

Dining Room Menu

Salad & Appertizers	HKD
 Classic Caesar Salad with Garlic Croutons 凱撒沙律 ~\$40 for extra Smoked Salmon, Seared Scallops or Cajun Chicken Fillet~ ~另加煙三文魚或輕煎帶子或香辣雞肉每款\$40~	\$138 half 半份 \$75
Salted Cod with Crushed Potatoes, Chorizo, Tomato and Sherry Vinaigrette 咸鱈魚伴西班牙香腸薯蓉及番茄些厘醋汁	\$168
 Hawaii Papaya Salad with Avocado, Crunchy Jicama and Cashews 夏威夷木瓜沙律伴牛油果、脆沙葛及腰果	\$168
 Indian Vegetarian Samosa with Mint Chutney served with Salad Bouquet 印式素菜咖喱角配薄荷汁伴沙律菜	\$138 half 半份 \$75
Soup	
Oyster Chowder with Chorizo and Spinach 蠔周打湯伴菠菜及辣肉腸	\$118
 Russian Borsch with Beef Brisket 俄羅斯牛腩羅宋湯	\$88
Sandwich / Burger	
Sandwich with Two Fillings 自選三文治 ~任選兩款配料~ 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 ~~	\$75
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 蛋, Tuna Fish 吞拿魚, Smoked Salmon 煙三文魚, Bacon 煙肉, Tomato & Lettuce 生菜番茄, Cheese 芝士	\$108
Wagyu Beef Burger with Cheese, Tomato, Sautéed Onion & Mushroom served with Mixed Greens and French Fries 澳洲和牛漢堡伴薯條及沙律菜	\$118

 **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

\$158

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

Mexican Flavor Cheese Pizza 墨西哥薄餅

\$178

Beef Tenderloin with Fajita 牛柳絲, Jalapeño 墨西哥辣椒, Cherry Tomato 車厘茄, Monterey Jack Cheese 美國芝士, Mozzarella Cheese 水牛芝士, Button Mushroom 磨菇, Bell Peppers 雜椒, Chinese Parsley 芫荽, Fresh Tomato Sauce 鮮番茄醬

Smoked Salmon Pizza in Mediterranean Style 地中海式煙三文魚薄餅

\$178

Smoked Salmon 煙三文魚, Baby Onion 洋葱仔, Semi-dried Tomato 醃蕃茄, Artichoke 洋薊心, Kalamata Black Olives 希臘橄欖, Italy Parsley 意茜, Grilled Vegetables 扒雜菜, Mozzarella Cheese 水牛芝士, Fresh Tomato Sauce 鮮番茄醬

Main Course

Sous Vide Cod with Samphire Green, Baby Spinach and Mushroom Broth

\$298

慢煮銀鱈魚伴海蘆筍、嫩葉菠菜及磨菇清湯

Chicken Cordon Bleu with Garlic Parmesan Smashed Potatoes and French Bean

\$188

法式藍帶雞扒伴蒜香芝士燒薯及法邊豆

Grilled Beef Hanging Tender with Sautéed Celery Root, Rhubarb Compote and Foie Gras Sauce

\$308

烤牛膈肌伴炒芹菜頭、糖漬大黃及鵝肝汁

Balsamic Honey and Mustard Pork Chops

\$178

意大利陳醋芥末蜜汁豬扒



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

Pasta & Risotto		HKD
	Trofie Pasta tossed with Potato, String Bean and Pesto Sauce 意大利香草醬幼扭紋粉	\$158 half 半份 \$80
	Farfalle Arrabbiata with Grilled Chicken Breast 特色辣番茄汁蝴蝶粉伴香烤雞肉	\$178 half 半份 \$90
	Penne with Toulouse Sausage and Paprika Tomato Sauce 圖魯茲豬肉腸番茄汁通粉	\$188 half 半份 \$98
	Creamy Cheesy Risotto with Seafood, Avocado and Truffle in Stone Pot 芝士牛油梨松露海鮮石頭窩飯	\$228
Asian		
	Bel-Air Baked Pork Chop Rice 貝沙灣金牌焗豬扒飯	\$118 half 半份 \$68
	Flat Rice Noodle with Fish Balls and Sliced Fish Cake in Pork Soup 魚蛋魚片湯河粉 (豬骨湯底)	\$75
	Malaysian Seafood or Chicken Laksa 馬來西亞海鮮或雞肉喇沙	seafood 海鮮 \$118 chicken 雞肉 \$108
	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 \$118 breast 胸 \$108
	Inaniwa Udon Noodles and Pork Katsu in Japanese Curry Soup 日式吉列豬扒咖喱湯稻庭烏冬	\$168
	Miso-Roasted Eggplants with Tomato, Dill, Shiso and Black Vinegar 日式麵豉烤茄子伴番茄、香草及烏醋汁	\$128
	Malaysian Grilled Marinated Chicken Basted with Spicy Coconut Milk Gravy 檳城燒雞	\$188
	Nasi Goreng with Chicken Satay 特式印尼炒飯配雞肉沙嗲串	\$168
	LA Galbi-Korean BBQ Short Ribs with Kimchi 韓式燒牛肋骨伴泡菜	\$188
	Lamb Rogan Josh with Roti Prata or Basmati Rice 印度咖喱羊配油酥餅或印度飯	\$178

