

# Bel-Air

## Gourmet Spotlight

平日 · 灣畔午餐 Weekday · BW set lunch

Available from 12:00nn - 2:30pm

配 中式老火湯、白灼時蔬 及 咖啡或茶 (一份) \*A-E 餐另配白飯

Served with Chinese soup, seasonal vegetables and coffee or tea (one portion) \*Set A – F: Served with Steamed Rice

\*\* 任選以下一款菜式 · Choice of one dish below \*\*

- A. 特色點心拼盤 (自家製馬拉糕, 水晶蝦餃, 雞肉燒賣, 上海小籠包)  
Assorted Dim Sum Platter \$138  
(Home-made Brown Sugar Sponge Cake, Steamed Shrimp Dumpling, Steamed Chicken Dumpling, Shanghainese Pork Dumpling)
- B. 菠蘿咕嚕蝦球 \$188  
Sweet & Sour Prawns with Pineapple
-  C. 椒鹽去骨豬扒 \$158  
Deep-fried Boneless Pork Chop with Spicy Salt & Pepper
- D. 蟲草花紅棗蒸滑雞 \$198  
Steamed Chicken with Cordyceps Flower & Red Dates
- E. 枝竹柱候牛肋條煲 \$218  
Braised Beef Ribs with Beancurd Sheet in Chu Hau Sauce in Claypot
- F. 香茜皮蛋魚腐湯米粉 \$138  
Fish Beancurd Rice Noodles Soup with Preserved Eggs & Parsley
- G. 香煎澳洲 M6 和牛肉眼扒(150g)伴紅酒汁 \$198  
Pan-fried Australia M6 Wagyu Ribeye Steak (150g) & Red Wine Reduction Sauce  
配 雜菜沙律、西式餐湯 及 咖啡或茶 Served with salad, Western soup and coffee or tea
- H. 脆炸魚柳漢堡配他他醬 \$158  
Deep-Fried Fish Fillet Burger served with Tartar Sauce  
配 雜菜沙律、西式餐湯 及 咖啡或茶 Served with salad, Western soup and coffee or tea

餐茶可另加每杯\$35 轉限定特飲 Change to Special Drink with additional \$35/glass;

另加是日甜品每位\$25 Additional \$25 per person for Daily Dessert

供應只限星期一至五 · 週末及公眾假期除外。 Available on Monday to Friday, not applicable on weekends and Public Holidays.

 Spicy Dish