## CLUB BEL-AIR PEAK WING

# DINING ROOM MENU





## 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)

Strawberry Oat Yogurt Cake 士多啤梨燕麥乳酪蛋糕 (Weight 磅數: 3Lb磅; Length長: 9 inch寸)

Blueberry Oat Yogurt Cake 藍莓燕麥乳酪蛋糕

(Weight 磅數: 3Lb磅; Length長: 9 inch寸)

\$480

\$480



Pictures are for reference only



## DINING ROOM MENU

## 人氣之選 Best Selling

貝沙灣海南雞 Bel-Air Hainanese Chicken			半隻 Half 全隻 Whole	\$258 \$468
貝沙灣海南雞飯 配雞清湯及時菜 Bel-Air Hainanese Chicken Rice served with Chicken Broth & Seasonal Vegetables				\$138 \$128
馬來西亞海鮮或雞肉喇沙 Malaysian Seafood/Chicken Laksa with Half E	馬來西亞海鮮或雞肉喇沙 Malaysian Seafood/Chicken Laksa with Half Boiled Egg & Bean Sprout			\$138 \$128
菠蘿咕嚕肉 Sweet & Sour Pork with Pineapple	\$158	菠蘿咕嚕蝦球 Sweet & Sour Prawns with Pineapple		\$188
俄羅斯牛腩羅宋湯 Russian Borsch with Beef Brisket	\$105	傳統意式風味薄餅		\$178
凱撒沙律 Classic Caesar Salad with Garlic Croutons 另加煙三文魚或巴馬火腿每款 \$50 \$50 for Extra Smoked Salmon or Parma Ham	\$158	Margarita Pizza 羅馬番茄,鮮番茄醬,水牛芝士,巴馬臣芝士,巴 Roma Tomato, Fresh Tomato Sauce, Buffalo Ma Parmesan Cheese, Basil		
魚蛋魚片湯河粉 (豬骨湯底) Flat Rice Noodle with Fish Balls & Fish Cake in Pork Broth	\$85	芝士焗豬扒蛋炒飯 Baked Pork Chop with Egg Fried Rice Mozzarella Cheese	&	\$138

NEW

## 廚師推介/新菜式 Chef's Choice New Dish

♪沙爹金菇牛腱肉煲 Satay Beef Shank with Enoki Mushroom in Claypot	\$168	雙蔥爆炒牛腱肉 Stir-fried Beef Shank with Double Scallion	\$168
蜜餞欖角黑毛豬骨 Wok-fried Iberico Pork Spare Ribs with Preserved Olive in Honey Sauce	\$198	鮮沙薑雲耳蒸滑雞 Steamed Chicken with Fresh Sand Ginger & Black Fungus	\$198
梅菜扣肉 Braised Pork Belly With Preserved Vegetables	\$188	麻辣網鮑滑雞煲 Braised Abalone & Chicken with Chili in Claypot	\$268
Dik 根酸菜脆鯇片 Boiled Crispy Flesh Grass Carp with Rattan Pepper & Pickled Cabbage	\$218	蠔皇素腐皮卷 Vegetarian Bean Curd Roll with Oyster Sauce	\$138
		蟲草花雲耳雜菜煲	\$138



圖片只供參考

Spicy Dish

Vegetarian Dish

Poached Assorted Vegetables with Cordyceps

Steamed Beancurd with Minced Pork &

Flower & Black Fungus

欖菜肉碎蒸滑豆腐

Preserved Olive Vegetable

\$138





## 海鮮 Seafood

清蒸是日鮮魚 Catch of the Day

時價 Seasonal Price

⚠菠蘿咕嚕蝦球 Sweet & Sour Prawns with Pineapple \$188

粟米香脆魚塊

Fried Fish Fillet with Sweetcorn Sauce

藤椒酸菜脆鯇片 \$188

\$218

Boiled Crispy Flesh Grass Carp with Rattan Pepper & Pickled Cabbage

## 牛肉 Beef

少爹金菇牛腱肉煲 Satay Beef Shank with Enoki Mushroom in \$168 湖南椒炒牛肉 Stir-Fried Beef with Hunan Pepper

