# Club Bel-Air Bay Wing LOBBY LOUNGE

MENU



## 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

Leopard Coral Garoupa 東星斑

時價 Seasonal Price

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

Strawberry Oat Yogurt Cake 士多啤梨燕麥乳酪蛋糕 (Weight 磅數: 3Lb磅; Length長: 9 inch寸)

Blueberry Oat Yogurt Cake 藍莓燕麥乳酪蛋糕

(Weight 磅數: 3Lb磅; Length長: 9 inch寸)

\$480

\$480



Pictures are for reference only



# LOBBY LOUNGE MENU

## 人氣之選 Best Selling

貝沙灣海南雞 Bel-Air Hainanese Chicken			半隻 Half 全隻 Whole	\$258 \$468
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  Photographic Registration			Leg	\$138 \$128
馬來西亞海鮮或雞肉喇沙 Malaysian Seafood/Chicken Laksa with Half B	oiled Egg & Be	ean Sprout	海鮮 Seafood 雞肉 Chicken	\$138 \$128
菠蘿咕嚕肉 Sweet & Sour Pork with Pineapple	\$158	菠蘿咕嚕蝦球 Sweet & Sour Prawns with Pineapple	:	\$188
芝士焗豬扒蛋炒飯 Baked Pork Chop with Egg Fried Rice & Mozzarella Cheese	\$138	魚蛋魚片湯河粉 (豬骨湯底 Flat Rice Noodle with Fish Balls & Fish Cake in Pork B	,	\$85
凱撒沙律 Classic Caesar Salad with Garlic Croutons	\$158	肉醬意粉 Spaghetti Bolognaise		\$148
另加煙三文魚或巴馬火腿每款 \$50 \$50 for Extra Smoked Salmon or Parma Ham	<b>440</b> 5	傳統意式風味薄餅 Margarita Pizza		\$178
俄羅斯牛腩羅宋湯 Russian Borsch with Beef Brisket	\$105	羅馬番茄,鮮番茄醬,水牛芝士,巴馬臣芝士, Roma Tomato, Fresh Tomato Sauce, Buffalo N Cheese, Basil	巴西葉 Nozzarella, Pa	rmesan

# 厨師推介/新菜式 Chef's Choice New Dish

グシップ多金	\$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

\$148

with Egg

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

Satav Sliced Beef with Enoki Mushroom &

\$198

Vermicelli

♪野山椒炒牛肉 Wok-fried Beef with Chili

時菜炒牛肉 \$168

\$158

Wok-fried Beef with Seasonal Vegetable

#### 豬肉 Pork

力菠蘿咕嚕肉 Sweet & Sour Pork with Pineapple

\$158

鮮竹銀蘿豬軟骨煲

\$188

Braised Pork Cartilage

with Radish & Dried Bean Curd Stick in Claypot

▶椒鹽去骨豬扒

Deep-fried Boneless Pork Chop with Spicy Salt & Pepper

\$158

吊片蒸肉餅

\$158

Steamed Pork Patties with Dried Squid

#### 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

\$138

▶香辣大蔥雞煲

\$198

Fried Chicken Cartilage & Cashew with Spicy

Braised Chicken with Spicy Sauce in Claypot

#### 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

wii 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

## 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

\$158

\$188

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

\$105

#### 豆腐 Beancurd

瑤柱肉鬆蒸豆腐

Steamed Beancurd with Conpoy & Minced Pork

\$138 Braised Beancurd with Black Mushrooms

\$158

\$148

\$128

\$85

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<sup>®®</sup> 菜脯白飯魚煎蛋

Pan-fried Chinese Noodlefish & Dried Radish

\$188

#### 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) \$65

\$138 \$128

\$138 胸 Breast \$128

鮮蜆味噌湯烏冬 \$178 \$148 Udon with Clams in Miso Soup

自家制泰式蝦餅配黃薑飯 \$38 Homemade Thai Shrimp Cake with Turmeric Rice

#### Spicy Dish

\$188





## 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 Hawaijan Pizza	\$188 <mark>华</mark> 傳統意式風味薄餅 Margarita Pizza	\$178

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 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

黑松露蟹肉忌廉天使麵 \$188 卡邦尼意粉 \$188 Creamy Crab Meat Angel Hair with Black Truffle Carbonara Spaghetti

肉醬意粉 \$148 \$188 雜菌巴馬火腿薄餅 Spaghetti Bolognaise Mixed Mushroom & Parma Ham Pizza

主菜 Main Course

D芝士焗豬扒蛋炒飯 Baked Pork Chop with Fag 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 Potento & French Regn	\$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 \$398 served with Salad & French Fries Grilled Japanese M6 Wagyu Ribeye Steak On Iron Plate served with French Fries

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) Deep-fried Chicken Wing in Honey Sauce \$85 \$75

Chicken Nuggets (12 pieces) with French Fries (4 pieces)

炸薯條 薯片 \$65 \$35 French Fries Potato Chips

#### 甜品 Dessert

意大利芝士杯

Tiramisu Cup

朱古力心太軟伴雲呢拿雪糕 Chocolate Fondant with Vanilla Ice-cream			
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

\$88