

# Dining Room Menu

| Salad & Appertizers  | HKD                   |
|--|-----------------------|
|  Classic Caesar Salad with Garlic Croutons<br>凱撒沙律<br>~\$40 for extra Smoked Salmon, Poached Prawns or Cajun Chicken Fillet~<br>~另加煙三文魚或灼大蝦或香辣雞肉每款\$40~ | \$138<br>half 半份 \$75 |
| Fried Vietnamese Vegetables Spring Roll and Chicken Satay<br>越式蔬菜春卷拼雞沙嗲  | \$148                 |
| Mexican Quesadilla with Sour Cream, Guacamole and Tomato Sauce<br>特色墨西哥烤牛肉餡餅   | \$168                 |
|  Avocado, Lettuce and Roasted Sweet Corn Salad with Thousand Island Dressing<br>牛油梨粟米生菜沙律配千島汁   | \$148<br>half 半份 \$80 |
| <b>Soup</b>  |                       |
| Chicken Consommé infused with American Ginseng and Chicken Dumpling<br>花旗參雞清湯  | \$118                 |
|  Russian Borsch with Beef Brisket<br>俄羅斯牛腩羅宋湯   | \$88                  |
| <b>Sandwich / Burger</b>   |                       |
| Sandwich with Two Fillings 自選三文治 ~任選兩款配料~<br>Ham 火腿, Egg 蛋, Tuna Fish 吞拿魚, Smoked Salmon 煙三文魚, Bacon 煙肉,<br>Lettuce & Tomato 生菜番茄, Cheese 芝士<br>~~ \$10 each for extra condiment 額外配料每款\$10 ~~   | \$75                  |
| Bel-Air Club Sandwich with Salad and Chips<br>貝沙灣特級三文治配沙律薯片<br>Ham 火腿, Egg 蛋, Tuna Fish 吞拿魚, Smoked Salmon 煙三文魚, Bacon 煙肉,<br>Tomato & Lettuce 生菜番茄, Cheese 芝士   | \$108                 |
| Wagyu Beef Burger with Cheese, Tomato, Sautéed Onion & Mushroom served with Mixed Greens and French Fries<br>澳洲和牛漢堡伴薯條及沙律菜   | \$118                 |

 **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
- 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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 **Vegetarian Dish**



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|   | HKD                                  |
|---|--------------------------------------|
| <b>Pasta &amp; Rice</b>   |                                      |
|  Spaghetti Aglio e Olio with Cherry Tomatoes<br>車厘茄蒜香意粉                                    | \$158<br>half 半份 \$80                |
| Lasagnette tossed with Lamb Ragout and Parmesan Cheese<br>芝士羊肉闊麵  | \$178<br>half 半份 \$90                |
| Chicken Quinoa with Garden Veggies<br>雞肉蔬菜藜麥米飯  | \$178<br>half 半份 \$90                |
| Squid Ink Risotto with Seared Scallop and Calamari<br>帶子鮮魷魚墨汁意大利飯   | \$188<br>half 半份 \$100               |
| Spaghetti Carbonara<br>傳統意式煙肉忌廉蛋汁意粉   | \$168<br>half 半份 \$88                |
| <b>Asian</b>  |                                      |
|  Bel-Air Baked Pork Chop Rice<br>貝沙灣金牌焗豬扒飯   | \$118<br>half 半份 \$68                |
|  Flat Rice Noodle with Fish Balls and Sliced Fish Cake in Pork Soup<br>魚蛋魚片湯河粉 (豬骨湯底)      | \$75                                 |
|  Malaysian Seafood or Chicken Laksa<br>馬來西亞海鮮或雞肉喇沙                                       | seafood 海鮮 \$118<br>chicken 雞肉 \$108 |
|  Bel-Air Hainanese Chicken Rice served with Soup and Poached Vegetables<br>貝沙灣海南雞飯配例湯及時菜 | leg 脾 \$118<br>breast 胸 \$108        |
| Flat Rice Noodle Soup with Sliced Beef in Vietnam Style<br>越式牛肉湯河粉  | \$138                                |
| LA Galbi-Korean BBQ Short Ribs with Kimchi<br>韓式燒牛肋骨  | \$188                                |
| Thai Style Salt Crusted Grilled Sea Bass served with Green Chili and Lime Dipping Sauce<br>泰式鹽焗海鱸魚  | \$268                                |
|  Mixed Vegetable Korma with Roti Prata or Basmati Rice<br>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<br>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   |                   | HKD   |
|--|-------------------|-------|
| 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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# Dining Room Menu



