



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 \$35
餐茶可以特價 \$35 轉限定特飲



Enjoy a special price on dessert for every purchase of \$200
每消費滿 \$200 可享甜品加購優惠乙次

Add \$25 per person for Dessert of the Day (Original Price\$42)
另加每位 \$25 配是日甜品 (原價\$42)

Or 或

Add \$35 per person for Mövenpick Ice-cream / Cut Cake (Original Price\$65)
另加每位 \$35 配 Mövenpick雪糕杯 / 西式糕餅 (原價\$65)

Or 或

Add \$55 per person for Coconut Gelato / Pineapple Sorbet / Tiramisu Cup (Original Price\$88)
另加每位 \$55 配椰子意式雪糕 / 菠蘿雪葩 / 意大利芝士杯 (原價\$88)

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



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

Homemade Cake 自家製蛋糕 (3 days ordering required 需提前三天預訂)

Blueberry Oat Yogurt Cheesecake
藍莓燕麥乳酪芝士蛋糕
(Weight 磅數: 3Lb磅; Length長: 9 inch寸)

\$480

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

Deep-fried Cutlet Fish Fillet in Sweet Corn Sauce	\$188
粟米吉列魚塊	

 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	

Satay Enoki Mushroom, Beef and Vermicelli Claypot	\$218
沙嗲金菇肥牛煲	

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

Wok-fried Beef with Preserved Vegetable	\$168
豉蒜味菜炒牛肉	




 **Signature Dish**

 **Vegetarian Dish**

 **Spicy Dish**



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
-  Twice Cooked Pork Belly in Sichuan Style
川式回鍋肉 \$168
-  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
- Taiwanese Three Cup Chicken in Claypot
台式三杯雞煲 \$198






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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
- Salted Fish with Chicken & Tofu in Claypot \$148
鹹魚雞粒豆腐煲
- Crispy Pipa Tofu \$148
香煎琵琶豆腐



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Egg 蛋類

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

Scrambled Egg with B.B.Q. Pork in Tomato Sauce \$148
鮮茄叉燒煮滑蛋

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

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
~\$10 Each for Extra Condiment with Bacon or Fried Egg 額外配料每款\$10: 煙肉或煎蛋~



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 洋蔥, 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** \$378
香煎澳洲 M6 和牛肉眼扒伴紅酒汁
- 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** \$178
日式照燒鰻魚
- Pan-fried Canadian Pork Loin Rack** \$168
香煎加拿大有骨豬鞍




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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
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



Kids Menu

Chicken Nuggets (12 pieces) with French Fries 脆味雞寶(12 件)伴薯條	\$85
Kids Spaghetti Bolognese served with French Fries & Green Salad 兒童肉醬意粉配炸薯條及田園沙律	\$85
Baked Pandan Leaf Chicken served with Shrimp Chip 焗斑蘭雞配蝦片	\$85
Pork Spring Rolls with French Fries in Sweet Chili Sauce 香脆豬肉春卷伴薯條配甜辣汁	\$75
French Fries 炸薯條	\$65
Potato Chips 薯片	\$35

Dessert

Cut Cake 西式糕餅	\$65
Mövenpick Ice-cream 雪糕杯	\$65
Chocolate Foundant 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)	\$125
Vanilla Puffs with Strawberries Topping 雲呢拿泡芙伴士多啤梨醬	\$60
Jelly Cup 啫喱杯	\$42
Macaron (1 piece) 馬卡龍 (1 件)	\$10
Coconut Gelato 椰子意式雪糕	\$88
Pineapple Sorbet 菠蘿雪葩	\$88
Tiramisu Cup 意大利芝士杯	\$88
Dessert of the Day 是日甜品	\$42

