

# 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**  
Sweet & Sour Prawns with Pineapple \$188
- C. 鐵板燒汁鵝肝牛柳粒**  
Grilled Diced Beef Tenderloin with Foie Gras in Brown Sauce \$238
-  **D. 椒鹽去骨豬扒**  
Deep-fried Boneless Pork Chop with Spicy Salt & Pepper \$158
- E. 鮮草菇雲耳蒸滑雞**  
Steamed Chicken with Straw Mushrooms & Black Fungus \$198
- F. 香茜皮蛋魚腐湯米**  
Rice Noodles with Fish Tofu, Preserved Eggs & Parsley in Soup \$138
- G. 香煎三文魚配黑松露薯蓉**  
Pan-fried Salmon served with Black Truffle Mashed Potato \$188  
配 雜菜沙律、西式餐湯 及 咖啡或茶 Served with salad, Western soup and coffee or tea
- H. 煎鴨胸配銀魚柳茄汁意粉**  
Pan-fried Duck Breast & Anchovy Fillet with Tomato Sauce Spaghetti \$188  
配 雜菜沙律、西式餐湯 及 咖啡或茶 Served with salad, Western soup and coffee or tea

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.