

CLUB BEL-AIR PEAK WING



DINING ROOM

MENU



COMBO FOR 2 PERSONS* 二人套餐推廣*

Choose 2 Chinese dishes and add \$68 to enjoy
2 persons of Chinese Daily Soup, Steamed Rice,
Coffee/tea and 1 portion of Seasonal Vegetable;

凡惠顧任何兩款中式小菜可
以\$68加配兩位是日中式老火湯、絲苗白飯、
咖啡/茶及一份清炒時蔬;

Change to Seasonal Special Drink with special price \$35
餐茶可以特價 \$35 轉限定特飲



Enjoy a special price on dessert for every purchase of \$200
每消費滿 \$200 可享甜品加購優惠乙次

Add \$25 per person for Dessert of the Day (Original Price\$42)
另加每位 \$25 配是日甜品 (原價\$42)

Or 或

Add \$35 per person for Mövenpick Ice-cream / Cut Cake (Original Price\$65)
另加每位 \$35 配 Mövenpick雪糕杯 / 西式糕餅 (原價\$65)

Or 或

Add \$55 per person for Coconut Gelato / Pineapple Sorbet / Tiramisu Cup (Original Price\$88)
另加每位 \$55 配椰子意式雪糕 / 菠蘿雪葩 / 意大利芝士杯 (原價\$88)

NOT APPLICABLE ON WEEKENDS AND PUBLIC HOLIDAY
不適用於星期六、日及公眾假期

*EXCEPT FOR RICE/ NOODLES, CATCH OF THE DAY, SEAFOOD BY ORDERING,
ASIAN & WESTERN DISHES

*主食、是日鮮魚、游水海鮮、亞洲及西式美食除外



Specials by Ordering 時令預訂精選

Seafood 游水海鮮 (3 days ordering required 需提前三天預訂)

Alaska King Crab
阿拉斯加長腳蟹

Australian Lobster
澳洲龍蝦

Leopard Coral Garoupa
東星斑

時價
Seasonal Price

Homemade Cake 自家製蛋糕 (3 days ordering required 需提前三天預訂)

Blueberry Oat Yogurt Cheesecake
藍莓燕麥乳酪芝士蛋糕
(Weight 磅數: 3Lb磅 ; Length長: 9 inch寸)

\$480

Bel-Air Hainanese Chicken
貝沙灣海南雞

Half半隻 \$258
Whole全隻 \$468

Soup & Salad 湯及沙律

-  **Bel-Air Chef Salad**
貝沙灣廚師沙律 \$178
Garden Salad 田園沙律, Avocado 牛油果, Cherry Tomato 車厘茄, Cucumber 青瓜, Corn 粟米, Egg 蛋,
Smoked Salmon 煙三文魚, Yuzu Dressing 和風柚子醋汁
- Cream of Mushroom Soup with Black Truffle Oil**
黑松露野菌忌廉湯 \$128
-  **Russian Borsch with Beef Brisket**
俄羅斯牛腩羅宋湯 \$105

Sandwich / Burger / Bun 三文治 / 漢堡 / 麵包

- Sandwich with Two Fillings 自選三文治 ~任選兩款配料~**
Ham 火腿, Egg 蛋, Smoked Salmon 煙三文魚, Bacon 煙肉,
Lettuce & Tomato 生菜, 番茄, Cheese 芝士 \$90
~\$10 Each for Extra Condiment 額外配料每款\$10~
- Bel-Air Club Sandwich with Salad & Chips**
貝沙灣特級三文治配沙律薯片 \$128
Ham 火腿, Egg 蛋, Smoked Salmon 煙三文魚, Bacon 煙肉,
Tomato & Lettuce 生菜番茄, Cheese 芝士
- Philly Cheese Steak**
費城牛肉芝士三文治 \$148
Garlic-buttered Soft Roll 蒜茸牛油包, U.S Rib Eye Steak Slices 美國牛肉眼, Chopped Onion 洋蔥, Provolone
Cheese 波羅伏洛芝士, Mayo served with French Fries & Tomato Ketchup 蛋黃醬附薯條及茄汁
- Wagyu Beef Burger with Cheese, Tomato, Sautéed Onion & Mushroom served with Mixed Greens & French Fries**
澳洲和牛漢堡伴薯條及沙律菜 \$138
~\$10 Each for Extra Condiment with Bacon or Fried Egg 額外配料每款\$10: 煙肉或煎蛋~