\$168

Claypot

時菜炒牛肉 \$168

\$158

雙蔥爆炒牛腱肉 Stir-fried Beef Shank with Double Scallion

Wok-fried Beef with Seasonal Vegetable

## 豬肉 Pork

┅菠蘿咕嚕肉

\$158

原隻鹹蛋蒸肉餅 Steamed Pork Patties with Salted Egg

\$158

Sweet & Sour Pork with Pineapple

Wok-fried Iberico Pork Spare Ribs

with Preserved Olive in Honey Sauce

\$198

梅菜扣肉

\$188

Braised Pork Belly With Preserved Vegetables

## 雞肉 Chicken

蜜餞欖角黑毛豬骨

台式三杯雞

Taiwanese Three Cup Chicken

麻辣網鮑滑雞煲 Braised Abalone & Chicken with Chili in Claypot

鮮沙薑雲耳蒸滑雞

Steamed Chicken with Fresh Sand Ginger & Black Fungus

\$198

▶辣子唐揚雞

\$148

Sautéed Karaage with Chili and Pepper

健康素食/蔬菜 Vegetarian/Vegetable

● 自選時菜 (清炒 / 蒜蓉 / 上湯 ) Seasonal Vegetable (Stir-fried / Garlic / Superior Soup )

\$85

菜心, 白菜, 西蘭花 Choy Sum, Chinese Cabbage, Broccoli

₩蠓皇素腐皮卷

\$138 🦇 欖菜四季豆

\$138

Vegetarian Bean Curd Roll with Oyster Sauce

Stir-fried Sting Bean with Olive Vegetable

蟲草花雲耳雜菜煲

\$138

Poached Assorted Vegetables with Cordyceps Flower & Black Fungus

Vegetarian Dish

Spicy Dish

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All prices are in HK\$ and subject to a 10% service charge for delivery. No service charge for Dine-in and takeaway.



## DINING ROOM MEN

## 湯及沙律 Soup & Salad

中式例湯 Soup of the Day 每位 Per Person \$60 每窩 Per Pot

\$188

\$105

\$138

\$128 黑松露野菌忌廉湯 Cream of Mushroom Soup with Black Truffle Oil

⚠凱撒沙律 Classic Caesar Salad with Garlic Croutons 另加煙三文魚或巴馬火腿每款 \$50

\$50 for Extra Smoked Salmon or Parma Ham

俄羅斯牛腩羅宋湯 Russian Borsch with Beef Brisket

豆腐 Beancurd

www.紅燒北菇炆豆腐 Braised Beancurd with Shiitake Mushroom

Steamed Beancurd with Minced Pork & Preserved Olive Vegetable

\$128 麻婆滑豆腐 Mapo Beancurd Braised with Minced Pork & Chili

蛋類 Egg

瑶柱蒸水蛋 Steamed Egg with Shredded Conpov

\$128

白飯魚煎蛋 Pan-fried Egg with Noodlefish \$128

\$158

\$138

滑蛋炒蝦球 Scrambled Ega with Prawns \$188

## 主食 Main Course

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

銀芽肉絲炒麵

\$128

Fried Egg Noodles with Bean Sprout & Shredded Pork

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

揚州炒飯 Yeung Chow Fried Rice \$128

上海小籠包 Steamed Shanghainese Pork Dumpling \$65

## 亞洲 Asian

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

海鮮 Seafood \$138 <sup>雞肉</sup> Chicken \$128

貝沙灣海南雞飯配雞清湯及時菜 Bel-Air Hainanese Chicken Rice served with Chicken Broth & Seasonal Vegetables

\$138

┛日式咖喱雞

柚子蜜糖檸檬雞翼 (8 隻) \$168

\$128

Chicken with Japanese Curry Sauce

Chicken Wings in Yuzu Honey Lemon Sauce (8pcs)

\$198

\$168

油酥餅 (2件) Roti Paratha (2 pieces)

