

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)

\$480

Blueberry Oat Yogurt Cake

藍莓燕麥乳酪蛋糕

(Weight 磅數: 3Lb磅 ; Length長: 9 inch寸)

\$480



圖片只供參考  
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 \$258  
全隻 \$468  
Whole

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

脾 \$138  
胸 \$128  
Leg  
Breast

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

海鮮 \$138  
雞肉 \$128  
Seafood  
Chicken

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  
Margarita Pizza

\$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

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

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

涼瓜牛肉  
Stir-fried Beef & Bitter Melon

\$168

奇妙荔枝滑雞煲  
Braised Chicken, Lychee & Bell Pepper in Claypot

\$198

蜜餞欖角黑毛豬骨  
Wok-fried Iberico Pork Spare Ribs with  
Preserved Olive in Honey Sauce

\$198

五指毛桃蒜子雲耳蒸桑拿雞  
Steamed Chicken, Hairy Fig & Black Fungus  
with Garlic

\$198

金不換檸檬雞柳  
Stir-fried Chicken Fillets with Thai Basil & Lemon

\$148

涼瓜煎蛋  
Fried Egg with Bitter Melon

\$128

聖女果陳醋一口肉  
Pork Cubes with Cherry Tomato & Mature Vinegar

\$168

魚香雞柳炆豆腐  
Braised Shredded Chicken, Tofu & Salted Fish

\$138

素紅燒獅子頭  
Vegetarian Braised Meatballs

\$138

竹筍雲耳雜菜煲  
Poached Assorted Vegetables with Bamboo  
Fungus & Black Fungus in Claypot

\$138

石鍋薯仔牛柳粒  
Sizzling Diced Beef Tenderloin with Potato Wedges

\$218

越南扎肉手撕雞湯河粉  
Shredded Chicken and Vietnamese Pork Sausage Pho

\$198



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 Spicy Dish

 Vegetarian Dish

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所有價目以港幣計算, 送遞另收加一服務費, 堂食及外賣自取免收服務費。圖片只供參考

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# DINING ROOM MENU

## 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

\$188

合桃蝦球  
Honey Walnut Prawns

\$188

## 牛肉 Beef

NEW 涼瓜牛肉  
Stir-fried Beef & Bitter Melon

\$168

🌶️ 水煮安格斯牛肉窩(配粉皮)  
Poached Angus Beef Claypot in Sichuan Style  
served with Mung Bean Sheets

\$228

蘑菇一口牛柳粒  
Sautéed Beef Cubes with Mushrooms

\$178

時菜炒牛肉  
Wok-fried Beef with Seasonal Vegetable

\$158

## 豬肉 Pork

👍 菠蘿咕嚕肉  
Sweet & Sour Pork with Pineapple

\$158

梅菜蒸肉餅  
Steamed Pork Patty with Preserved Vegetables

\$158

NEW 蜜餞欖角黑毛豬骨  
Wok-fried Iberico Pork Spare Ribs with  
Preserved Olive in Honey Sauce

\$198

NEW 聖女果陳醋一口肉  
Pork Cubes with Cherry Tomato & Mature Vinegar

\$168

## 雞肉 Chicken

NEW 金不換檸檬雞柳  
Stir-fried Chicken Fillets with Thai Basil & Lemon

\$148

NEW 五指毛桃蒜子雲耳蒸桑拿雞  
Steamed Chicken, Hairy Fig & Black Fungus  
with Garlic

\$198

NEW 奇妙荔枝滑雞煲  
Braised Chicken, Lychee & Bell Pepper in Claypot

\$198

欖角雙蔥鮑魚雞煲  
Braised Abalone & Chicken with Preserved  
Black Olives & Onions in Claypot

\$268

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

\$85

NEW 素紅燒獅子頭  
Vegetarian Braised Meatballs

\$138

🌿 欖菜四季豆  
Stir-fried Sting Bean with Olive Vegetable

\$138

NEW 竹笙雲耳雜菜煲  
Poached Assorted Vegetables with Bamboo  
Fungus & Black Fungus in Claypot

