


Dining Room Menu

Salad & Appertizers

HKD


-  Classic Caesar Salad with Garlic Croutons \$138
凱撒沙律 half 半份 \$75

~\$40 for extra Smoked Salmon, Poached Prawns or Parma Ham~

~另加煙三文魚或灼大蝦或巴馬火腿每款\$40~


- Fried Vietnamese Vegetables Spring Roll and Chicken Satay \$148
越式蔬菜春卷拼雞沙嗲

- Seared Tuna, Salmon Roe and Boiled Egg Salad with Summer Truffle \$168
輕煎吞拿魚焗蛋沙律伴三文魚籽黑松露

-  Roasted Butternut Squash Salad with Pear, Caramelized Peach and Feta Cheese \$158
燒南瓜鮮梨蜜桃沙律 half 半份 \$80

Soup

- Shi-Koji Vegetable and Okra Soup with Kobashira \$108
鹽麴野菜秋葵湯伴貝柱

-  Russian Borsch with Beef Brisket \$88
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~ \$75
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 \$108
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 \$118
澳洲和牛漢堡伴薯條及沙律菜

 **Signature Dish**

 **Vegetarian Dish**



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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

Chorizo, Shrimps and Mozzarella Pizza 辣肉腸鮮蝦芝士薄餅

\$178

Diced Chorizo 辣肉腸粒, Baby Shrimp 鮮蝦, Crispy Parma Ham 脆煙肉, Chopped Herbs 鮮香草, Mozzarella Cheese 水牛芝士, Fresh Tomato Sauce 鮮番茄醬

Hawaiian Pizza 夏威夷風情薄餅

\$178

Chicken 雞肉, Mozzarella Cheese 水牛芝士, Mushroom 磨菇, Pineapple 菠蘿, Onion 洋葱, Sweet Corn 粟米, Mixed Bell Pepper 雜椒, Fresh Tomato Sauce 鮮番茄醬

Main Course

Sizzling Mixed Grill with Butter Corn and Black Pepper Sauce

\$198

鐵板雜扒

Classic Fish and Chips served with Homemade Tartar Sauce

\$168

炸魚薯條配他他醬汁

Honey Roasted Ibérico Pork Ribs Rack with Homemade BBQ Sauce

\$228

蜜汁燒黑毛豬肋骨配特色燒烤醬

Grilled Lobster Medallions with Warm Avocado Soup, Corn and Lime Beurre Nantais Sauce

\$468

烤龍蝦柳伴牛油梨醬粟米及青檸牛油汁

Grilled Angus Beef Prime Rib with Sauce

(Veal Jus / Mushroom Sauce / Black Pepper Sauce)

烤安格斯特級牛肋排 (牛肉汁 / 白菌汁 / 黑椒汁)

Double Portion (800g^Δ, Bone in)

\$648

二人份量

Single Portion (300g^Δ, Boneless)

\$338

一人份量



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Δ Approximately uncooked weight



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Pasta & Rice		HKD
	Gratinated Semolina Gnocchi Romana with Parmegiano Cheese 羅馬式芝士焗小麥麵糰	\$158 half 半份 \$80
	Penne with Veal Meat Ball in Spicy Tomato Sauce 牛仔肉丸辣茄汁通粉	\$178 half 半份 \$90
	Scallop and Shrimp Linguine with Onion, Bell Pepper, Tomato and Rucola 鮮蝦帶子甜椒扁意粉	\$188 half 半份 \$100
	Wild Mushroom Risotto with Mascarpone and Pancetta 意大利煙肉芝士野菌飯	\$178 half 半份 \$100
	Spaghetti Carbonara 傳統意式煙肉忌廉蛋汁意粉	\$168 half 半份 \$88
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 in Clam Miso Soup and Mushroom 鮮菇大蜆麵豉湯稻庭烏冬	\$138
	Miso Glazed Black Cod with Mixed Vegetables and Jelly Fish and Imitation Crabmeat Salad 日式鱈魚西京燒	\$288
	Thai Style Salt Crusted Grilled Sea Bass served with Green Chili and Lime Dipping Sauce 泰式鹽焗海鱸魚	\$268
	Mixed Vegetable Korma with Roti Prata or Basmati Rice 馬沙文咖喱雜菜配油酥餅或印度飯	\$148
	Massaman Lamb Curry with Roti Prata or Basmati Rice 馬沙文咖喱羊肉配油酥餅或印度香飯	\$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~

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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 Starfish and Chinese Herbs Soup with Rice

五指毛桃燉海星泡飯

per person 每位 \$168



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

Pork Ribs with Soy Sauce and Vinegar

梨山骨

\$148

Braised Pork Knuckle with Preserved Plum

話梅豬手

\$148

Wok-fried Beef Cube with Mushrooms and Sliced Garlic

野菌蒜片牛柳粒

\$168

Wok-fried Prawn and Sea Cucumber Muscle with Mushrooms and Black Truffle Paste

黑松露野菌珊瑚蚌炒蝦球

\$188

Poached Mushroom with Radish and Egg White in Chicken Broth

雞湯銀蘿浸山珍

\$108

Steamed Chicken with Black Fungus, Wolfberry and Cordyceps Flower

蟲草花杞子雲耳蒸雞

\$168

Wok-fried Fish Fillet, Broccoli and Bell Pepper in Black Bean Sauce

豉椒西蘭花炒青衣柳

\$158

Deep-fried Hiroshima Oyster with Deep-fried Garlic and Basil

金不換蒜香廣島蠔

\$168



Braised Assorted Vegetables and Bamboo Pith

竹筴羅漢齋

\$138

Steamed Egg with Conpoy

瑤柱蒸水蛋

\$118

Fried Flat Rice Noodle with Beef and Vegetables in XO Sauce

XO 醬田園牛肉炒河粉

\$108

Steamed Rice with Salty Fish and Pork Patty in Claypot

咸魚肉餅煲仔飯

\$108

Braised Sea Cucumber with Shrimp Roe and Mushroom in Claypot

墨西哥刺參蝦籽鮮菇煲

\$268

Rice Vermicelli in Peppered Soup

胡椒湯米粉

\$40



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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

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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。



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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
Mini Hot Dog with French Fries 迷你熱狗伴薯條	\$75
Fried Shrimps and Onion Cutlet with Mashed Potato 吉列蝦及洋蔥圈伴薯茸	\$75
Udon with Narutomaki, Kani Kama and Chikuwa in Soup 日式烏冬	\$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 A rich custard base topped with a layer of hard caramel 迷你法式焦糖燉蛋 焦糖脆面香濃奶黃吉士打	\$65



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