\$38 韓式牛仔骨

Braised Beef Short Ribs in Korean Style

Spicy Dish





## 漢堡/麵包 Sandwich / Burger / Bun

自選三文治~任選兩款配料~ Sandwich with Two Fillings (Choice of Two) 火腿, 蛋, 煙三文魚, 煙肉, 生菜, 番茄, 芝士 Ham, Egg, Smoked Salmon, Bacon, Tomato, Lettuce & Cheese 額外配料每款 \$10 \$10 Each for Extra Condiment	\$90
貝沙灣特級三文治配沙律薯片 Bel-Air Sandwich with Salad & Potato Chips 火腿, 蛋, 吞拿魚, 煙三文魚, 煙肉, 生菜, 番茄, 芝士 Ham, Egg, Tuna Fish, Smoked Salmon, Bacon, Tomato, Lettuce, Cheese	\$128
澳洲和牛漢堡伴薯條及沙律菜 Wagyu Beef Burger with Cheese, Tomato, Sautéed Onion & Mushroom served with Mixed Greens & French Fries 額外配料每款\$10:煙肉或煎蛋 \$10 Each for Extra Condiment with Bacon or Fried Egg	\$138
費城牛肉芝士潛艇配沙律薯條 Philly Submarine with Beef & Cheese served with Salad & French Fries	\$158
▶辣肉醬芝士焗熱狗配薯條 Hot Dog with Chili Con Came Baked with Mozzrella Cheese served with French Fries	\$138
花生醬西多士配沙律菜 French Toast with Peanut Butter & Mixed Greens	\$65
珍寶熱狗配酸醬及沙律薯片 Jumbo Hot Dog with Relish, Salad & Potato Chips	\$85
烤雞肉酥餅 Chicken Quesadilla	\$188

## 薄餅及意粉 Pizza & Pasta

夏威夷風情薄餅 Hawaiian Pizza 鮮番茄醬、水牛芝士、菠蘿、火腿、甜椒	\$188	經典啖啖肉薄餅 Meat Lover Pizza	\$198
Fresh Tomato Sauce, Mozzarella Cheese, Pineapple, Ham, Bell Pepper	\$178	肉 <u>醬</u> 意粉 Spaghetti Bolognaise	\$148
傳統意式風味薄餅 Margarita Pizza 羅馬番茄,鮮番茄醬,水牛芝士,巴馬臣芝士,巴西葉 Roma Tomato, Fresh Tomato Sauce, Buffalo Mozzarella, Parmesan Cheese, Basil		卡邦尼意粉 Carbonara Spaghetti	\$188
什錦海鮮意大利燴飯 Mixed Seafood Risotto	\$198	白酒櫻桃番茄蜆肉意粉 Spaghetti Alle Vongoles with Cherry Tomato	\$208

Spicy Dish

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# DINING ROOM MENU

## 主菜 Main Course

牛油果鰻魚丼飯 Eel & Avocado with Rice	\$178	BBQ 焗豬肋骨配薯條 Roasted BBQ Pork Spare Rib served with French Fries  Half Ribs \$16 Whole Ribs 全份 \$36	
香煎澳洲穀飼西冷 Pan-fried Australia Grain-Fed Beef Striploin	\$348	香煎鮮三文魚配忌廉炒菠菜 \$19 Pan-Fried Fresh Salmon served with Saute Cream Spinach and Hollandaise Sauce	98
逆芝士焗豬扒蛋炒飯 Baked Pork Chop with Egg Fried Rice & Mozzarella Cheese	\$138	自家制日式叉燒香蒜油拉麵 配青瓜胡麻醬蟹籽沙律及玉子燒 Garlic Oil Ramen with Homemade Japanese Pork Roll served with Cucumber & Crab Roe with Sesame Paste Salad & Tamagoyaki	38

## 小食 Snack

風味小食籃 \$128

Flavor Snacks Platter

(越南蔗蝦、香辣魚餅、豬肉春卷、雞寶薯條)

(Pork Spring Rolls, Spicy Fish Cake, Sugarcane Shrimp in Vietnamese Style, Chicken Nuggets with French Fries)

## 兒童精選 Kids Menu

兒童意粉配自選醬汁配牛油粟米,炒 Kids Spaghetti served with Buttered Kernel Co (Tomato Sauce / Bolognaise Sauce / Creamy Cheese Sa	ms. Baked Be		\$85
香脆豬肉春卷伴薯條配甜辣汁 Pork Spring Rolls with French Fries in Sweet Chili Sauce	\$75	脆味雞寶(12 件)伴薯條 Chicken Nuggets (12 pieces) with French Fries	\$85
炸薯條 French Fries	\$65	薯片 Potato Chips	\$35

## 甜品 Dessert

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