

# 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, Shanghai Pork Dumpling)
- B. 千島汁炸蝦球 \$188  
Deep-Fried Shrimp Balls with Thousand Island Sauce
- C. 野菜百頁豆腐火腩 \$188  
Braised Tofu with Roast Pork & Vegetables in Claypot
- D. 瑤柱蒸水蛋 \$128  
Steamed Egg with Shredded Conpoy
-  E. 西檸煎素鵝 \$138  
Pan-fried Vegetarian Goose in Lemon Sauce
- F. 鮮茄滑牛湯意粉 \$138  
Tomato Beef Pasta in Soup
- G. 韓式泡菜牛仔骨 \$198  
Korean Beef Short Ribs with Kimchi  
配 雜菜沙律、西式餐湯 及 咖啡或茶 Served with salad, Western soup and coffee or tea
- H. 日式櫻花蝦鰻魚炒飯 \$168  
Japanese Sakura Shrimp & Unagi 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

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