Signature Dish



Vegetarian Dish



Spicy Dish



Pizza 薄餅



Magarita Pizza

傳統意式風味薄餅

Roma Tomato 羅馬蕃茄, Fresh Tomato Sauce 鮮蕃茄醬, Pizza Mozzarella 水牛芝士,
Parmesan Cheese 巴馬臣芝士, Basil Leaf 巴西葉

\$178

Hawaiian Pizza

夏威夷風情薄餅

Fresh Tomato Sauce 鮮蕃茄醬, Mozzarella Cheese 水牛芝士, Pineapple 菠蘿, Ham 火腿, Bell Pepper 甜椒

\$188

Parma Ham Pizza

巴馬火腿薄餅

\$188

Pasta 意粉

Spaghetti Bolognese

肉醬意粉

\$148

Spaghetti Carbonara

卡邦尼意粉

\$188

Pesto Risotto with Scallop

意式香草醬帶子意大利飯

\$188

Angel Hair with Black Truffle & Crab Meat in Cream Sauce

黑松露蟹肉忌廉天使麵

\$188



Not all ingredients are listed in the menu. Please let us know if you have any food allergies.

member

Main Course 主菜

Pan-Fried Seabass with Mango Salsa
香煎鱸魚柳伴芒果莎莎 \$188


Grilled Eel in Japanese Style
日式照燒鰻魚 \$178


Pan-Roasted M6 Wagyu with Beef Gravy
煎焗 M6 和牛配牛肉汁 \$368


Pan-fried Canadian Pork Loin Rack
香煎加拿大有骨豬鞍 \$168

Asian 亞洲

 Baked Pork Chop with Egg Fried Rice & Mozzarella Cheese
芝士焗豬扒蛋炒飯 \$138

 Flat Rice Noodle with Fish Balls & Fish Cake in Pork Broth
魚蛋魚片湯河粉 (豬骨湯底) \$85

 Malaysian Seafood/Chicken Laksa with Half Boiled Egg
& Bean Sprout
馬來西亞海鮮或雞肉喇沙
Seafood 海鮮 \$138
Chicken 雞肉 \$128

