


Dining Room Menu

Salad & Appertizers


HKD

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

~\$40 for extra Smoked Salmon, Poached Prawns or Cajun Chicken Fillet~
~另加煙三文魚或灼大蝦或香辣雞肉每款\$40~


- Fried Vietnamese Vegetables Spring Roll and Chicken Satay \$148
越式蔬菜春卷拼雞沙嗲

- Mexican Quesadilla with Sour Cream, Guacamole and Tomato Sauce \$168
特色墨西哥烤牛肉餡餅

-  Avocado, Lettuce and Roasted Sweet Corn Salad with Thousand Island Dressing \$148
牛油梨粟米生菜沙律配千島汁 half 半份 \$80

Soup

- Chicken Consommé infused with American Ginseng and Chicken Dumpling \$118
花旗參雞清湯

-  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

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-  **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
- Pastrami Pizza 五香煙燻牛肉薄餅** \$178
Beef Brisket Pastrami 五香煙燻牛肉, Mozzarella Cheese 水牛芝士, Dill Pickles 酸青瓜 Honey Mustard 蜂蜜芥末, Fresh Tomato Sauce 鮮番茄醬
- California Chicken & Avocado Pizza 加州牛油梨雞肉薄餅** \$178
Cajun Chicken Breast 香辣雞肉, Chopped Bacon 煙肉碎, Diced Avocado 牛油梨, Red Onion 紅洋蔥, Red Bell Pepper 甜椒, Mushroom 鮮磨菇, Cheddar Cheese 車打芝士, Mozzarella Cheese 水牛芝士, Chipotle Mayo 辣蛋黃醬, Fresh Tomato Sauce 鮮番茄醬

Main Course

- Mediterranean Style Sea Bass with Clams, Chorizo, Baby Spinach, Piquillo and Cherry Tomatoes** \$188
地中海式焗海鱸魚
- Grilled Angus Beef Sirloin with Balsamic and Red Wine Reduction** \$328
烤安格斯西冷牛扒配黑醋紅酒汁
-  **Pea Pancake, Asparagus and Poached Eggs with Herb Sabayon** \$168
露筍青豆煎餅及水煮蛋配香草蛋黃醬
- Honey Roasted Ibérico Pork Ribs Rack with Homemade BBQ Sauce** \$228
蜜汁燒黑毛豬肋骨配特色燒烤醬

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Pasta & Rice	
 Spaghetti Aglio e Olio with Cherry Tomatoes 車厘茄蒜香意粉	\$158 half 半份 \$80
Lasagnette tossed with Lamb Ragout and Parmesan Cheese 芝士羊肉闊麵	\$178 half 半份 \$90
Chicken Quinoa with Garden Veggies 雞肉蔬菜藜麥米飯	\$178 half 半份 \$90
Squid Ink Risotto with Seared Scallop and Calamari 帶子鮮魷魚墨汁意大利飯	\$188 half 半份 \$100
Spaghetti Carbonara 傳統意式煙肉忌廉蛋汁意粉	\$168 half 半份 \$88
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
Flat Rice Noodle Soup with Sliced Beef in Vietnam Style 越式牛肉湯河粉	\$138
LA Galbi-Korean BBQ Short Ribs with Kimchi 韓式燒牛肋骨	\$188
Thai Style Salt Crusted Grilled Sea Bass served with Green Chili and Lime Dipping Sauce 泰式鹽焗海鱸魚	\$268
 Mixed Vegetable Korma with Roti Prata or Basmati Rice 印度椰汁咖喱菜配油酥餅或印度飯	\$148
Mixed Chicken Korma with Roti Prata or Basmati Rice 印度椰汁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	
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	
Double-boiled Pork Lung Soup with Vegetables and Steamed Rice	per person 每位 \$128
金銀菜燉豬肺湯泡飯	
 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
Poached Fish Maw with Red Kidney Bean and Chinese Yam	\$168
花膠紅腰豆浸淮山	
Poached Angled Luffa with Minced Fish and Conpoy in Broth	\$148
濃湯瑤柱魚滑浸勝瓜	
Wok-fried Prawn with Mushrooms and Cashew Nuts	\$168
野菌腰果炒蝦球	
Pork Ribs with Apple Vinegar	\$188
回味果醋骨	
Steamed Chicken with Black Fungus and Dried Lily	\$168
金針雲耳蒸雞	
Poached Vegetables with Pumpkin Broth	\$148
黃金瓜湯浸翡翠	
Wok-fried Fish Fillet, Broccoli and Bell Pepper in Black Bean Sauce	\$158
豉椒青衣柳炒西蘭花	
Steamed Pork Ribs and Deep-fried Beancurd with Garlic and Black Bean Sauce	\$148
豉蒜豆卜蒸排骨	
 Poached Matsutake Mushroom and Straw Mushroom with Melon in Soup	\$148
素湯白玉鮮菌姬松茸	
Stir-fried Beef Cubes and Mushrooms in Sauce	\$168
鮮菌燒汁牛柳粒	
 Fried Fungus with Assorted Vegetables and Cashew Nuts	\$108
果香炒木耳	
Braised Rice Vermicelli with Shredded Pork and Preserved Vegetables	\$108
榨菜肉絲炆米粉	
Steamed Rice with Chicken and Dried Shrimp in Claypot	\$108
蝦乾雞柳煲仔飯	
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	



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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
Fish Fingers with French Fries or Mashed Potato 香脆魚手指伴薯條或薯茸	\$75
Sausage & Mash Assorted Sausage Cubes with Tomato Ketchup and Mashed Potato 茄汁雜錦香腸粒伴薯茸	\$75
Macaroni in Soup with Ham and Fried Egg 火腿煎蛋湯通粉	\$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

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 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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