\$138

🌿 Vegetarian Dish

🌶️ Spicy Dish

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# DINING ROOM

# MENU

## 湯及沙律 Soup & Salad

|                                                |                                              |                                                                                                                        |       |
|------------------------------------------------|----------------------------------------------|------------------------------------------------------------------------------------------------------------------------|-------|
| 中式例湯<br>Soup of the Day                        | 每位<br>Per Person \$60<br>每窩<br>Per Pot \$188 | 黑松露野菌忌廉湯<br>Cream of Mushroom Soup with Black Truffle Oil                                                              | \$128 |
| 👍 俄羅斯牛腩羅宋湯<br>Russian Borsch with Beef Brisket | \$105                                        | 👍 凱撒沙律<br>Classic Caesar Salad with Garlic Croutons<br>另加煙三文魚或巴馬火腿每款 \$50<br>\$50 for Extra Smoked Salmon or Parma Ham | \$158 |

## 豆腐 Beancurd

|                                                            |       |                                                            |       |
|------------------------------------------------------------|-------|------------------------------------------------------------|-------|
| 野菌炆豆腐<br>Braised Beancurd with Mushroom                    | \$138 | NEW 魚香雞柳豆腐<br>Braised Shredded Chicken, Tofu & Salted Fish | \$138 |
| 🌶️ 麻婆滑豆腐<br>Mapo Beancurd Braised with Minced Pork & Chili | \$128 |                                                            |       |

## 蛋類 Egg

|                                           |       |                                         |       |
|-------------------------------------------|-------|-----------------------------------------|-------|
| 瑤柱蒸水蛋<br>Steamed Egg with Shredded Conpoy | \$128 | NEW 涼瓜煎蛋<br>Fried Egg with Bitter Melon | \$128 |
| 滑蛋炒蝦球<br>Scrambled Egg with Prawns        | \$188 |                                         |       |

## 主食 Main Course

|                                                                                |       |                                                              |       |
|--------------------------------------------------------------------------------|-------|--------------------------------------------------------------|-------|
| 乾炒牛肉河粉<br>Wok-fried Flat Rice Noodles with Beef                                | \$128 | 銀芽肉絲炒麵<br>Fried Egg Noodles with Bean Sprout & Shredded Pork | \$128 |
| 👍 魚蛋魚片湯河粉 (豬骨湯底)<br>Flat Rice Noodle with Fish Balls & Fish Cake in Pork Broth | \$85  | 揚州炒飯<br>Yeung Chow Fried Rice                                | \$128 |
| 上海小籠包<br>Steamed Shanghainese Pork Dumpling                                    | \$65  |                                                              |       |

## 亞洲 Asian

|                                                                                     |                                                                                                     |       |                                                                                                                                                        |       |
|-------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------|-------|--------------------------------------------------------------------------------------------------------------------------------------------------------|-------|
|  | 馬來西亞海鮮或雞肉喇沙<br>Malaysian Seafood/Chicken Laksa<br>with Half Boiled Egg & Bean Sprout                |       | 海鮮<br>Seafood                                                                                                                                          | \$138 |
|                                                                                     |                                                                                                     |       | 雞肉<br>Chicken                                                                                                                                          | \$128 |
|  | 貝沙灣海南雞飯配雞清湯及時菜<br>Bel-Air Hainanese Chicken Rice served with<br>Chicken Broth & Seasonal Vegetables |       | 脾<br>Leg                                                                                                                                               | \$138 |
|                                                                                     |                                                                                                     |       | 胸<br>Breast                                                                                                                                            | \$128 |
|                                                                                     | 鹽燒厚切牛腩<br>Salt-Grilled Thick-Cut Beef Tongue                                                        | \$148 | 越南炸牛油雞翼 (8 隻)<br>Vietnamese Butter Chicken Wings (8 pcs)                                                                                               | \$168 |
|  | 石鍋薯仔牛柳粒<br>Sizzling Diced Beef Tenderloin with Potato Wedges                                        | \$218 |  椒鹽奇珍牛仔骨<br>Stir-fried Beef Short Ribs with Cajun, Salt<br>& Pepper | \$168 |

