



Club Bel-Air Bay Wing

LOBBY LOUNGE

MENU

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 *
餐茶可另加特價轉限定特飲 *

Add \$25 per person for Dessert of the Day
另加每位\$25配是日甜品

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

*PRICE LISTED IN PROMOTIONAL TENT CARD 價錢請參看限定特飲推廣卡



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

-Bel-Air Hainanese Chicken 貝沙灣海南雞

Half半隻 \$258

Whole全隻 \$468

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Soup of the Day	每位 Per Person	\$60
中式例湯	每窩 Per Pot	\$188

Seafood 海鮮

Catch of the Day	時價
清蒸是日鮮魚	Seasonal price

 Sautéed Scallop with Broccoli in XO Sauce	\$228
XO 醬西蘭花炒帶子	

 Deep-fried Abalone & Squid in Spicy Salt & Pepper	\$238
椒鹽雙鮮	

 Sweet & Sour Prawns with Pineapple	\$188
菠蘿咕嚕蝦球	

Beef 牛肉

Stir-fried Diced Beef Tenderloin with Assorted Mushrooms in Brown Sauce	\$188
野菌燒汁牛柳粒	

Braised Beef Ribs with Beancurd Sheet in Chu Hau Sauce	\$218
枝竹柱候牛肋條	

Wok-fried Beef with Seasonal Vegetable	\$158
時菜炒牛肉	

 Wok-fried Beef with Chili	\$168
野山椒炒牛肉	

 Signature Dish

 Vegetarian Dish

 Spicy Dish



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Pork 豬肉

 Deep-fried Boneless Pork Chop with Spicy Salt & Pepper
椒鹽去骨豬扒 \$158

Steamed Pork Patties with Dried Squid
吊片蒸肉餅 \$158

Braised Pork Belly with Preserved Vegetables
梅菜扣肉 \$188


 Sweet & Sour Pork with Pineapple
菠蘿咕嚕肉 \$158

Chicken 雞肉

 Braised Chicken with Spicy Sauce in Claypot
香辣大蔥雞煲 \$198

Deep-fried Chicken Wing with Sesame in Honey Sauce
芝麻蜜糖雞中翼 \$148

Steamed Chicken with Cordyceps Flower & Red Date
蟲草花紅棗蒸滑雞 \$198

 Deep-fried Chicken Cartilage & Cashew with Spicy Salt & Pepper
椒鹽腰果雞軟骨 \$168



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Vegetable 蔬菜

-  Seasonal Vegetable (Stir-fried / Garlic / Superior Soup)
自選時菜 (清炒/蒜蓉/上湯) \$85
Choy Sum 菜心, Chinese Cabbage 白菜, Broccoli 西蘭花

Vegetarian 健康素食

-   Wok-fried Dried Beancurd with Fungus & Chill \$138
尖椒雲耳炒豆乾
-  Poached Assorted Vegetables
with Beancurd Sheet & Glass Noodles in Claypot \$128
鮮枝竹粉絲雜菜煲
-  Fried Vegetarian Goose in Lemon Sauce \$138
西檸煎素鵝

Beancurd 豆腐

- Braised Beancurd with Assorted Mushroom \$138
野菌紅燒豆腐
- Steamed Beancurd with Minced Pork & Conpoy \$138
瑤柱肉鬆蒸豆腐
-  Mapo Beancurd Braised with Minced Pork and Chili \$128
麻婆滑豆腐



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Egg 蛋類

Steamed Egg with Shredded Conpoy \$128
瑤柱蒸水蛋

Fried Egg with Minced Pork & Preserved Vegetable \$148
菜脯肉鬆煎蛋

Scrambled Egg with Prawns \$188
滑蛋炒蝦球

Main Course 主食

Wok-fried Flat Rice Noodles with Beef \$128
乾炒牛肉河粉

Yeung Chow Fried Rice \$128
揚州炒飯

Fried Egg Noodles with Bean Sprout & Shredded Pork \$128
銀芽肉絲炒麵

Steamed Shanghainese Pork Dumpling \$65
上海小籠包



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Soup & Salad 湯及沙律

-  **Classic Caesar Salad with Garlic Croutons**
凱撒沙律 \$158
~\$50 for Extra Smoked Salmon or Parma Ham 另加煙三文魚或巴馬火腿每款 \$50~
-  **Russian Borsch with Beef Brisket**
俄羅斯牛腩羅宋湯 \$105
- Thai Green Papaya Salad with Grapefruit Sauce**
泰式青木瓜沙律柚子汁 \$118

