

將進酒

李白

君不見 黃河之水天上來 奔流到海不復回
君不見 高堂明鏡悲白髮 朝如青絲暮成雪
鐘鼓饌玉不足貴 但願長醉不復醒
人生得意須盡歡 莫使金樽空對月
天生我材必有用 千金散盡還復來
烹羊宰牛且為樂 會須一飲三百杯
岑夫子 丹丘生 將進酒 杯莫停
與君歌一曲 請君為我傾耳聽
鐘鼓饌玉不足貴 但願長醉不復醒
古來聖賢皆寂寞 惟有飲者留其名
陳王昔時宴平樂 斗酒十千恣歡謔
主人何為言少錢 徑須沽取對君酌
五花馬 千金裘 呼兒將出換美酒


與爾同銷萬古愁






Salad & Appetizer

HKD

-  Classic Caesar salad with garlic croutons \$148
 凱撒沙律 half 半份 \$78
 ~\$40 for extra smoked salmon or avocado ~ ~另加煙三文魚或牛油梨每款\$40~

-  Burrata, mango and radicchio trapanese salad \$168
 with balsamic reduction half 半份 \$75
 芒果紅菊苣布拉塔芝士沙律配黑醋汁

- Avocado and crab salad with salmon caviar in shiso yuzu dressing \$168
 三文魚籽牛油梨蟹肉沙律配紫蘇橘子汁 half 半份 \$80

Soup

- New England-style clam chowder with crunchy thyme croutons \$108
 新英格蘭蜆周打湯

-  Russian Borsch with beef brisket \$95
 俄羅斯牛腩羅宋湯

 Signature Dish 貝沙灣名菜

 Vegetarian Dish 五辛奶蛋素

Not all ingredients are listed in the menu. Please let us know if you have any food allergies.
 All food are prepared with filtered water and seasoned with natural sea salt.



Sandwich / Burger

HKD

Sandwich with two fillings 自選三文治 ~任選兩款配料~

\$85

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

\$118

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

\$128

澳洲和牛漢堡伴薯條及沙律菜

Pizza



Margarita pizza

傳統意式風味薄餅



\$168

Italian ham and chicken pizza

意式火腿雞肉薄餅

\$178

Pasta & Rice**HKD**

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|--|------------------------|
|  Spaghetti bolognaise
肉醬意粉 | \$138 |
|  Maltagliati pasta with veggies and ricotta salata
雜錦蔬菜麵片配熟成芝士 | \$158
half 半份 \$80 |
| Spaghetti with speck ham, green peas and cheese sauce
煙燻巴馬火腿芝士汁意粉 | \$168
half 半份 \$88 |
| Spaghetti with Nduja and cherry tomatoes
特色卡拉布里亞辣肉腸番茄意粉 | \$168
half 半份 \$88 |
| Langoustine and scallop risotto in lobster sauce
海螯蝦帶子龍蝦汁意大利飯 | \$198
half 半份 \$100 |

Main Course

- | | |
|---|-------|
| Seared tuna with mango salsa served with wasabi dressing
輕煎吞拿魚配芒果莎莎及山葵汁 | \$178 |
| Roasted chicken with orange, fennel and quinoa
香橙甜茴香焗雞配藜麥 | \$188 |
| Blackberry jam glazed Kurobuta pork chops
with apples celery salad and mashed potato
黑莓醬燒黑豚豬扒配蘋果芹菜沙律及薯茸 | \$228 |
| Australian Wagyu beef striploin M6 with creamy cajun shrimp (7oz / 200g ^Δ)
澳洲 M6 和牛西冷扒伴奇津忌廉蝦 (7 安士約 200 克 ^Δ) | \$588 |

