

Dining Room Menu

Salad & Appertizers

HKD

-  Classic Caesar Salad with Garlic Croutons \$128
凱撒沙律 half 半份 \$68

~\$40 for extra Smoked Salmon or Grilled Cajun Chicken Fillet or Iberico Ham~
~另加煙三文魚或香辣雞肉或西班牙火腿每款\$40~

- Shredded Green Mango and Prawns Salad with Spicy Lime Dressing \$148
泰式大蝦青芒果沙律

-  Chilled Inaniwa Udon in an Ice-Cold Tomato Sesame Broth \$118
番茄芝麻凍稻庭烏冬

- Crab Roulade, Avocado Mousse, Cucumber Sauce and Basil Mayonnaise \$188
牛油梨蟹肉卷伴青瓜香草汁

Soup

- Lobster and Cèpe Consommé with Herb Gnocchi, Langoustine and Confit Tomatoes \$128
龍蝦牛肝菌清湯伴小龍蝦及香草薯糰

-  Russian Borsch with Beef Brisket \$78
俄羅斯牛腩羅宋湯

Sandwich / Burger

- Sandwich with Two Fillings 自選三文治 ~任選兩款配料~ \$68
Ham 火腿, Egg 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\$10 ~~

- Bel-Air Club Sandwich with Salad and Chips \$98
貝沙灣特級三文治配沙律薯片
Ham 火腿, Egg 蛋, Tuna Fish 吞拿魚, Smoked Salmon 煙三文魚, Bacon 煙肉,
Tomato & Lettuce 生菜番茄, Cheese 芝士

- Wagyu Beef Burger with Cheese, Tomato, Sautéed Onion & Mushroom served with Mixed Greens and French Fries \$108
澳洲和牛漢堡伴薯條及沙律菜

Signature Dish

Vegetarian Dish



Not all ingredients are listed in the menu. Please let us know if you have any food allergies.
All Food are prepared with filtered water and seasoned with natural sea salt.

Dining Room Menu

Pizza

HKD



Margarita 傳統意式風味薄餅

\$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

Pastrami Pizza 五香煙燻牛肉薄餅

\$168

Beef Brisket Pastrami 五香煙燻牛肉, Mozzarella Cheese 水牛芝士, Dill Pickles 酸青瓜
Honey Mustard 蜂蜜芥末, Fresh Tomato Sauce 鮮番茄醬

California Chicken & Avocado Pizza 加州牛油梨雞肉薄餅

\$168

Cajun Chicken Breast 香辣雞肉, Chopped Bacon 煙肉碎, Diced Avocado 牛油梨,
Red Onion 紅洋蔥, Red Bell Pepper 甜椒, Mushroom 鮮磨菇, Cheddar Cheese 車打芝士,
Mozzarella Cheese 水牛芝士, Chipotle Mayo 辣蛋黃醬, Fresh Tomato Sauce 鮮番茄醬

Main Course

Roasted French Spring Chicken with Lemon Butter and Grilled Vegetables

\$198

香草檸檬焗法國春雞伴烤雜菜

Crispy Salmon Fillet with Mashed Potato and Crispy Salad

\$188

脆皮三文魚伴薯茸及雜菜沙律

Alaskan Black Cod and Seafood Papillote with Tomato, Chanterelle and Herbs

\$238

紙包阿拉斯加鱈魚、雜錦海鮮、番茄、黃菌及香草

Slow-Roasted Rack of Lamb with Crumbed Potato Dumplings and French Bean

\$248

慢燒羊鞍伴炸薯球及法邊豆

Grilled Australian Beef Porterhouse Steak with Sauce

\$398

(450g^Δ, Bone in)

(Veal Jus / Cafe de Paris Sauce / Black Pepper Sauce)

烤澳洲 T 骨牛排 (牛肉汁 / 巴黎牛油汁 / 黑椒汁)



Signature Dish



Vegetarian Dish

Δ Approximately uncooked weight



Not all ingredients are listed in the menu. Please let us know if you have any food allergies.
All Food are prepared with filtered water and seasoned with natural sea salt.

