

# Lobby Lounge Menu

	HKD
<b>Salad &amp; Appertizers</b>	
 Classic Caesar Salad 凱撒沙律	\$128 half 半份 \$68
Caesar Salad with Iberico Ham or Smoked Salmon 凱撒沙律配西班牙火腿或煙三文魚	\$168
Baked Scallop with Parma Ham and Zucchini 烤焗帶子拼意大利火腿及意大利青瓜	\$128
Sakura Shrimp and Beancurd Salad in Yuzu Dressing 日式櫻花蝦豆腐沙律配柚子汁	\$118
 Tomato, Buffalo Mozzarella Cheese and Avocado with Basil Herb Oil 牛油梨番茄水牛芝士配羅勒香草油	\$128
<b>Soup</b>	
Mediterranean Seafood Soup 地中海海鮮湯	\$98
 Russian Borsch with Beef Brisket 俄羅斯牛腩羅宋湯	\$78
<b>Sandwich / Burger</b>	
Sandwich with Two Fillings 自選三文治 ~任選兩款配料~ Ham 火腿, Egg 煎蛋, Tuna Fish 吞拿魚, Smoked Salmon 煙三文魚, Bacon 煙肉, Lettuce & Tomato 生菜番茄, Cheese 芝士 ~~ \$10 each for extra condiment 額外配料每款另加\$10 ~~	\$68
Grilled Cheese and Ham Sandwich with Chips 烤芝士火腿三文治配薯片	\$68
Bel-Air Club Sandwich with Salad and Chips 貝沙灣特級三文治配沙律薯片 Ham 火腿, Egg 煎蛋, Tuna Fish 吞拿魚, Smoked Salmon 煙三文魚 Bacon 煙肉, Lettuce & Tomato 生菜番茄, Cheese 芝士	\$98
Beef Burger with Cheese, Tomato, Sautéed Onion & Mushroom served with Mixed Greens and French Fries 牛肉漢堡伴薯條及沙律菜	\$108

 **Signature Dish**

 **Vegetarian Dish**



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## Pizza

HKD

-  **Margarita 傳統意式風味** \$148  
 Roma Tomato 鮮羅馬番茄, Basil 羅勒, Parmesan Cheese 巴馬臣芝士, Mozzarella 水牛芝士, Fresh Tomato Sauce 鮮番茄醬
- Four Cheese Pizza 四式芝士薄餅** \$168  
Roma Tomato 鮮羅馬番茄, Basil 羅勒, Parmesan Cheese 巴馬臣芝士, Fontina Cheese 芳提娜芝士, Blue Cheese 藍芝士, Mozzarella Cheese 水牛芝士, Fresh Tomato Sauce 鮮番茄醬
- Mentaiko and Shrimp Pizza 明太子蝦肉薄餅** \$168  
Mentaiko 明太子, Shrimp 蝦肉, Basil 羅勒, Mozzarella Cheese 水牛芝士, Fresh Tomato Sauce 鮮番茄醬
- Hawaiian Pizza 夏威夷風情薄餅** \$168  
Ham 火腿, Pineapple 菠蘿, Basil 羅勒, Corn 粟米, Mozzarella Cheese 水牛芝士, Fresh Tomato Sauce 鮮番茄醬

## Main Course & Pasta

- Chicken Parmigiana with Mashed Potato and Vegetables** \$178  
巴馬臣芝士雞扒伴薯蓉雜菜
- Pan-fried US Beef Ribeye with Roasted Baby Potatoes and Mixed Salad in Red Wine Sauce** \$268  
香煎美國肉眼扒配焗薯仔及沙律伴紅酒汁
- Steamed Cod Fish in Minestrone** \$208  
意式香滑銀鱈魚
- Mediterranean Seafood Casserole** \$288  
地中海辣茄汁燴海鮮
- Korean BBQ Beef Short Ribs** \$178  
韓式烤牛仔骨
- Black Ink Spaghetti with Lobster** \$198  
波士頓龍蝦墨汁意粉
- Penne Pasta with Chicken in Truffle Cream Sauce** \$188  
黑松露忌廉雞肉長通粉
- Pumpkin Risotto with Assorted Seafood** \$188  
南瓜意大利飯配雜錦海鮮
-  **Spaghetti Bolognese** \$118  
肉醬意粉