 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 脾 \$138
Breast 胸 \$128

Braised Beef Short Ribs in Korean Style
韓式牛仔骨 \$198

 Nyonya Chicken Curry
娘惹咖喱雞 \$188

Roti Paratha (2 pieces)
油酥餅 (2 件) \$38



Soup of the Day
中式例湯

每位 Per Person \$60
每窩 Per Pot \$188

Seafood 海鮮

Catch of the Day
清蒸是日鮮魚

時價
Seasonal
price

 Sautéed Prawns with Assorted Mushroom & Mint Leaves
薄荷葉雜菌炒蝦球

\$228

Sautéed Scallop with Assorted Mushroom in Black Truffle Sauce
黑松露野菌炒帶子

\$228

Fried Fish Fillet in Sweet Corn Sauce
粟米脆魚塊

\$188

 Sweet and Sour Prawns with Pineapple
菠蘿咕嚕蝦球

\$188

Beef 牛肉

Fried Beef Short Ribs with Cashew in Spicy Salt & Pepper
椒鹽腰果牛仔骨

\$188

Crispy Beef Ribs
脆皮牛肋條

\$218

Wok-fried Beef with Seasonal Vegetable
時菜炒牛肉

\$158

Wok-fried Beef with Bitter Melon
涼瓜炒牛肉

\$158



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Pork 豬肉

Braised Pork Ribs in Wuxi Style
無錫排骨 \$158

Steamed Pork Patty Preserved Vegetables
梅菜蒸肉餅 \$158

Wok Fried Iberico Spare Ribs with Preserved Olive in Honey Sauce
蜜餞欖角黑毛豬排骨 \$188

 Sweet and Sour Pork with Pineapple
菠蘿咕嚕肉 \$158

Chicken 雞肉

 Sizzling Plate Chicken in Numbing Spicy Sauce
麻辣鐵板雞 \$198


 Deep-fried Chicken Wing in Spicy Salt & Pepper
椒鹽雞中翼 \$148

Steamed Chicken with Red Date & Black Mushroom & Fungus
紅棗北菇雲耳蒸滑雞 \$198





Braised Abalone & Chicken with Ginger & Spring Onion in Claypot
薑蔥網鮑滑雞煲 \$268





Vegetarian 蔬菜

-  Seasonal Vegetable (Stir-fried / Garlic / Superior Soup)
自選時菜 (清炒/蒜蓉/上湯) \$85
Choy Sum 菜心, Chinese Cabbage 白菜, Broccoli 西蘭花

Vegetarian 健康素食

-  Kung Pao-Style Cauliflower \$138
 宮保福花
-  Poached Assorted Mushroom & Vegetables \$128
with Fungus & Bamboo Pith in Claypot
竹筴雜菌雲耳雜菜煲
-  Sweet and Sour Deep-fried Gluten with Pineapple \$138
菠蘿素咕嚕肉

Beancurd 豆腐

- Braised Beancurd with Assorted Mushroom \$138
野菌紅燒豆腐
-  Deep-Fried Golden Beancurd with Mashed Spinach \$138
西湖水磨滑豆腐
- Home Style Beancurd \$138
家常豆腐
-  Mapo Beancurd Braised with Minced Pork and Chili \$128
麻婆滑豆腐



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Egg 蛋類

Steamed Egg with Shredded Conpoy \$128
瑤柱蒸水蛋

Fried Egg with Chinese Noodlefish \$148
白飯魚煎蛋

Scrambled Egg with Prawns \$188
滑蛋炒蝦球

Main Course 主食

Wok-fried Flat Rice Noodles with Beef \$128
乾炒牛肉河粉

Yeung Chow Fried Rice \$128
揚州炒飯

Fried Egg Noodles with Bean Sprout & Shredded Pork \$128
銀芽肉絲炒麵

Steamed Shanghainese Pork Dumpling \$65
上海小籠包



Dessert 甜品

Cut Cake 西式糕餅	\$65
Mövenpick Ice-cream 雪糕杯	\$65
Chocolate Foundant with Vanilla Ice-cream (20mins for preparation) 朱古力心太軟伴雲呢拿雪糕 (需時約 20 分鐘)	\$125
Iced Red Bean Drinks with Vanilla Ice-cream 椰汁雪糕紅豆冰	\$70
Vanilla Puffs with Strawberry Sauce 雲尼拿泡芙配士多啤梨醬	\$60
Jelly Candies 七彩繽紛啫喱杯	\$42
Macaron (1 piece) 馬卡龍 (1 件)	\$10
Coconut Gelato 椰子意式雪糕	\$88
Pineapple Sorbet 菠蘿雪葩	\$88
Tiramisu Cup 意大利芝士杯	\$88
Dessert of the Day 是日甜品	\$42

Kids Menu 兒童精選

French Fries 炸薯條	\$65
Potato Chips 薯片	\$35
Baked Pandan Leaf Chicken served with Shrimp Chip 焗斑蘭雞配蝦片	\$85
Pork Spring Rolls with French Fries in Sweet Chili Sauce 香脆豬肉春卷伴薯條配甜辣汁	\$75
Kids Spaghetti (Tomato Sauce / Bolognese Sauce / Creamy Cheese Sauce) 兒童意粉配自選醬汁 (番茄醬 / 肉醬 / 忌廉芝士汁) served with buttered kernel corns, baked beans or salad 配牛油粟米 · 焗豆或沙律	\$85
Chicken Nuggets (12 pieces) with French Fries 脆味雞寶(12 件)伴薯條	\$85



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