Dining Room Menu

Pasta		HKD
	Potato Gnocchi with Courgette Ribbons and Tomato Olive Sauce 鮮番茄橄欖汁意式薯糰	\$148 half 半份 \$80
	Chicken Florentine Linguine in Light Creamy Sauce 佛羅倫斯煎雞胸扁意粉配忌廉汁	\$188 half 半份 \$100
	Spaghetti Aglio e Olio with Shrimp and Bottarga 蒜香鮮蝦意粉伴烏魚子	\$188 half 半份 \$100
	Langoustine Risotto with Truffle 黑松露小龍蝦意大利飯	\$248 half 半份 \$128
	Spaghetti Tossed with Speck Ham, Green Peas and Cheese Sauce 煙臘火腿芝士汁意粉	\$168 half 半份 \$88
Asian		
	Bel-Air Baked Pork Chop Rice 貝沙灣金牌焗豬扒飯	\$108 half 半份 \$60
	Flat Rice Noodle with Fish Balls and Sliced Fish Cake in Pork Soup 魚蛋魚片湯河粉 (豬骨湯底)	\$68
	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
	Inaniwa Udon Noodles in Clam Miso Soup 大蜆麵豉湯稻庭烏冬	\$148
	Flat Rice Noodle Soup with Sliced Wagyu Beef in Vietnamese Style 越式雪花和牛肉湯河粉	\$138
	Thai Red Curry Pork with Roti Prata or Steamed Rice 泰式紅咖喱豬肉配油酥餅或白飯	\$168
	Koh-e-Peshawar Chicken with Roti Prata or Basmati Rice 印度咖喱雞配油酥餅或印度飯	\$168

~\$25 each for extra Roti Prata or Basmati Rice 額外配油酥餅或印度飯每款另加\$25~

Signature Dish

Vegetarian Dish



Not all ingredients are listed in the menu. Please let us know if you have any food allergies.
All Food are prepared with filtered water and seasoned with natural sea salt.

Dining Room Menu

	HKD
From the Wok	
Soup of the Day	per person 每位 \$45
足料中式老火湯	per pot 每窩 \$150
Catch of the Day	Seasonal Price
清蒸是日鮮魚	時價
Winter Melon and Duck Leg with Rice in Supreme Broth	\$108
冬瓜鴨腿湯飯	
 Sweet and Sour Prawns or Pork with Pineapple	prawns 蝦球 \$158
菠蘿咕嚕蝦球或豬肉	pork 豬肉 \$128
Steamed Chicken with Truffle Paste and Assorted Mushroom	\$158
黑松露雜菌蒸雞	
Wok-fried Ling Fish with Preserved Vegetable and Bell Pepper in Black Bean Sauce	\$128
豉椒咸菜炒青衣球	
Steamed Minced Pork with Dried Cuttlefish	\$108
吊片蒸肉餅	
Steamed Beancurd with Shredded Conpoy and Minced Pork	\$108
瑤柱肉碎蒸豆腐	
Poached Assorted Vegetables with Dried Shrimp and Glass Noodles in Claypot	\$108
蝦乾銀絲雜菜煲	
Fried Pork Ribs with Garlic	\$108
蒜香一字骨	
Fried Beef with Cumin and Chili	\$108
孜然牛肉	
Wok-fried Shrimps with Jade Melon	\$118
翠玉瓜炒蝦仁	
 Seasonal Vegetable (Stir-fried / Garlic / Superior Soup)	\$68
自選時菜 (清炒/蒜蓉/上湯)	
Steamed Rice and Pork Ribs with Preserved Plum	\$108
梅子蒸排骨飯	
Fried Flat Rice Noodles with BBQ Pork and XO Sauce	\$108
XO 醬乾炒叉燒河粉	
Steamed Rice with Whole Abalone and Diced Chicken in Stone Pot	\$308
原隻鮑魚雞粒石頭窩飯	
Rice Vermicelli in Peppered Soup	\$40
胡椒湯米粉	
Steamed Rice with Lard	\$20
豬油香米飯	

 **Signature Dish**

 **Vegetarian Dish**



Not all ingredients are listed in the menu. Please let us know if you have any food allergies.
All Food are prepared with filtered water and seasoned with natural sea salt.

