

LOBBY LOUNGE MENU

○人氣之選 Best Selling

\$258
\$468
\$138 \$128
\$138 \$128
\$188
\$85
\$148
\$178 irmesan
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NEW

廚師推介/新菜式 Chef's Choice New Dish

プシップ多金	\$198	白木耳紅棗蒸滑雞 Steamed Chicken with Red Dates & Snow Fungus	\$198
椒鹽腰果雞軟骨 Fried Chicken Cartilage & Cashew with Spicy Pepper	\$138	腰果素蝦仁 Stir-fried Vegetarian Shrimp with Cashew	\$148
純素冬陰功湯(2人用) Vegetarian Tom Yum Soup (for two people)	\$168	鮮枝竹粉絲雜菜煲 Poached Assorted Vegetables with Vermicelli & Fresh Bean Curd Sheet	\$138
北菇紅燒豆腐 Braised Beancurd with Black Mushrooms	\$158	鮮蜆味噌湯烏冬 Udon with Clams in Miso Soup	\$148

菜脯白飯魚煎蛋

Pan-fried Chinese Noodlefish & Dried Radish with Egg

\$148

Spicy Dish 🥒 Vegetarian Dish

圖片只供參考 Pictures are for reference only





LOBBY LOUNGE MENU

海鮮 Seafood

清蒸是日鮮魚 Catch of the Day

時價 Seasonal Price

⚠菠蘿咕嚕蝦球 Sweet & Sour Prawns with Pineapple \$188

粟米脆魚塊

Fried Fish Fillet in Sweet Corn Sauce

\$188 ▶椒鹽雙鮮 \$238

Deep-fried Abalone & Squid in Spicy Salt & Pepper

牛肉 Beef

鐵板燒汁鵝肝牛柳粒 Grilled Diced Beef Tenderloin with Foie Gras in Brown Sauce \$238 Satay Veal with Enoki Mushroom & Vermicelli

\$198

♪野山椒炒牛肉

時菜炒牛肉 \$168

\$158

Wok-fried Beef with Chili

Wok-fried Beef with Seasonal Vegetable

豬肉 Pork

力菠蘿咕嚕肉 Sweet & Sour Pork with Pineapple

鮮竹銀蘿豬軟骨煲 \$158

\$188

Braised Pork Cartilage with Radish & Dried Bean Curd Stick in Claypot

\$158

▶椒鹽去骨豬扒 Deep-fried Boneless Pork Chop with Spicy Salt & Pepper

吊片蒸肉餅 Steamed Pork Patties with Dried Squid

\$158

雞肉 Chicken

黑松露網鮑雞煲 Briased Chicken with Black Truffle & Abalone in Claypot \$268

白木耳紅棗蒸滑雞

\$198

Steamed Chicken with Red Dates & Snow **Fungus**

椒鹽腰果雞軟骨

▶香辣大蔥雞煲

Fried Chicken Cartilage & Cashew with Spicy

\$138

Braised Chicken with Spicy Sauce in Claypot

\$198

健康素食/蔬菜 Vegetarian/Vegetable

☞自選時菜(清炒/蒜蓉/上湯)

\$85

Seasonal Vegetable (Stir-fried / Garlic / Superior Soup) 菜心, 白菜, 西蘭花 Choy Sum, Chinese Cabbage, Broccoli

腰果素蝦仁

\$148

純素冬陰功湯 (2人用) Vegetarian Tom Yum Soup (for two people) \$168

Stir-fried Vegetarian Shrimp with Cashew

继鮮枝竹粉絲雜菜煲

\$138

Poached Assorted Vegetables with Vermicelli & Fresh Bean Curd Sheet

Vegetarian Dish

Spicy Dish

如您對任何食物有過敏反應或需要其他膳食安排,請聯絡我們的服務員。所有價目以港幣計算,送遞另收加一服務費,堂食及外賣自取免收服務費。 Please advise our associates if you have any food allergies or special dietary requirements.

All prices are in HK\$ and subject to a 10% service charge for delivery. No service charge for Dine-in and takeaway.



LOBBY LOUNGE MEN

\$188

\$105

\$158

\$158

\$148

\$128

\$85

\$138

\$128

\$138

湯及沙律 Soup & Salad

中式例湯 Soup of the Day 每位 Per Person

\$60 🖒 凱撒沙律

Classic Caesar Salad with Garlic Croutons

另加煙三文魚或巴馬火腿每款 \$50 \$50 for Extra Smoked Salmon or Parma Ham

→俄羅斯牛腩羅宋湯

Russian Borsch with Beef Brisket

豆腐 Beancurd

瑤柱肉鬆蒸豆腐

\$138 Steamed Beancurd with Conpoy & Minced Pork

Braised Beancurd with Black Mushrooms

麻婆滑豆腐

\$148 Mapo Beancurd Braised with Minced Pork & Chili

蛋類 Egg

瑤柱蒸水蛋 Steamed Egg with Shredded Conpoy

滑蛋炒蝦球 Scrambled Egg with Prawns \$128^{®®} 菜脯白飯魚煎蛋

Pan-fried Chinese Noodlefish & Dried Radish

\$188

\$65

主食 Main Course

乾炒牛肉河粉

Wok-fried Flat Rice Noodles with Beef

揚州炒飯 Yeung Chow Fried Rice

上海小籠包 Steamed Shanghainese Pork Dumpling

銀芽肉絲炒麵 \$128

Fried Egg Noodles with Bean Sprout & Shredded Pork

\$128 (1) 魚蛋魚片湯河粉 (豬骨湯底) Flat Rice Noodle

with Fish Balls & Fish Cake in Pork Broth

亞洲 Asian

⚠馬來西亞海鮮或雞肉喇沙 Malaysian Seafood/Chicken Laksa with Half Boiled Egg & Bean Sprout

貝沙灣海南雞飯配雞清湯及時菜 Bel-Air Hainanese Chicken Rice served with Chicken Broth & Seasonal Vegetables