### 🌶️ Spicy Dish

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# DINING ROOM MENU

## 三文治 / 漢堡 / 麵包 Sandwich / Burger / Bun

### 自選三文治 ~任選兩款配料~

\$90

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

白方包可免費轉低糖全麥方包

Free Substitution from White Bread to Low Sugar Whole Wheat Bread

### 貝沙灣特級三文治配沙律薯片

\$128

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

白方包可免費轉低糖全麥方包

Free Substitution from White Bread to Low Sugar Whole Wheat Bread

### 素菜特級三文治配沙律薯片

\$128

Vegetarian Sandwich with Salad & Potato Chips

牛油果, 苜蓿芽, 青瓜, 番茄, 生菜, 火箭菜, 牛油果醬, 十三穀三文治包

Avocado, Alfalfa, Cucumber, Tomato, Lettuce, Arugula, Guacamole, 13 Grains Sandwich Bread

### 澳洲和牛漢堡伴薯條及沙律菜

\$138

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

### 費城牛肉芝士潛艇配沙律薯條

\$158

Philly Submarine with Beef & Cheese

served with Salad & French Fries

### 辣肉醬芝士焗熱狗配薯條

\$138

Hot Dog with Chili Con Carne Baked with Mozzarella Cheese

served with French Fries

### 油酥餅 (2 件)

\$35

Roti Paratha (2 pieces)

## 薄餅及意粉 Pizza & Pasta

### 夏威夷風情薄餅

\$188

Hawaiian Pizza

鮮番茄醬, 水牛芝士, 菠蘿, 火腿, 甜椒

Fresh Tomato Sauce, Mozzarella Cheese, Pineapple,

Ham, Bell Pepper

### 意式辣肉腸薄餅

\$198

Pepperoni Pizza

### 肉醬意粉

\$148

Spaghetti Bolognese

### 傳統意式風味薄餅

\$178

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

\$188

Carbonara Spaghetti

### 油封鴨腿黑松露意大利燴飯

\$228

Black Truffle Risotto with Duck Confit

### 意式番茄醬麻辣蝦球意粉

\$208

Stir-fried Prawn Pasta with Spicy & Tomato Paste



Spicy Dish



Vegetarian Dish

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# DINING ROOM MENU

## 主菜 Main Course

香煎鮮三文魚配忌廉炒菠菜  
Pan-Fried Fresh Salmon served with  
Sauté Cream Spinach & Hollandaise Sauce

\$198

BBQ 焗豬肋骨配薯條  
Roasted BBQ Pork Spare Rib  
served with French Fries

Half Ribs 半份 \$188  
Whole Ribs 全份 \$368

牛油果鰻魚丼飯  
Eel & Avocado with Rice

\$178

香煎澳洲穀飼西冷  
Pan-fried Australia Grain-Fed Beef Striploin

\$348

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

\$138

**NEW** 越南扎肉手撕雞湯河粉  
Shredded Chicken and Vietnamese Pork  
Sausage Pho

\$198

越式火車頭河粉  
Pho Dac Biet (Beef Slice, Beef Balls & Diced Beef Brisket)

\$198

## 小食 Snack

風味小食籃

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)

\$128

## 兒童精選 Kids Menu

兒童意粉配自選醬汁 配牛油粟米、焗豆或沙律 (番茄醬 / 肉醬 / 忌廉芝士汁)  
Kids Spaghetti served with Buttered Kernel Corns, Baked Beans or Salad  
(Tomato Sauce / Bolognese Sauce / Creamy Cheese Sauce)

\$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

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## 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