

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) *B-E 餐另配白飯

Served with Chinese soup, seasonal vegetables and coffee or tea (one portion) *Set B – E: Served with Steamed Rice

** 任選以下一款菜式 · Choice of one dish below **

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| 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
(Home-made Brown Sugar Sponge Cake, Steamed Shrimp Dumpling, Steamed Chicken Dumpling, Shanghai Pork Dumpling) | \$138 |
| B. 泰式脆蝦球
Thai-Style Crispy Prawns | \$188 |
| C. 椒鹽腰果雞軟骨
Stir-Fried Cashew & Chicken Cartilage in Pepper Salt | \$138 |
| D. 鹹蛋蒸肉餅
Steamed Pork Patty with Salty Egg | \$158 |
| E. 番茄薯仔牛肋條
Braised Beef Ribs with Tomato & Potatoes | \$228 |
| F. 蝦頭油叉燒炒飯
Fried Rice with BBQ Pork & Shrimp Head Oil | \$138 |
| G. 牛油咖喱雞配油酥餅
Butter Chicken with Roti Paratha
配 雜菜沙律、西式餐湯 及 咖啡或茶 Served with salad, Western soup and coffee or tea | \$188 |
| H. 日式慢煮五花腩黑蒜豬骨湯拉麵
Japanese Style Slow-Cooked Pork Belly with Black Garlic Tonkotsu Ramen
配 雜菜沙律、西式餐湯 及 咖啡或茶 Served with salad, Western soup and coffee or tea | \$148 |

餐茶可另加每杯\$38 轉限定特飲 Change to Special Drink with additional \$38/glass;

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.