

# 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. 千島汁炸蝦球 \$188  
Deep-Fried Shrimp Balls with Thousand Island Sauce
- C. 菠蘿咕嚕肉 \$158  
Sweet & Sour Pork with Pineapple
- D. 滑蛋炒牛肉 \$158  
Wok-fried Beef with Scrambled Egg
-  E. 腰果素蝦仁 \$148  
Stir-fried Vegetarian Shrimp with Cashew
-  F. XO 醬什菌炆伊麵 \$138  
Braised E-fu Noodle with Assorted Mushroom & XO Sauce
- G. 椰香焗葡國雞配蛋炒飯 \$158  
Baked Portuguese Chicken with Egg Fried Rice  
配 雜菜沙律、西式餐湯 及 咖啡或茶 Served with salad, Western soup and coffee or tea
- H. 加拿大有骨豬鞍扒配薯蓉及黑醋爆珠 \$178  
Pan-fried Canadian Pork Rack served with Mashed Potato & Black Balsamic Pearls  
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.

 Vegetarian Dish  Spicy