

Bel-Air

Gourmet Spotlight

平日 · 朗峰午餐 Weekday · PW set lunch

Available from 12:00nn - 2:30pm

配 中式老火湯、白灼時蔬 及 咖啡或茶 (一份) *B-F 餐另配白飯

Served with Chinese soup, seasonal vegetables and coffee or tea (one portion) *Set B – F: Served with Steamed Rice

** 任選以下一款菜式 · Choice of one dish below **

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| A. 點心拼盤 (自家製馬拉糕, 水晶蝦餃, 雞肉燒賣, 上海小籠包)
Assorted Dim Sum Platter
(Home-made Brown Sugar Sponge Cake, Steamed Shrimp Dumpling,
Steamed Chicken Dumpling, Shanghainese Pork Dumpling) | \$138 |
| B. 雙蔥炒蝦球
Stir-Fried Prawn with Onion & Scallion | \$188 |
| C. 蘑菇一口牛柳粒
Sauteed Beef Cubes with Mushrooms | \$178 |
| D. 蜜餞攪角骨
Wok-Fried Pork Spare Ribs with Preserved Olive in Honey Sauce | \$198 |
| E. 瑤柱蒸水蛋
Steamed Egg with Shredded Conpoy | \$128 |
| F. 奇妙荔枝滑雞煲
Braised Chicken, Lychee & Bell Pepper in Claypot | \$198 |
| G. 泰式咖喱魚塊配油酥餅
Thai-Style Curry Fish Fillet with Flaky Pastry | \$158 |
| H. 海膽醬忌廉汁蟹肉墨魚麵
Squid Ink Pasta with Crab Meat in Uni Cream Sauce
配 雜菜沙律、西式餐湯 及 咖啡或茶 Served with salad, Western soup and coffee or tea | \$168 |

餐茶可另加每杯\$35 轉限定特飲 Change to Special Drink with additional \$35/glass

另加是日甜品每位\$25 Additional \$25 per person for Daily Dessert

供應只限星期一至五 · 週末及公眾假期除外。 Available on Monday to Friday, not applicable on weekends and Public Holidays.