

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 Cake
藍莓燕麥乳酪蛋糕
(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



Wild Mixed Mushrooms Risotto

野菌蘑菇意大利燴飯

\$168



Stir-fried Prawn Aglio E Olio

辣椒蒜片蝦球炒意粉

\$188

member



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

Main Course 主菜

Pan-Fried Fresh Salmon
served with Saute Cream Spinach and Hollandaise Sauce \$198
香煎鮮三文魚配忌廉炒菠菜


Eel & Avocado with Rice \$178
牛油果鰻魚丼飯


Pan-Seared USDA Prime Ribeye 300gm with Beef Gravy \$348
香煎美國頂級肉眼扒配紅酒燒汁


Roasted BBQ Pork Spare Rib
served with French Fries & Coleslaw Half Ribs 半份 \$188
BBQ 焗豬肋骨配薯條 Whole Ribs 全份 \$368

Asian 亞洲


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

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

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

 Bel-Air Hainanese Chicken Rice Leg 脾 \$138
served with Chicken Broth & Veg Breast 胸 \$128
貝沙灣海南雞飯配清雞湯及時菜

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

 Deep Fry Buffalo Wing Served with Blue Cheese Dressing \$148
炸水牛城雞中翼配藍芝士汁

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



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

Pan-fried Tiger Prawn in Soy Sauce
豉油皇虎蝦

\$238

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

Braised Beef Ribs with Beancurd Sheet and Tofu Puff
枝竹豆卜炆牛肋條

\$228

Wok-fried Beef with Seasonal Vegetable
時菜炒牛肉

\$158

Stir-fried Beef with Bitter Gourd
涼瓜炒牛肉

\$158



member

Pork 豬肉

Deep-fried Boneless Pork Chop with Spicy Salt & Pepper
椒鹽無骨豬扒 \$158

Steamed Pork Patties with Dried Squid
吊片蒸肉餅 \$158

Eggplants with Minced Pork in Claypot
魚香茄子煲 \$138

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

Chicken 雞肉

 Braised Chicken with Spicy Sauce in Claypot
香辣大蔥雞煲 \$198


Deep-fried Chicken Wing with Sesame in Honey Sauce
芝麻蜜糖雞中翼 \$148

Steamed Chicken with Straw Mushroom and Fungus
紅棗北菇雲耳蒸滑雞 \$198




Braised Chicken, Sliced Sea Whelk and Black Mushroom in Claypot
北菇網鮑滑雞煲 \$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

-  Braised Vegetarian Goose with Ginger, Spring Onion and
Beancurd Sheet \$138
薑蔥枝竹炆素鵝
-  Poached Assorted Vegetables
with Balck Fungus & Bamboo Fungus in Claypot \$128
竹笙雲耳雜菜煲
-  Braised Vegetables with Red Fermented Beancurd \$138
南乳粗齋

Beancurd 豆腐

- Braised Beancurd with Assorted Mushroom \$138
野菌紅燒豆腐
- Braised Beancurd with Minced Pork & Olive Vegetable \$138
欖菜肉碎豆腐
-  Mapo Beancurd Braised with Minced Pork and Chili \$128
麻婆滑豆腐



member



Egg 蛋類

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

Fried Egg with Black Truffles and Mushroom \$148
黑松露野菌炒蛋

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
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