Δ Approximately uncooked weight



齊白石

Asian

HKD

- 🍽️ Baked pork chop with egg fried rice, mozzarella cheese
芝士焗豬扒蛋炒飯
half 半份 \$78 \$128
- 🍽️ Flat rice noodle with fish balls and fish cake in pork soup
魚蛋魚片湯河粉 (豬骨湯底) \$85
- 🍽️ Malaysian seafood or chicken laksa
馬來西亞海鮮或雞肉喇沙
seafood 海鮮 \$128
chicken 雞肉 \$118
- 🍽️ Bel-Air Hainanese chicken rice served with chicken broth & veg
貝沙灣海南雞飯配雞清湯及時菜
leg 腩 \$128
breast 胸 \$118
- Unagi and avocado rice bowl
浦燒鰻魚牛油梨飯 \$188
- Thai red curry chicken served with roti prata or basmati rice
泰式紅咖喱雞配油酥餅或印度香飯 \$168
Extra \$25 for roti prata or basmati rice 額外配油酥餅或印度飯每款另加\$25~



From the Wok

HKD

Soup of the day
足料中式老火湯

per person 每位 \$55
per pot 每窩 \$178

🌿 Seasonal vegetable (stir-fried / garlic / superior soup)
自選時菜 (清炒/蒜蓉/上湯)

\$78

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 \$178
pork 豬肉 \$148

Scrambled egg with prawns
滑蛋蝦球

\$178

Steamed Shanghainese pork dumpling (5 pieces)
上海小籠包 (5 隻)

\$58

Steamed pork patties with mushroom and dried squid
土魷香菇蒸肉餅

\$148



From the Wok

HKD

Fried beef rib fingers in satay sauce

\$188

沙嗲牛肋條

Fried beef slices with chili

\$148

野山椒炒牛肉

Braised chicken with fish maw and mushroom

\$318

花膠冬菇燜滑雞煲

Wok-fried chicken with jade melon

\$148

爆炒醬翠玉瓜炒雞球

Steamed egg with shredded conpoy

\$128

瑤柱蒸水蛋

Assorted vegetable with shredded conpoy & bamboo piths in claypot

\$118

瑤柱竹筍雜菜煲



From the Wok

HKD

Yeung Chow fried rice
揚州炒飯

\$118

Fried rice with salty fish and diced chicken
鹹魚雞粒炒飯

\$118

Wok-fried flat rice noodles with beef
乾炒牛肉河粉

\$118

Vegetarian

🍀 Deep-fried beancurd
黃金炸豆腐

\$128

🍀 Pan-fried spicy beancurd sheet roll
香煎五香素鴨

\$128

🍀 Braised Konnyaku noodles with fungus, ginkgo and Chinese yam
鮮淮山銀杏雲耳燜芋絲

\$118

🍀 Braised assorted vegetables with mushrooms and black fungus
羅漢上素

\$118



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 |
| Braised fish maw and goose webs in claypot
蠔皇花膠扣鵝掌煲 | \$298 |
| Braised 2 head abalone and black mushroom in oyster sauce
翡翠蠔皇花菇鮑魚 (2 頭) | \$468 |
| Braised 4 head abalone and black mushroom in oyster sauce
翡翠蠔皇花菇鮑魚 (4 頭) | \$248 |
| 🍷 Braised whole Middle East 20 head abalone in oyster sauce
蠔皇中東鮑魚 (20 頭) | \$1000 |
| 🍷 Roasted whole chicken flavored with black truffle paste
招牌黑松露脆香燒雞 | \$800 |

* 3 days order in advance 敬請 3 天前預訂



Dessert

HKD

Cut cake
西式糕餅

\$58

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)

\$58

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)

\$118

Iced red bean drinks with häagen-dazs vanilla ice-cream
椰汁雪糕紅豆冰

\$65

half 半份 \$35

Kids Menu

Kids spaghetti (Tomato sauce / Bolognaise sauce / Creamy cheese sauce)
兒童意粉配自選醬汁 (番茄醬 / 肉醬 / 忌廉芝士汁)

\$78

Chicken nuggets with French fries or mashed potato
脆味雞寶伴薯條或薯茸

\$78

Fish fingers with French fries or mashed potato
脆味魚柳條伴薯條或薯茸

\$78

Cheese chicken sausage with mashed potato
芝士雞肉腸伴薯茸

\$78

Kids Japanese udon soup
兒童日式雜錦湯烏冬

\$78

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