

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

(Home-made Brown Sugar Sponge Cake, Steamed Shrimp Dumpling, Steamed Chicken Dumpling, Shanghainese Pork Dumpling)

\$138

B. 菠蘿咕嚕蝦球

Sweet & Sour Prawns with Pineapple

\$188

C. 鮮沙薑雲耳蒸滑雞

Steamed Chicken with Fresh Sand Ginger & Black Fungus

\$198



D. 藤椒酸菜脆鯪片

Boiled Crispy Flesh Grass Carp with Rattan Pepper & Pickled Cabbage

\$218

E. 雙蔥爆炒牛腩肉

Stir-fried Beef Shank with Double Scallion

\$168

F. 梅菜扣肉

Braised Pork Belly With Preserved Vegetables

\$188



G. 日式泡菜餃子肥牛稻庭烏冬配豬骨湯

Japanese-style Kimchi Dumpling & Sliced Beef Inaniwa Udon in Pork Broth

\$158

配 雜菜沙律、西式餐湯 及 咖啡或茶 Served with salad, Western soup and coffee or tea



H. 扒奇津雞胸漢堡配是拉差蛋黃醬

Braised Cajun Chicken Breast Burger with Sriracha Mayonnaise

\$168

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

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.



Spicy