Sandwich, Burger & Bun 三文治, 漢堡及麵包

- Bel-Air Club Sandwich with Salad & Chips**
貝沙灣特級三文治配沙律薯片 \$128
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
- Cheese & Bolognese Hot Dog served with Salad & Chips**
芝士焗肉醬熱狗配沙律薯片 \$128
- Philly Cheese Steak**
費城牛肉芝士三文治 \$148
Garlic-buttered Soft Roll 蒜茸牛油包, U.S Rib Eye Steak Slices 美國牛肉眼, Chopped Onion 洋蔥, Provolone
Cheese 波羅伏洛芝士, Mayo served with French Fries & Tomato Ketchup 蛋黃醬附薯條及茄汁
- Wagyu Beef Burger with Cheese, Tomato, Sautéed Onion & Mushroom served with Mixed Greens & French Fries**
澳洲和牛漢堡伴薯條及沙律菜 \$138



Pizza & Pasta 薄餅及意粉

-  **Margarita Pizza**
傳統意式風味薄餅 \$178
Roma Tomato 羅馬蕃茄, Fresh Tomato Sauce 鮮蕃茄醬, Pizza Mozzarella 水牛芝士, Parmesan Cheese 巴馬臣芝士, Basil 巴西葉
- Hawaiian Pizza**
夏威夷風情薄餅 \$188
Fresh Tomato Sauce 鮮蕃茄醬, Mozzarella Cheese 水牛芝士, Onion 洋葱, Cherry Tomato 車厘茄, Pineapple 菠蘿, Mushroom 蘑菇, Cooked Ham 火腿, Shredded Chicken 雞絲, Bell Pepper 波椒
- Parma Ham with Assorted Mushroom Pizza**
雜菌巴馬火腿薄餅 \$188
-  **Spaghetti Bolognese**
肉醬意粉 \$148
- Angel Hair with Black Truffle & Crab Meat in Cream Sauce**
黑松露蟹肉忌廉天使麵 \$188
- Spaghetti with Potatoes & French Bean in Pesto Sauce**
薯仔法邊豆香草汁意粉 \$128
- Carbonara Spaghetti**
卡邦尼意粉 \$188

Main Course 主菜

- Pan-fried Salmon**
served with Truffle Mashed Potato & Thai Asparagus \$188
香煎三文魚配黑松露薯蓉及泰國露筍
- Pan-fried Australia M6 Wagyu Ribeye Steak & Red Wine Reduction Sauce**
香煎澳洲 M6 和牛肉眼扒伴紅酒汁 \$378
- Grilled T-bone Steak and Red Wine Reduction**
served with French Fries \$398
燒 T 骨牛扒伴紅酒汁配薯條
- Grilled Eel in Japanese Style**
日式照燒鰻魚 \$178
- Pan-fried Canadian Pork Loin Rack**
香煎加拿大有骨豬鞍 \$168

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Not all ingredients are listed in the menu. Please let us know if you have any food allergies.

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Asian 亞洲

-  Baked Pork Chop with Egg Fried Rice & Mozzarella Cheese \$138
芝士焗豬扒蛋炒飯
-  Flat Rice Noodle with Fish Balls & Fish Cake in Pork Broth \$85
魚蛋魚片湯河粉 (豬骨湯底)
-  Malaysian Seafood/Chicken Laksa with Half Boiled Egg & Bean Sprout
馬來西亞海鮮或雞肉喇沙
- Seafood 海鮮 \$138
Chicken 雞肉 \$128
-  Bel-Air Hainanese Chicken Rice served with Chicken Broth & Veg \$138
貝沙灣海南雞飯配雞清湯及時菜
- Leg 腩 \$138
Breast 胸 \$128
- Homemade Shrimp Cake & Shrimp Spring Rolls with Turmeric Rice \$158
自家制蝦餅拼鳳尾蝦春卷配黃薑飯
-  Butter Curry Chicken served with Roti Prata \$178
牛油咖哩雞配酥餅
- Inaniwa Udon with Chicken in Coconut Soup \$138
椰子雞湯稻庭烏冬



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Kids Menu

Chicken Nuggets with French Fries \$85
脆味雞賣伴薯條

Kids Spaghetti Bolognese served with French Fries & Green Salad \$85
兒童肉醬意粉配炸薯條及田園沙律

Baked Pandan Leaf Chicken served with Shrimp Chip \$85
焗班蘭雞配蝦片

Pork Spring Rolls with French Fries in Sweet Chili Sauce \$75
香脆豬肉春卷伴薯條配甜辣汁

French Fries \$65
炸薯條

Potato Chips \$35
薯片

Dessert

Cut Cake \$65
西式糕餅

Mövenpick Ice-cream \$65
雪糕杯

Chocolate Fondant with Vanilla Ice-cream (20 mins for preparation) \$125
朱古力心太軟伴雲呢拿雪糕 (需時約 20 分鐘)

Vanilla Puffs with Strawberries Topping \$60
雲呢拿泡芙伴士多啤梨醬

Jelly Cup \$42
啫喱杯

Dessert of the Day \$42
是日甜品



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