牛油咖喱雞配油酥餅 Butter Chicken with Roti Paratha

油酥餅(2件) Roti Paratha (2 pieces)

\$178

\$38

鮮蜆味噌湯烏冬 Udon with Clams in Miso Soup \$148

胸 Breast \$128

自家制泰式蝦餅配黃薑飯 Homemade Thai Shrimp Cake with

Turmeric Rice

\$188

Spicy Dish





文治/漢堡/麵包 Sandwich / Burger / Bun

貝沙灣特級三文治配沙律薯片 Bel-Air Sandwich with Salad & Chips 火腿、蛋、吞拿魚、煙三文魚、煙肉、生菜、番茄、芝士 Ham, Egg , Tuna Fish, Smoked Salmon , Bacon , Tomato, Lettuce, Cheese	\$128
澳洲和牛漢堡伴薯條及沙律菜 Wagyu Beef Burger with Cheese, Tomato, Sautéed Onion & Mushroom served with Mixed Greens & French Fries 額外配料每款 \$10: 煙肉或煎蛋 \$10 Each for Extra Condiment with Bacon or Fried Egg	\$138
費城牛肉芝士潛艇配沙律薯條 Philly Submarine with Beef & Cheese served with Salad & French Fries	\$158
花生醬西多士配沙律菜 French Toast with Peanut Butter & Mixed Greens	\$65
珍寶熱狗配酸醬及沙律薯片 Jumbo Hot Dog with Relish,Salad & Potato Chips	\$85
扒芝士火腿三文治配沙律薯片 Grilled Cheese & Ham Sandwich served with Salad & Chips	\$90

薄餅及意粉 Pizza & Pasta

夏威夷風情薄餅	\$188 中傳統	意式風味薄餅	\$178
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Hawaiian Pizza

鮮番茄醬, 水牛芝士, 洋葱, 車厘茄, 菠蘿, 蘑菇, 火腿, 雞絲, 波椒 Fresh Tomato Sauce, Mozzarella Cheese, Onion, Cherry Tomato, Pineapple, Mushroom, Cooked Ham, Shredded Chicken, Bell Pepper

Margarita Pizza 羅馬番茄, 鮮番茄醬, 水牛芝士, 巴馬臣芝士, 巴西葉 Roma Tomato, Fresh Tomato Sauce, Buffalo Mozzarella, Parmesan

卡邦尼意粉 \$188 Carbonara Spaghetti

黑松露蟹肉忌廉天使麵 Creamy Crab Meat Angel Hair with Black Truffle

肉醬意粉 Spaghetti Bolognaise

雜菌巴馬火腿薄餅 Mixed Mushroom & Parma Ham Pizza \$188

\$398

\$188

主菜 Main Course

芝士焗豬扒蛋炒飯 Baked Pork Chop with Egg Fried Rice & Mozzarella Cheese	\$138	香煎鱸魚配蒜香薯蓉及法邊豆 Pan-fried Sea Bass served with Garlic Mushed Potato & French Bean	\$188
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燒T骨牛扒伴紅酒汁 \$388 日式照燒鰻魚 \$178 Grilled Eel in Japanese Style 配沙律及薯條 Grilled T-bone Steak & Red Wine Reduction

鐵板日式M6和牛肉眼配薯條 served with Salad & French Fries Iron Plate served with French Fries

\$148

Grilled Japanese M6 Wagyu Ribeye Steak On

Spicy Dish



LOBBY LOUNGE MENU

小食 Snack

風味小食籃 \$128

Flavor Snacks Platter

(豬肉春卷、香辣魚餅、越南蔗蝦、雞寶薯條)

(Pork Spring Rolls, Spicy Fish Cake, Sugarcane Shrimp in Vietnamese Style, Chicken Nuggets with French Fries)

兒童精選 Kids Menu

日式鰻魚炒飯	\$85
Japanese Unagi Fried Rice	

兒童肉醬意粉配炸薯條及田園沙律 \$85 Kids Spaghetti Bolognaise served with French Fries & Green Salad

脆味雞寶 (12件) 伴薯條 蜜糖牛油雞中翼 (4件) \$85 \$75 Chicken Nuggets (12 pieces) with French Fries Deep-fried Chicken Wing in Honey Sauce

(4 pieces)

炸薯條 薯片 \$65 \$35

French Fries Potato Chips

甜品 Dessert

Tiramisu Cup

朱古力心太軟伴雲呢拿雪糕 Chocolate Fondant with Vanilla Ice-cream		\$125
Chocolate i oridanti with varilla ice-cream	(20 mins for preparation)	

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