮蝦牛油梨咯嘜

-  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

-  Black Garlic Mushroom Salad with Sesame Dressing \$148  
黑蒜鮮菌沙律配芝麻汁

## Soup

- Fennel Soup with Fresh Mussel, Calamari and Smoked Salmon \$118  
海鮮茴香忌廉湯

-  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 & \$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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## 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

### Classic Fiery Pepperoni and Nduja Pizza 意大利辣肉腸薄餅

\$178

Pepperoni 意大利辣肉腸, Spicy Nduja Sausage 卡拉布里亞辣肉腸, Jalapeño 墨西哥辣椒,  
Basil 羅勒, Parmesan Cheese 巴馬臣芝士, Mozzarella Cheese 水牛芝士,  
Fresh Tomato Sauce 鮮番茄醬

### Hawaiian Pizza 夏威夷風情薄餅

\$178

Chicken 雞肉, Mozzarella Cheese 水牛芝士, Mushroom 磨菇, Pineapple 菠蘿, Onion 洋葱,  
Sweet Corn 粟米, Mixed Bell Pepper 雜椒, Fresh Tomato Sauce 鮮番茄醬

## Main Course

### Chicken Florentine with Polenta in Porcini and Spinach Creamy Sauce

\$188

佛羅倫斯煎雞胸伴牛肝菌莧菜忌廉汁

### Rolled Dutch Sole Fillet with Dijon Mustard, Herbs and Mashed Potato

\$208

香草芥末焗荷蘭龍脷柳卷伴薯蓉

### Grilled Wild Seabass with Roasted Tomatoes, Sautéed Vegetables and Basil

\$228

烤香草野生鱸魚伴焗番茄及炒菜

### Balsamic Honey and Mustard Pork Chops

\$178

意大利陳醋芥末蜜汁豬扒

### Grilled Angus Beef Prime Rib with Sauce

(Veal Jus / Cafe de Paris Sauce / Black Pepper Sauce)

烤安格斯特級牛肋排 (牛肉汁 / 巴黎牛油汁 / 黑椒汁)

### Double Portion (800g<sup>Δ</sup>, Bone in)

\$728

二人份量

### Single Portion (300g<sup>Δ</sup>, Boneless)

\$368

一人份量



## Signature Dish



## Vegetarian Dish

Δ Approximately uncooked weight



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Pasta		HKD
Capellini with Crabmeat and Peas in Creamy Sauce 蟹肉忌廉汁天使麵		\$178 half 半份 \$90
 Potato Gnocchi with Roasted Red Pepper, Goat Cheese and Herb Sauce 甜椒羊奶芝士香草汁薯糰		\$168 half 半份 \$88
Linguini with Nduja and Cherry Tomatoes 特色卡拉布里亞辣肉腸番茄扁意粉		\$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
Seafood Spagehetti Marinara 那不勒斯番茄海鮮意粉		\$198 half 半份 \$108
<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 chicken 雞肉	\$118 \$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 breast 胸	\$118 \$108
Inaniwa Udon Noodles in Thai Chicken Coconut Soup 泰式椰子雞湯稻庭烏冬		\$168
Shio Koji Grilled Pork Cheek with Brown Rice 香煎鹽麴松阪豬伴糙米飯		\$168
Korean Bibimbap with Rice, Vegetables, Beef Sliced and Chili in Stone Pot 韓式牛肉石頭窩飯		\$188
Butter Chicken Curry with Roti Prata or Basmati Rice 牛油咖哩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~		

## Signature Dish

## Vegetarian Dish



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## From the Wok

Soup of the Day

足料中式老火湯

HKD  
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

Double-boiled Sea Whelk and Chinese Herbs Soup with Rice

五指毛桃燉響螺泡飯

\$118



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

Braised Sea Cucumber with Shrimp Roe

蝦子燴海參

\$458

Wok-fried Preserved Meat with Chinese Celery and Snow Peas in XO Sauce

XO 醬荷芹炒臘味

\$138

Fried Prawn with Wasabi and Avocado

青芥末汁油泡蝦球伴牛油梨

\$168

Wok-fried Beef with Leek

京蔥爆牛肉

\$148

Deep-fried Pork Ribs with Shrimp Paste

馳名海山骨

\$148

Fried Sea Cucumber Intestine and Osmanthus Clam with Black Fungus

天山木耳炒雙蚌

\$148

Steamed Egg with Shredded Conpoy and Minced Pork

瑤柱肉鬆蒸水蛋

\$118

Steamed Chicken with Cordyceps Flower, Preserved

Vegetables and Red Date

污糟盞翅雞 ( 半隻 )

\$168

Fried Chicken Fillet with Kiwi in Mandarin and Honey Sauce

奇異果柚子百花雞

\$148



Braised Beancurd with Fresh Tomato and Cheese

鮮茄芝士扒豆腐

\$118

Fried Egg with Shredded Conpoy

桂花炒瑤柱

\$148

Fried Rice Vermicelli with Minced Meat and Shrimps

新竹炒米粉

\$128

Steamed Rice with Preserved Meat in Claypot

臘味煲仔飯

\$128

Steamed Rice with Whole Abalone and Diced Chicken in Stone Pot

原隻鮑魚雞粒石頭窩飯

\$308

Rice Vermicelli in Peppered Soup

胡椒湯米粉

\$40

Steamed Rice with Lard

豬油香米飯

\$20



**Signature Dish**



**Vegetarian Dish**



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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 / Bolognese 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
Pizza Quesadillas with Mozzarella Cheese and Salami 意大利芝士餡餅	\$75
Pumpkin Croquette with French Fries or Mashed Potato 脆香南瓜薯餅伴薯條或薯茸	\$75
Risoni, Assorted Vegetables and Chicken in Soup 米形意粉菜粒雞湯	\$75

Served with buttered kernel corns, baked beans or salad

配牛油粟米·焗豆或沙律

\* \* \*

## Dessert

Hong Kong Style Mango Egg Pudding 港式芒果布甸	\$65
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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