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

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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				\$138 \$128
馬來西亞海鮮或雞肉喇沙 Malaysian Seafood/Chicken Laksa with Half Boiled Egg & Bean Sprout				\$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 (豬骨湯度 Flat Rice Noodle with Fish Balls & Fish Cake in Pork B	,	\$85
 	\$158	肉醬意粉 Spaghetti Bolognaise		\$148
S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	傳統意式風味薄餅 Margarita Pizza 羅馬番茄,鮮番茄醬,水牛芝士,巴馬臣芝士,I Roma Tomato, Fresh Tomato Sauce, Buffalo N		\$178
		Cheese, Basil		

NEW

廚師推介 / 新菜式 Chef's Choice New Dish

♪泰式香茅雞扒 Lemongrass Chicken Fillet in Thai Style	\$178	日式味付豬軟骨麻油豬骨湯拉麵 Japanese Marinated Pork Rib Ramen with Sesame Oil Pork Bone Soup	\$148
♪印式乳酪咖哩雞配油酥餅 Indian Yogurt Chicken Curry with Roti Paratha	\$188	鴛鴦熱狗配沙律薯片 Tomato Bolognese Sauce & Cheese Sauce Hotdog with Salad & Chips	\$158
香煎三文魚柳配黑松露薯蓉及 露筍 Pan-fried Salmon Fillet with Black Truffle Mashed Potato & Asparagus	\$188	日式雙層芝士和牛漢堡伴薯條及 沙律菜 Japanese Double Wagyu Beef Burger with Cheese, Tomato, Sautéed Onion & Mushroom	\$188
香煎帶子明太子忌廉意粉 Pan-Seared Scallop with Creamy Mentaiko Pasta	\$188	served with Mixed Greens & French Fries	
迷你豬骨湯烏冬配炸唐揚雞 Mini Udon with Pork Bone Soup	\$85		

Spicy Dish Vegetarian Dish

served with Fried Karaage Chicken

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

麥皮牛油老虎蝦

Grilled Prawns with Oatmeal & Butter

\$238 ♪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

\$198

Satay Sliced Beef with Enoki Mushroom & Vermicelli

番茄薯仔燉牛肋條

\$228

時菜炒牛肉

\$158

Braised Beef Ribs with Tomato & Potato

Wok-fried Beef with Seasonal Vegetable

豬肉 Pork

力菠蘿咕嚕肉 Sweet & Sour Pork with Pineapple

野菜百頁豆腐火腩煲 \$158 Braised Tofu with Roast Pork & Vegetables in

\$188

Claypot

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

\$158

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

白玉木耳紅棗蒸滑雞

\$198

Steamed Chicken with Red Dates & Snow

Fungus

避風塘雞中翼

\$158

▶香辣大蔥雞煲

\$198

Wok-fried Chicken Wings in Typhoon Shelter Style

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

西檸煎素鵝 Pan-fried Vegetarian Goose in Lemon Sauce

\$138

Stir-fried Vegetarian Shrimp with Cashew

\$138

Poached Assorted Vegetables with Vermicelli & Fresh Bean Curd Sheet

Vegetarian Dish

Spicy Dish



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

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

\$188

豆腐 Beancurd

瑤柱肉鬆蒸豆腐

\$138

蟹粉燴豆腐 Stewed Tofu With Crab Meat \$278

\$158

Steamed Beancurd with Conpoy & Minced Pork 麻婆滑豆腐

\$148

Mapo Beancurd Braised with Minced Pork & Chili

蛋類 Egg

瑤柱蒸水蛋

\$128

木須肉炒蛋

\$148

Steamed Egg with Shredded Conpoy

Scrambled Eggs with Black Fungus & Shredded

滑蛋炒蝦球

Scrambled Egg with Prawns

\$188

主食 Main Course

乾炒牛肉河粉

Wok-fried Flat Rice Noodles with Beef

\$128 銀芽肉絲炒麵 Fried Egg Noodles

\$128

揚州炒飯

Yeung Chow Fried Rice

\$128

🖒魚蛋魚片湯河粉 (豬骨湯底)

with Bean Sprout & Shredded Pork

\$85

上海小籠包

Steamed Shanghainese Pork Dumpling

\$65

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

\$138 \$128

♪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

\$138 \$128

印式乳酪咖哩雞配油酥餅 Indian Yogurt Chicken Curry with Roti Paratha

\$188

日式味付豬軟骨麻油豬骨湯拉麵 Japanese Marinated Pork Rib Ramen with

油酥餅 (2件) Roti Paratha (2 pieces)

\$38

泰式香茅雞扒

Sesame Oil Pork Bone Soup

Lemongrass Chicken Fillet in Thai Style

\$178

Spicy Dish



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LOBBY LOUNGE MENL

麵包 Sandwich / Burger / Bun

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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
D 式芝士和牛漢堡伴薯條及沙律菜 Japanese 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	\$128
日式雙層芝士和牛漢堡伴薯條及沙律菜 Japanese Double 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	\$178
2	\$158

NEL Tomato Bolognese Sauce & Cheese Sauce Hotdog with Salad & Chips

花生醬西多士配沙律菜 \$65 French Toast with Peanut Butter & Mixed Greens

珍寶熱狗配酸醬及沙律薯片 \$85 Jumbo Hot Dog with Relish, Salad & Potato Chips

扒芝士火腿三文治配沙律薯片 \$90 Grilled Cheese & Ham Sandwich served with Salad & Chips

薄餅及意粉 Pizza & Pasta

夏威夷風情薄餅	\$188 🖒 傳統意式風味薄餅	\$178
Hawaiian Pizza	Maragrita Pizza	φιίο

計劃的 計畫的權,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

香煎帶子明太子忌廉意粉 卡邦尼意粉 \$188 \$188 Carbonara Spaghetti Pan-Seared Scallop with Creamy Mentaiko Pasta

\$148 →肉醬意粉 Spaghetti Bolognaise

主菜 Main Course

一香煎三文魚柳配黑松露薯蓉及露筍 ➡芝士焗豬扒蛋炒飯 \$138 \$188 Baked Pork Chop Pan-fried Salmon Fillet with Black Truffle Mashed with Egg Fried Rice & Mozzarella Cheese Potato & Asparagus 日式照燒鰻魚 \$178 燒T骨牛扒伴紅酒汁 \$388 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

迷你豬骨湯烏冬配炸唐揚雞 \$85

Mini Udon with Pork Bone Soup served with Fried Karaage Chicken

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

意大利芝士杯

Tiramisu Cup

朱古力心太軟伴雲呢拿雪糕 (需時約20分鐘) \$125 Chocolate Fondant with Vanilla 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

\$88