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Asian	HKD
Japanese Style Curry Rice with Egg 日式咖哩蛋包飯	\$138
Thai Green Curry Prawn or Chicken or Assorted Vegetable with Steamed Rice 泰式青咖哩蝦或雞或雜菜配白飯	prawn 蝦 \$168 chicken 雞 \$128 vegetable 菜 \$108
Kagoshima Chicken Rice 奄美大島雞飯	\$148
Fried Vietnamese Pork Spring Roll 越南雜菜豬肉春卷	\$98
Flat Rice Noodle Soup with Sliced Wagyu Beef in Vietnamese Style 越式雪花和牛湯河粉	\$138
Vietnamese Rice Vermicelli Soup with Tomato, Crab and Vietnam Sausage 越式番茄蟹膏扎肉湯檬粉	\$118
 Flat Rice Noodle with Fish Balls and Sliced Fish Cake in Pork Soup Due to the supply issue, this item stopped serving temporarily until further notice. 魚蛋魚片湯河粉 (豬骨湯底) 由於貨源關係·暫停供應直至另行通告。	\$68
 Bel-Air Baked Pork Chop Rice 貝沙灣金牌焗豬扒飯	\$108 half 半份 \$60
 Malaysian Seafood or Chicken Laksa 馬來西亞海鮮或雞肉喇沙	seafood 海鮮 \$108 chicken 雞肉 \$98
 Bel-Air Hainanese Chicken Rice served with Soup and Poached Vegetables 貝沙灣海南雞飯配例湯及時菜	leg 脾 \$108 breast 胸 \$98
<b>Chinese Special</b>	
Soup of the Day 足料中式老火湯	per person 每位 \$45 per pot 每窩 \$150
Catch of the Day 清蒸是日鮮魚	Seasonal Price 時價
Braised 2 or 4 Head Abalone, Goose Web and Chinese Mushroom 鮑汁花菇兩頭或四頭鮮鮑扣鵝掌	2 head 兩頭 \$528 4 head 四頭 \$328
 Seasonal Vegetable ( Stir-fried / Garlic / Superior Soup ) 自選時菜 ( 清炒/蒜蓉/上湯 )	\$68
Winter Melon and Duck Leg with Rice in Supreme Broth 冬瓜鴨腿湯飯	\$108

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 From the Wok	
Sweet and Sour Prawns or Pork with Pineapple	prawn 蝦球 \$158
菠蘿咕嚕蝦球或豬肉	pork 豬肉 \$128
Wok-fried Beef with Angled Luffa and Black Fungus	\$128
雲耳勝瓜炒牛肉	
Braised Chicken with Puning Bean Sauce	\$158
普寧豆醬炆雞	
Baby Pork Ribs with Shrimp Paste	\$178
大澳蝦醬豬仔骨	
Wok-fried Squid and Water Spinach with Belacan Sauce	\$118
馬拉盞通菜炒鮮魷	
Steamed Pork Patties with Salty Fish and Water Chestnut	\$108
馬友鹹魚馬蹄蒸肉餅	
Wok-fried Assorted Mushroom with Fresh Lily Bulbs	\$118
百合炒三鮮菌	
Braised Beancurd with Minced Pork and Chili Paste	\$108
麻婆滑豆腐	
Scrambled Egg with Shrimps	\$138
滑蛋蝦仁	
Steamed Egg with Shredded Conpoy	\$98
瑤柱蒸水蛋	
Braised Beancurd with Salty Fish and Diced Chicken in Claypot	\$108
鹹魚雞粒豆腐煲	
Fried Flat Rice Noodle with Beef and Vegetables	\$108
菜遠牛肉炒河粉	
Yeung Chow Fried Rice	\$98
楊州炒飯	
Stir-fried Rice Vermicelli and Assorted Meat with Sweet & Sour Sauce	\$98
廈門炒米粉	
Congee with Crabmeat and Scallop	\$88
生滾蟹肉鮮帶子粥	
Plain Congee	\$28
明火白粥	

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Children's Menu	HKD
Chicken Nuggets with French Fries 脆味雞寶伴薯條	\$68
Fish Nuggets with French Fries and Tartar Sauce 炸魚薯條配他他汁	\$68
Kids Spaghetti Bolognese 兒童肉醬意粉	\$68
Kids Japanese Ramen Soup 兒童日式雜錦湯拉麵	\$68
Hot Dog with Potato Chips 熱狗伴薯片	\$68
French Fries 炸薯條	\$48
Potato Chips 薯片	\$28
<b>Dessert</b>	
Cut Cake 西式糕餅	\$48
Red Bean Cooler with Häagen-Dazs Vanilla Ice-Cream Häagen-Dazs 雪糕紅豆冰	\$55 half 半份 \$30
Häagen-Dazs Ice-Cream (Vanilla, Chocolate, Cookie & Cream, Mango & Raspberry) Häagen-Dazs 雪糕杯 (雲呢拿、朱古力、忌廉曲奇、芒果紅莓)	\$48

*More luxurious items available, please refer to our staff for details!*

食品款式未能盡錄，歡迎向服務員查詢。



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