

Dining Room Menu

Salad & Appertizers	HKD
 Classic Caesar Salad with Garlic Croutons 凱撒沙律 ~\$40 for extra Smoked Salmon, Cajun Chicken or Parma Ham~ ~另加煙三文魚、香茅雞肉或巴馬火腿每款\$40~	\$138 half 半份 \$75
Phla Kung Spicy Salad of Prawns, Minced Pork and Lemongrass with Lime Dressing 泰式鮮蝦肉碎酸辣沙律	\$158 half 半份 \$80
Frittura Misto di Pesce Italian Assorted Fried Seafood Platter with French Fries 意式炸海鮮薯條	\$168
 Roasted Roots Salad with Black Garlic & Orange Vinaigrette 燒紅菜頭、洋蔥及迷你甘筍沙律配黑蒜橙汁	\$158 half 半份 \$80
Soup	
Fresh Oyster Soup with Puff Pastry 酥皮焗蠔湯	\$118
 Russian Borsch with Beef Brisket 俄羅斯牛腩羅宋湯	\$88
Sandwich / Burger	
Sandwich with Two Fillings 自選三文治 ~任選兩款配料~ 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 ~~	\$75
Bel-Air Club Sandwich with Salad and Chips 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	\$108
Wagyu Beef Burger with Cheese, Tomato, Sautéed Onion & Mushroom served with Mixed Greens and French Fries 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

 **Black Truffle & Cheese Pizza 松露芝士薄餅** \$178
Fresh Tomato Sauce 鮮番茄醬, Mascarpone Filling 馬斯卡芝士醬, Black Truffles 黑松露, Truffles Honey 松露蜜糖, White Truffle Oil 白松露油, Fontina Cheese 方天娜芝士, Mozzarella Cheese 水牛芝士, Parmesan Cheese 巴馬臣芝士, Cream 忌廉

Seafood Kimchi Pizza 日式海鮮泡菜薄餅 \$178
Kimchi 泡菜, Mozzarella Cheese 水牛芝士, Mushroom 磨菇, Prawn 蝦, Onion 洋葱, Spring Onion 蔥花, Japanese Scallop Ligament 日式帶子裙邊, Japanese Sea Whelk 日式螺肉, Japanese Octopus 日式八爪魚, Korean Chili Paste 韓式辣醬

Main Course

Sizzling Mixed Grill with Butter Corn and Black Pepper Sauce \$198
鐵板雜扒

Veal Osso Bucco with Fettuccine and Gremolata in Claypot \$208
米蘭式燴牛仔膝煲配闊麵

Roasted Pork Knuckle with Roasted Garlic Mashed Potatoes \$228
德國烤豬手配蒜香薯茸

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 Prime Rib with Sauce
(Veal Jus / Mushroom Sauce / Black Pepper Sauce)
烤安格斯特級牛肋排 (牛肉汁 / 白菌汁 / 黑椒汁)

Double Portion (800g^Δ, Bone in) \$648
二人份量

Single Portion (280g^Δ, Boneless) \$338
一人份量

Signature Dish

Vegetarian Dish

 Approximately uncooked weight



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Pasta & Rice	
 Fettuccine with Shaved Asparagus, Broad Beans, Marjoram and Pea Purée 甜豆茸露筍蠶豆香草闊麵	\$158 half 半份 \$80
Spaghetti with Goulash Sauce 匈牙利牛肉意粉	\$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, Kobashira, Garlic and Parsley 龍蝦貝柱蒜香扁意粉	\$268
Farro Risotto with Grilled Rosemary Chicken Breast 意大利小麥飯伴香煎雞胸	\$178
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
Korean Spicy Jjamppong with Pork, Seafood, Vegetables and Ramen in Soup 韓式辣海鮮肉片湯拉麵	\$168
Rice with Sliced Beef, Onion and Egg in Hot Stone Bowl 日式牛肉石頭窩飯	\$188
Grilled Marinated Chicken basted with Spicy Coconut Milk Gravy 檳城燒雞	\$198
 Mixed Vegetable Korma with Roti Prata or Basmati Rice 印度椰汁咖喱雜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香飯	\$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
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

Pork Ribs with Strawberry Sauce
士多啤梨骨

\$118

Braised Pork Belly with Preserved Vegetables
梅菜扣肉

\$118

Wok-fried Chicken with Chili and Bell Pepper
大千爆子雞

\$168

Braised Chinese Cabbage with Shredded Conpoy, Chinese Mushroom and Chives in Egg White Sauce
三式燴津柳

\$118

Fried Beef Tenderloin in Sweet and Sour Sauce
中式牛柳

\$168

Wok-fried Sting Bean with Preserved Olive and Minced Pork
欖菜肉鬆四季豆

\$108

Braised Egg Beancurd with Twice-cooked Meat
玉子豆腐回鍋肉

\$128

Stir-fried Beef with Kale in Satay Sauce
沙嗲芥蘭炒牛肉

\$138



Steamed Egg with Preserved Eggs
三色蒸水蛋

\$108

Wok-fried Preserved Meat with Chinese Celery and Snow Peas
荷芹炒臘味

\$128



Fried Egg Beancurd with Bitter Melon, Snow Peas and Assorted Mushroom
涼瓜荷豆野菌炒玉子豆腐

\$118

Wok-fried Squid with Bitter Melon and Black Bean Sauce
豉汁涼瓜炒鮮魷

\$128

Braised Assorted Vegetable with Assorted Dried Seafood in Claypot
海味雜菜煲

\$118

Steamed Rice with Preserved Sausage and Pork Ribs in Claypot
臘腸排骨煲仔蒸飯

\$108

Braised Sea Cucumber with Egg Beancurd and Seafood in Claypot
墨西哥海參玉子豆腐海鮮煲

\$218

Fried Glutinous Rice with Preserved Meat
臘味糯米飯

\$118

Rice Vermicelli in Peppered Soup
胡椒湯米粉

\$40



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Signature Dish



Vegetarian Dish

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
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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Signature Dish

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



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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 脆味雞賣伴薯條或薯茸	\$75
Mini Hot Dog with French Fries 迷你熱狗伴薯條	\$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

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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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