## Signature Dish



## Vegetarian Dish

|   |            |
|---|------------|
| <b>The Luxury</b>   | <b>HKD</b> |
| Double Boiled Bird's Nest and Minced Chicken Soup<br>雞茸燕窩羹 (約 1 兩半)               | \$238      |
| Double Boiled Sweetened Coconut Cream with Bird's Net<br>椰汁燉燕窩 (約 1 兩)            | \$148      |
| Double Boiled Sweetened Almond Cream with Bird's Net<br>杏汁燉官燕 (足 1 兩)             | \$358      |
| Braised 4 Head Whole Abalone and Black Mushroom in Oyster Sauce<br>翡翠蠔皇花菇鮑魚 (4 頭) | \$248      |
| Braised 2 Head Whole Abalone & Black Mushroom in Oyster Sauce<br>翡翠蠔皇花菇鮑魚 (2 頭)   | \$468      |
| Braised Whole Middle East 20 Head Abalone in Oyster Sauce<br>蠔皇中東鮑魚 (20 頭)        | \$1000     |
| Braised Whole S.Africa 17 Head Abalone in Oyster Sauce<br>蠔皇南非鮑魚 (17 頭)           | \$1050     |
| Braised Fish Maw with Vegetable in Abalone Sauce (For 2 Persons)<br>鮑魚汁扣花膠 (兩位用)  | \$488      |
| Braised Fish Maw & Goose Web with Vegetable in Oyster Sauce<br>蠔皇花膠扣鵝掌 (例)        | \$628      |
| Braised Goose Web & Black Mushroom with Vegetable in Oyster Sauce<br>花菇扣鵝掌 (例)    | \$188      |
| Braised King Conpoy with Fried Garlic and Vegetable<br>翡翠多子元貝皇                    | \$188      |
| Roasted Whole Chicken Flavored with Black Truffle Paste<br>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<br>西式糕餅  | \$55                 |
| Häagen-Dazs Ice-Cream<br>( Vanilla, Chocolate, Cookie & Cream, Mango & Raspberry )<br>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<br>( 20 mins for preparation )<br>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<br>Ice-Cream<br>椰汁 Häagen-Dazs 雪糕紅豆冰                                | \$60<br>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<br>( Tomato Sauce / Bolognaise Sauce / Creamy Cheese Sauce )<br>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<br>脆味雞寶伴薯條或薯茸   | \$75 |
| Fish Fingers with French Fries or Mashed Potato<br>香脆魚手指伴薯條或薯茸   | \$75 |
| Sausage & Mash<br>Assorted Sausage Cubes with Tomato Ketchup and Mashed Potato<br>茄汁雜錦香腸粒伴薯茸                             | \$75 |
| Macaroni in Soup with Ham and Fried Egg<br>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

\* \* \*

## Dessert

|   |      |
|---|------|
| Hong Kong Style Mango Egg Pudding<br>港式芒果布甸   | \$65 |
| Chocolate Puffs with Chocolate Topping and Strawberries<br>朱古力泡芙伴士多啤梨                                   | \$50 |
| Jelly Candies with Coconut Milk<br>七彩繽紛椰香啫喱杯  | \$45 |
| Kids Crème Brulee<br>A rich custard base topped with a layer of hard caramel<br>迷你法式焦糖燉蛋<br>焦糖脆面香濃奶黃吉士打 | \$65 |



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