# 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 / 意太利芝士杯 (原價\$88)

NOT APPLICABLE ON WEEKENDS AND PUBLIC HOLIDAY 不適用於星期六、日及公衆假期

\*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

時價 Seasonal Price

Leopard Coral Garoupa 東星斑

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

Blueberry Oat Yogurt Cake

\$480

藍莓燕麥乳酪蛋糕 (Weight 磅數: 3Lb磅; Length長: 9 inch寸)

Bel-Air Hainanese Chicken 貝沙灣海南雞

Half半隻 \$258 Whole全隻 \$468 The
M
E
N
U

	Soup of the Day 中式例湯	每位 Per Person 每窩 Per Pot	\$60 \$188
	Seafood 海鮮		
	Catch of the Day 清蒸是日鮮魚		時價 Seasonal price
	Pan-fried Tiger Prawns in Maggi Sauce 美極香煎虎蝦		\$238
<b>)</b>	Deep-fried Abalone & Squid in Spicy Salt & Pepp 椒鹽雙鮮	er	\$238
<u></u>	Sweet & Sour Prawns with Pineapple 菠蘿咕嚕蝦球		\$188
	Beef 牛肉		
	Pan-fried Short Ribs with Maggi Soy Sauce 美極香煎牛仔骨		\$188
<b>)</b>	Double-boiled Spicy Beef with Vermicelli 香辣牛肉燉粉條		\$218
	Wok-fried Beef with Seasonal Vegetable 時菜炒牛肉		\$158
	Wok-fried Beef with Bitter Gourd 豉蒜涼瓜炒牛肉		\$168
	▲ Signature Dish ••••••Vegetarian Dish	<b>∮</b> Spicy Di	ish



	Pork 豬肉		T
<b>)</b>	Deep-fried Boneless Pork Chop with Spicy Salt & Pepper 椒鹽去骨豬扒	\$158	N
	Steamed Pork Patties with Salted Egg 咸蛋蒸肉餅	\$158	I
	Braised Pork Ribs with Taro in Claypot 荔芋排骨煲	\$178	1
	Sweet & Sour Pork with Pineapple 菠蘿咕嚕肉	\$158	J
	Chicken 雞肉	I	
٦	Sautéed Chicken Fillet with Pepper in Iron Wok 鐵板乾鍋雞柳	\$188	
	Deep-fried Chicken Wing with Sesame in Honey Sauce 芝麻蜜糖雞中翼	\$148	
	Steamed Chicken with Medicinal Cuisine 藥膳蒸滑雞	\$198	
	Briased Chicken with Abalone in Claypot	\$258	



紅燒網鮑滑雞煲

The
M
E
N
U

## Vegetable 蔬菜

酒糟肉醬鐵板豆腐

•	Seasonal Vegetable (Stir-fried / Garlic / Superior Soup) 自選時菜 (清炒/蒜蓉/上湯 ) Choy Sum 菜心, Chinese Cabbage 白菜, Broccoli 西蘭花	\$85
	Vegetarian 健康素食	
<b>)</b> 🔷	Veggie Shrimp with Kung Po Sauce 宮保素蝦仁	\$138
•	Poached Assorted Vegetables with Bamboo Fungus & Black Fungus 竹笙雲耳雜菜煲	\$138
•	Fried Vegetarian Goose in Lemon Sauce 西檸煎素鵝	\$138
	Beancurd 豆腐	
	Steamed Beancurd with Conpoy & Minced Pork 瑤柱肉鬆蒸豆腐	\$138
	Salted Fish with Chicken & Tofu in Claypot 鹹魚雞粒豆腐煲	\$148
	Braised Tofu with Rice Wine & Minced Meat in Iron Wok	\$158



Egg 蛋類	Th	. 6
Steamed Egg with Shredded Conpoy 瑤柱蒸水蛋	\$128 <b>N</b>	1
Fried Eggs with Dried Radish & Pork Floss 菜脯肉鬆煎蛋	\$138 <b>E</b>	ľ
Scrambled Egg with Prawns 滑蛋炒蝦球	\$188 N	
	U	ſ
Main Course 主食		
Wok-fried Flat Rice Noodles with Beef 乾炒牛肉河粉	\$128	
Yeung Chow Fried Rice 楊州炒飯	\$128	
Fried Egg Noodles with Bean Sprout & Shredded Pork 銀芽肉絲炒麵	\$128	
Steamed Shanghainese Pork Dumpling 上海小籠包	\$65	



The	Soup & Salad 湯及沙律	
M	▲ Classic Caesar Salad with Garlic Croutons 凱撒沙律 ~\$50 for Extra Smoked Salmon or Parma Ham 另加煙三文魚或巴馬火腿每款 \$50~	\$158
E	Russian Borsch with Beef Brisket  俄羅斯牛腩羅宋湯	\$105
N	Herbs Crab Cake with Tartar Sauce 鮮蟹肉炸蟹餅配他他汁	\$188
U	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 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	\$128
	Baked Hot Dog in Cheese Sause served with Salad & Chips 芝士汁焗熱狗配沙律薯片	\$128
	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 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	\$178
	Hawaiian Pizza 夏威夷風情薄餅 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	\$188
	Seafood Pizza in Thousand Island Dressing and Black Truffle Sauce 黑松露醬千島海鮮薄餅	\$198
<u></u>	Spaghetti Bolognaise 肉醬意粉	\$148
	Garlic Prawn Spaghetti 蒜香欖油炒大蝦意粉	\$188
	Carbonara Spaghetti 卡邦尼意粉	\$188
	Main Course 主菜	
	Pan-fried Sea Bass served with Garlic Mushed Potato & French Bean 香煎鱸魚配蒜香薯蓉及法邊豆	\$188
	Grilled T-bone Steak & Red Wine Reduction served with French Fries 燒 T 骨牛扒伴紅酒汁配薯條	\$398
	Pan-fried Lamb Rack & Rosemary Reduction served with Mushed Potato 香煎羊架伴瑪利汁配薯蓉	\$218
	Grilled Eel in Japanese Style 日式照燒鰻魚	\$178
	Roasted BBQ Pork Back Rib served with French Fries & Salad BBQ 黑毛豬助骨配薯條及沙律	\$238



M

E

N

U

## The

M

E

N

U

#### Asian 亞洲

Baked Pork Chop with Egg Fried Rice & Mozzarella Cheese	\$138
<b>芝</b> 十焗豬扒蛋炒飯	

- Flat Rice Noodle with Fish Balls & Fish Cake in Pork Broth 魚蛋魚片湯河粉 (豬骨湯底) \$85
- ▲ 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 № \$138 Breast № \$128
  - Lemongrass Chicken Fillet in Thai Style 泰式香茅雞扒 \$158
- Yogurt Curry Chicken served with Roti Prata 乳酪咖喱雞配酥餅 \$178
  - Crab Stick Ramen in Sesame Oil & Pork Soup served with Japanese Deep-fried Oyster \$138 日式吉列炸蠔配蟹柳麻油豬骨湯拉麵



#### Kids Menu

Chicken Nuggets (12 pieces) with French Fries 脆味雞寶(12 件)伴薯條	\$85
Kids Spaghetti Bolognaise served with French Fries & Green Salad 兒童肉醬意粉配炸薯條及田園沙律	\$85
Mini Sweet Corn Udon served with Japanese Fried Chicken 炸唐揚雞配迷你粟米烏冬	\$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

The