~\$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

From the Wok

Soup of the Day

足料中式老火湯

HKD
per person 每位 \$50
per pot 每窩 \$165



Seasonal Vegetable (Stir-fried / Garlic / Superior Soup)

自選時菜 (清炒/蒜蓉/上湯)

\$75

Catch of the Day

清蒸是日鮮魚

Seasonal Price 時價

Double-boiled Matsutake Mushroom and Starfish Soup with Rice

姬松茸燉海星泡飯

\$138



Sweet and Sour Prawns or Pork with Pineapple

菠蘿咕嚕蝦球或豬肉

prawns 蝦球 \$168

pork 豬肉 \$138

Steamed Scallop and Beancurd with Black Bean Sauce

豉汁帶子蒸豆腐

\$258



Wok-fried Chinese Celery, Lotus Root, Snow Peas and Assorted Vegetables

荷塘畔水芹香

\$108

Wok-fried Beef with Leek

京蔥爆牛肉

\$148

Deep-fried Pork Ribs with Mandarin Peel

特色陳皮炸排骨

\$158

Fried Sea Cucumber Intestine and Osmanthus Clam with Preserved Vegetables, Prawn and Rice Cracker

雪裡紅窩巴蝦球炒雙蚌

\$148

Steamed Egg with Preserved Eggs and Minced Pork

金銀蛋肉鬆蒸水蛋

\$108

Stir-fried Chicken with Chili

四川辣子雞

\$168



Fried Assorted Cubes with Black Fungus and Fresh Lily Bulb

雲耳百合炒素丁

\$118

Braised Assorted Vegetable with Assorted Dried Seafood

海味雜菜煲

\$118

Steamed Minced Pork with Preserved Vegetable

梅菜蒸肉餅

\$118

Braised Rice Vermicelli with Minced Fish and Assorted Vegetables

荷香漁夫炆米粉

\$118

Steamed Rice with Black Mushroom and Chicken in Claypot

北菇滑雞煲仔飯

\$128

Steamed Rice with Whole Abalone and Diced Chicken in Stone Pot

原隻鮑魚雞粒石頭窩飯

\$308

Rice Vermicelli in Peppered Soup

胡椒湯米粉

\$40



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)	\$238
Double Boiled Sweetened Coconut Cream with Bird's Net 椰汁燉燕窩 (約 1 兩)	\$148
Double Boiled Sweetened Almond Cream with Bird's Net 杏汁燉官燕 (足 1 兩)	\$358
Braised 4 Head Whole Abalone and Black Mushroom in Oyster Sauce 翡翠蠔皇花菇鮑魚 (4 頭)	\$248
Braised 2 Head Whole Abalone & Black Mushroom in Oyster Sauce 翡翠蠔皇花菇鮑魚 (2 頭)	\$468
 Braised Whole Middle East 20 Head Abalone in Oyster Sauce 蠔皇中東鮑魚 (20 頭)	\$1000
 Braised Whole S.Africa 17 Head Abalone in Oyster Sauce 蠔皇南非鮑魚 (17 頭)	\$1050
Braised Fish Maw with Vegetable in Abalone Sauce (For 2 Persons) 鮑魚汁扣花膠 (兩位用)	\$488
Braised Fish Maw & Goose Web with Vegetable in Oyster Sauce 蠔皇花膠扣鵝掌 (例)	\$628
Braised Goose Web & Black Mushroom with Vegetable in Oyster Sauce 花菇扣鵝掌 (例)	\$188
Braised King Conpoy with Fried Garlic and Vegetable 翡翠多子元貝皇	\$188
 Roasted Whole Chicken Flavored with Black Truffle Paste 招牌黑松露脆香燒雞 * Please order 3 days in advance 敬請 3 天前預訂	\$800

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	\$55
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)	\$55
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)	\$108
Iced Red Bean Drinks with Häagen-Dazs Vanilla Ice-Cream 椰汁 Häagen-Dazs 雪糕紅豆冰	\$60 half 半份 \$33

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 / Bolognaise Sauce / Creamy Cheese Sauce) 兒童意粉配自選醬汁 (番茄醬 / 肉醬 / 忌廉芝士醬)	\$75
Chicken Nuggets with French Fries or Mashed Potato 脆味雞寶伴薯條或薯茸	\$75
Chicken Bites with French Fries or Mashed Potato 香脆雞塊伴薯條或薯茸	\$75
Vegetarian Spring Rolls with French Fries or Mashed Potato 脆香素菜春卷伴薯條或薯茸	\$75
Macaroni in Soup with Sausage and Fried Egg 香腸煎蛋湯通粉	\$75

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

* * *

Dessert

Hong Kong Style Mango Egg Pudding 港式芒果布甸	\$65
Chocolate Puffs with Chocolate Topping and Strawberries 朱古力泡芙伴士多啤梨	\$50
Jelly Candies with Coconut Milk 七彩繽紛椰香啫喱杯	\$45
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	\$65



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.