

Dining Room Menu

Salad & Appertizers

HKD

-  Classic Caesar Salad with Garlic Croutons \$138
(made from AUS Romaine Lettuce) half 半份 \$75
凱撒沙律 (選用澳洲羅馬生菜)
~\$40 for extra Smoked Salmon, Grilled Chicken Fillet or Parma Ham~
~另加煙三文魚或燒雞肉或巴馬火腿每款\$40~


-  Grilled Smoked Scamorza with Tomato and Borlotti Bean Salad \$158
鮮番茄及意大利紅莓豆沙律配烤芝士

- Pan-seared Pork Sausages with Peas and Pecorino \$158
煎香腸配甜豆及羊乳芝士

- Baby Artichoke, Avocado, Foie Gras "Snow" , Jamón Ibérico, Parmesan Salad with Dijon Mustard Dressing \$168
half 半份 \$90
牛油梨洋薊心黑毛豬火腿沙律伴鵝肝醬

Soup

- Classic Onion Soup Baked with Gruyere Cheese Couton \$118
焗法式洋葱湯及芝士包

-  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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Dining Room Menu

Pizza

HKD



Margarita Pizza

\$158



傳統意式風味薄餅

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

Shrimps, Sausage & Buffalo Mozzarella Pizza

\$178

鮮蝦肉腸水牛芝士薄餅

Diced Chorizo 辣肉腸粒, Baby Shrimp 鮮蝦, Sliced salami 莎樂美香腸, Chopped Herbs 鮮香草, Mozzarella Cheese 水牛芝士, Fresh Tomato Sauce 鮮番茄醬

Tex-Mex Chicken Pizza

\$178

德州式墨西哥雞肉薄餅

Fajita Spiced Chicken 辣雞肉, Guacamole 牛油梨醬, Onion 洋蔥, Cilantro 芫茜, Sweet Pepper 甜椒, Mozzarella Cheese 水牛芝士, Smoked BBQ Sauce 燒烤醬, Fresh Tomato Sauce 鮮番茄醬

Main Course

Poached Pork Knuckle with Sauerkraut, Pineapple and Potato

\$208

焗德國咸豬手伴菠蘿、酸椰菜及焗薯

Honey Roasted Ibérico Pork Spareribs with Homemade BBQ Sauce

\$198

蜜汁燒黑毛豬肋排配特色燒烤醬

Grilled Mackerel with Tomato Yuzu Ceviche

\$168

烤鯖魚配柚子番茄沙律

Grilled Spain Octopus Tentacle with Chorizo, Capsicum, Shitakki and Basil Oil

\$178

烤西班牙八爪魚辣肉腸配香草汁

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

\$748

Portion good for 2 to 3 person (1kg^Δ, Bone in)

烤和牛斧頭排伴海鹽或牛肉汁(二至三人份量)



Signature Dish



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Δ Approximately uncooked weight



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Pasta & Rice		HKD
	Orecchiette with Potato, String Beans and Pesto Sauce 意大利香草青豆角耳仔粉	\$168 half 半份 \$88
	Fettuccine with Veal and Artichoke in Paprika Sour Cream 酸忌廉汁牛仔闊麵	\$188 half 半份 \$100
	Spaghetti with Nduja and Cherry Tomatoes 特色卡拉布里亞辣肉腸番茄意粉	\$178 half 半份 \$98
	Bucatini with Speck Ham, Green Peas and Cheese Sauce 煙燻火腿芝士汁吸管通粉	\$168 half 半份 \$88
	Risotto Milanese with Spinach and Pan-seared Hokkaido Scallops 意大利紅花飯伴北海道帶子	\$228
Asian		
	Baked Pork Chop with Egg Fried Rice, Mozzarella Cheese 芝士焗豬扒蛋炒飯	\$118 half 半份 \$68
	Flat Rice Noodle with Fish Balls and 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
	Homemade Thai Shrimp Cake with Fresh Curcuma longa Rice 自家制泰式蝦餅配鮮黃薑飯	\$168
	Jigoku Ramen with Pork Cartilage and Ajitsuke Tamago 日式豬軟骨地獄拉麵	\$188
	Crispy Kurobuta Tonkatsu Curry with Rice 日式咖喱黑豚豬扒飯	\$168
	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
	Lamb Rogan Josh with Roti Prata or Basmati Rice 牛油咖喱羊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~		

 **Signature Dish**

 **Vegetarian Dish**



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Dining Room Menu

From the Wok

HKD

Soup of the Day
足料中式老火湯

per person 每位 \$50
per pot 每窩 \$168

 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 Balsamic Vinegar
意大利陳醋小排骨

\$188

Steamed Minced Pork with Salty Egg
咸蛋蒸肉餅

\$148

Wok-fried Squid with Preserved Vegetable in Black Bean Sauce
味菜豉椒鮮魷

\$128

Prawns with Sesame and Chinese Mustard
芥末芝麻蝦球

\$168

Steamed Fish with Crispy Beans
豆酥蒸魚塊

\$168

Steamed Chicken with Fungus and Preserved Vegetables
大頭菜木耳蒸雞


\$168

Braised Beancurd with Edamame and Crabmeat Sauce
毛豆蟹肉醬炆豆腐

\$188

Braised Fish Maw and Goose Webs in Claypot
花膠扣鵝掌煲

\$298

 Braised Assorted Vegetable with Tomato and Glass Noodles
鮮茄銀絲雜菜煲

\$118

Steamed Egg with Assorted Seafood
日式海鮮蒸水蛋

\$118

Beef Short Ribs with Onion
中式洋蔥牛仔骨

\$198

 Braised Gluten with Sweet and Sour Sauce
糖醋麵筋

\$98

 *Signature Dish*

 *Vegetarian Dish*



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Dining Room Menu

From the Wok	HKD
Steamed Rice with Octopus and Diced Chicken in Abalone Sauce 鮑汁章魚雞粒撈飯	\$118
Fried Flat Rice Noodles with BBQ Pork and XO Sauce XO 醬乾炒叉燒河粉	\$118
Vermicelli in White pepper Soup 胡椒湯米粉	\$40

The Luxury

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 Nest 椰汁燉燕窩 (約 1 兩)	\$148
Double Boiled Sweetened Almond Cream with Bird's Nest 杏汁燉官燕 (足 1 兩)	\$358
Braised 4 Head Abalone and Black Mushroom in Oyster Sauce 翡翠蠔皇花菇鮑魚 (4 頭)	\$248
Braised 2 Head 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 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 蠔皇特選花膠扣鵝掌 (例)	\$628
Braised Goose Web, Black Mushroom 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 * 3 days order in advance 敬請 3 天前預訂	\$800

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Dessert	HKD
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
Mini Hot Dog with French Fries 迷你熱狗伴薯條	\$75
Fish Fingers with French Fries or Mashed Potato 炸魚手指伴薯條或薯茸	\$75
Chicken Steak and Ham Udon in Soup 雞扒火腿湯烏冬	\$75

Served with buttered kernel corns, baked beans or salad
配牛油粟米 · 焗豆或沙律

* * *

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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