

# 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) \*A-E 餐另配白飯

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

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

- 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 \$138  
(Home-made Brown Sugar Sponge Cake, Steamed Shrimp Dumpling,  
Steamed Chicken Dumpling, Shanghainese Pork Dumpling)
- B. 菠蘿咕嚕蝦球 \$188  
Sweet and Sour Prawns with Pineapple
- C. 梅菜蒸肉餅 \$158  
Steamed Pork Patty Preserved Vegetables
- D. 野菌炒牛肉 \$158  
Wok-fried Beef with Assorted Mushroom
- E. 南乳齋煲 \$138  
Braised Vegetables with Red Fermented Beancurd in Claypot
- F. 薑蔥叉燒撈粗麵 \$128  
Thick Egg Noodle with Barbecued Pork, Ginger & Spring Onion
- G. 煙鴨胸意大利薄餅 \$148  
Smoked Duck Breast Pizza
- H. 香煎羊扒配希臘特式青瓜乳酪醬 \$188  
Pan-Roasted Lamb Chop served with Tzatziki Sauce  
配 雜菜沙律、西式餐湯 及 咖啡或茶 Served with salad, Western soup and coffee or tea
- I. 英國麵包蟹配咯爹汁 \$128  
U.K. Brown Crab served with Cocktail Sauce  
配 雜菜沙律、西式餐湯 及 咖啡或茶 Served with salad, Western soup and coffee or tea

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

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.