

Bel-Air

Gourmet Spotlight

平日 · 灣畔午餐 Weekday · BW 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) *A-E 餐另配白飯

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

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

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| A. 特色點心拼盤 (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, Shanghai Pork Dumpling) | \$138 |
| B. 菠蘿咕嚕蝦球
Sweet & Sour Prawns with Pineapple | \$188 |
| C. 梅菜扣肉
Braised Pork Belly with Preserved Vegetables | \$188 |
| D. 椒鹽腰果雞軟骨
Deep-fried Chicken Cartilage & Cashew with Spicy Salt & Pepper | \$168 |
| E. 野山椒炒牛肉
Wok-fried Beef with Chili | \$168 |
| F. 脆炸龍脷柳配他他醬
Deep-fried Base Fillet served with Tartar Sauce | \$178 |
| G. 鮭酒汁香煎鴨胸配南瓜意大利飯餅
Italian Rice Burger with Pumpkin and Duck Breast with Port Wine 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 |
| H. 黑椒汁煎雞扒腸仔飯
Pan-fried Chicken Steak and Sausage Rice with Black Pepper Sauce
配 雜菜沙律、西式餐湯 及 咖啡或茶 Served with salad, Western soup and coffee or tea | \$158 |

餐茶可另加每杯\$25 轉限定特飲 Change to Special Drink with additional \$25/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.