Dining Room Menu

The Luxury	HKD
Double Boiled Bird's Nest and Minced Chicken Soup 雞茸燕窩羹 (約 1 兩半)	\$218
Double Boiled Sweetened Coconut Cream with Bird's Net 椰汁燉燕窩 (約 1 兩)	\$128
Double Boiled Sweetened Almond Cream with Bird's Net 杏汁燉官燕 (足 1 兩)	\$328
Braised 4 Head Whole Abalone and Black Mushroom in Oyster Sauce 翡翠蠔皇花菇鮑魚 (4 頭)	\$228
Braised 2 Head Whole Abalone & Black Mushroom in Oyster Sauce 翡翠蠔皇花菇鮑魚 (2 頭)	\$438
 Braised Whole Middle East 20 Head Abalone in Oyster Sauce 蠔皇中東鮑魚 (20 頭)	\$960
 Braised Whole S.Africa 17 Head Abalone in Oyster Sauce 蠔皇南非鮑魚 (17 頭)	\$980
Braised Fish Maw with Vegetable in Abalone Sauce (For 2 Persons) 鮑魚汁扣花膠 (兩位用)	\$458
Braised Fish Maw & Goose Web with Vegetable in Oyster Sauce 蠔皇花膠扣鵝掌 (例)	\$588
Braised Goose Web & Black Mushroom with Vegetable in Oyster Sauce 花菇扣鵝掌 (例)	\$168
Braised King Conpoy with Fried Garlic and Vegetable 翡翠多子元貝皇	\$168
 Roasted Whole Chicken Flavored with Black Truffle Paste 招牌黑松露脆香燒雞	\$780

* Please order 3 days in advance 敬請 3 天前預訂

Signature Dish



Not all ingredients are listed in the menu. Please let us know if you have any food allergies.
All Food are prepared with filtered water and seasoned with natural sea salt.

Dining Room Menu

Dessert

Cut Cake 西式糕餅	\$48
Häagen-Dazs Ice-Cream (Vanilla, Chocolate, Cookie & Cream, Mango & Raspberry) 自選雪糕杯 (雲呢拿、朱古力、忌廉曲奇、芒果紅莓)	\$48
Warm Chocolate Cake with Vanilla Ice-cream (20 mins for preparation) 朱古力心太軟伴雲呢拿雪糕 (需時約 20 分鐘)	\$98
Iced Red Bean Drinks with Häagen-Dazs Vanilla Ice-Cream 椰汁 Häagen-Dazs 雪糕紅豆冰	\$55 half 半份 \$30

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。



Not all ingredients are listed in the menu. Please let us know if you have any food allergies.
All Food are prepared with filtered water and seasoned with natural sea salt.

Kids Menu

Main Course	HKD
Kids Spaghetti with Sauce (Tomato Sauce / Bolognese Sauce / Creamy Cheese Sauce) 兒童意粉配自選醬汁 (番茄醬 / 肉醬 / 忌廉芝士醬)	\$68
Chicken Nuggets with French Fries or Mashed Potato 脆味雞寶伴薯條或薯茸	\$68
Mini Hot Dog with French Fries 迷你熱狗伴薯條	\$68
Vegetable Spring Rolls with French Fries or Mashed Potato 香脆素菜春卷伴薯條或薯茸	\$68
Udon with Cubes of Ham, Chicken Sausage and Diced Vegetables in Soup 雜錦烏冬	\$68

Served with buttered kernel corns, baked beans or salad
配牛油粟米 · 焗豆或沙律

* * *

Dessert

Häagen-Dazs Vanilla Ice-Cream Sundae Häagen-Dazs 雲呢拿雪糕新地 Topped with chocolate flavored sauce and served with a wafer and macaron 配朱古力汁伴威化及馬卡龍	\$48
Chocolate Puffs with Chocolate Topping and Strawberries 朱古力泡芙伴士多啤梨	\$48
Jelly Candies with Coconut Milk 七彩繽紛椰香啫喱杯	\$38
Kids Crème Brulee 迷你法式焦糖燉蛋 A rich custard base topped with a layer of hard caramel 焦糖脆面香濃奶黃吉士打	\$58



Not all ingredients are listed in the menu. Please let us know if you have any food allergies.
All Food are prepared with filtered water and seasoned with natural sea salt.