

# DINING ROOM MENU

## 人氣之選 Best Selling

貝沙灣海南雞飯配雞清湯及時菜		脾 Leg 胸 Breast	\$138 \$128	
馬來西亞海鮮或雞肉喇沙 Malaysian Seafood/Chicken Laksa with Half B	Boiled 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
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,巴	<sup>1</sup> .而笙	\$178
凱撒沙律 Classic Caesar Salad with Garlic Croutons	\$158	Roma Tomato, Fresh Tomato Sauce, Buffalo M Parmesan Cheese, Basil		
另加煙三文魚或巴馬火腿每款 \$50 \$50 for Extra Smoked Salmon or Parma Ham		芝士焗豬扒蛋炒飯 Baked Pork Chop with Egg Fried Rice	&	\$138
魚蛋魚片湯河粉 (豬骨湯底) Flat Rice Noodle with Fish Balls & Fish Cake in Pork Broth	\$85	Mozzarella Cheese	~	

NEW

### 廚師推介/新菜式 Chef's Choice New Dish

自家制日式叉燒香蒜油拉麵 配青瓜胡麻醬蟹籽沙律及玉子燒 Garlic Oil Ramen with Homemade Japanese Po served with Cucumber & Crab Roe with Sesame Pa & Tamagoyaki	\$238 ork Roll ste Salad	白酒櫻桃番茄蜆肉意粉 Spaghetti Alle Vongoles with Cherry Tomato	\$208
經典啖啖肉薄餅 Meat Lover Pizza	\$198	什錦海鮮意大利燴飯 Mixed Seafood Risotto	\$198
烤雞肉酥餅 Chicken Quesadilla	\$198	香煎澳洲穀飼西冷 Pan-fried Australia Grain-Fed Beef Striploin	\$348
A A COLOR		柚子蜜糖檸檬雞翼 (8 隻) Chicken Wings in Yuzu Honey Lemon Sauce	\$168



圖片只供參考 Pictures are for reference only



## DINING ROOM MENU



次一名	Seafood	1
/ 学 無干	Searood	

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

五柳脆魚塊

Crispy Fish Fillet with Preversed Vegetables Sauce

香辣蝦球 \$188 Spicy Prawns \$188

### 牛肉 Beef

椒鹽腰果牛仔骨 Fried Beef Short Ribs

\$188

黑皮雞樅菌炒牛肉 Stir-fried Beef with Termite Mushroom

\$168

with Cashew in Spicy Salt & Pepper

\$168

時菜炒牛肉

\$158

▶孜然土豆牛肉 Stir-fried Beef & Potato in Cumin

Wok-fried Beef with Seasonal Vegetable

### 豬肉 Pork

少菠蘿咕嚕肉

\$158 Steamed Pork Patties with Preversed Vegetables

\$158

Sweet & Sour Pork with Pineapple

欖菜肉碎四季豆

\$148

蜜餞欖角骨 Wok-fried Spare Ribs with Preserved Olive in Honey Sauce

\$168

Stir-fried Minced Pork

with Sting Bean & Olive Vegetable

#### 雞肉 Chicken

፞፞麻辣雞煲 Braised Chicken with Spicy Sauce in Claypot \$198

薑蔥豆豉網鮑滑雞煲

\$268

Braised Abalone & Chicken with Black Bean, Ginger & Scallion in Claypot

鮮蟲草花雲耳蒸滑雞

\$198

西檸雞

\$148

Steamed Chicken with Cordyceps Flower and **Fungus** 

Fried Chicken with Lemon Sauce

## 健康素食/蔬菜 Vegetarian/Vegetable

● 自選時菜 (清炒 / 蒜蓉 / 上湯 ) Seasonal Vegetable (Stir-fried / Garlic / Superior Soup )

\$85

菜心, 白菜, 西蘭花 Choy Sum, Chinese Cabbage, Broccoli

☞羅漢齋

\$138 🤲 豉椒炒素雞

\$138

Braised Vegetables with Red Fermented Beancurd

Braised Vegetarian Chicken with Bell Pepper & Black Bean Sauce

◆ 竹笙雲耳雜菜煲

\$138

Poached Assorted Vegetables with Bamboo Fungus & Black Fungus in Claypot

Vegetarian Dish

Spicy Dish



## DINING ROOM MEN

### 湯及沙律 Soup & Salad

中式例湯 Soup of the Day 每位 Per Person \$60 每窩 Per Pot

黑松露野菌忌廉湯 Cream of Mushroom Soup with Black Truffle Oil

\$128

\$188

\$158

俄羅斯牛腩羅宋湯 Russian Borsch with Beef Brisket \$105

⚠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

#### 豆腐 Beancurd

野菌紅燒豆腐

\$138

客家福菜蒸滑豆腐 Steamed Beancurd

with Hakka Preserved Vegetables

\$138

Braised Beancurd with Assorted Mushroom

\$128

麻婆滑豆腐 Mapo Beancurd Braised with Minced Pork & Chili

### 蛋類 Egg

珲柱蒸水蛋

\$128

番茄煮滑蛋 Scrambled Egg with Tomato \$128

Steamed Egg with Shredded Conpov

滑蛋炒蝦球 Scrambled Ega with Prawns \$188

#### 主食 Main Course

乾炒牛肉河粉

\$128

銀芽肉絲炒麵

\$128

Wok-fried Flat Rice Noodles with Beef

Fried Egg Noodles with Bean Sprout & Shredded Pork

\$128

魚蛋魚片湯河粉 (豬骨湯底) Flat Rice Noodle

with Fish Balls & Fish Cake in Pork Broth

\$85

揚州炒飯 Yeung Chow Fried Rice

上海小籠包

Steamed Shanghainese Pork Dumpling

\$65

#### 亞洲 Asian

⚠馬來西亞海鮮或雞肉喇沙 Malaysian Seafood/Chicken Laksa with Half Boiled Egg & Bean Sprout

海鮮 Seafood \$138 <sup>雞肉</sup> Chicken \$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

日式咖喱雞

\$168 WEB 柚子蜜糖檸檬雞翼 (8 隻)

Chicken Wings in Yuzu Honey Lemon Sauce (8pcs)

Braised Beef Short Ribs in Korean Style

\$168

Chicken with Japanese Curry Sauce

\$198

\$128

油酥餅 (2件) Roti Paratha (2 pieces)

\$38 韓式牛仔骨

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.





三文治/漢堡/麵包Sandwi	ch / Burger / Bun
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自選三文治~任選兩款配料~ Sandwich with Two Fillings (Choice of Two) 火腿, 蛋, 煙三文魚, 煙肉, 生菜, 番茄, 芝士 Ham, Egg, Smoked Salmon, Bacon, Tomato, Lettuce & Cheese 額外配料每款 \$10 \$10 Each for Extra Condiment	\$90
貝沙灣特級三文治配沙律薯片 Bel-Air Sandwich with Salad & Potato 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
▶ 辣肉醬芝士焗熱狗配薯條 Hot Dog with Chili Con Came Baked with Mozzrella Cheese served with French Fries	\$138
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
また 大学経内 Manage	\$188

### 薄餅及意粉 Pizza & Pasta

	夏威夷風情薄餅 Hawaiian Pizza	\$188	經典啖啖肉薄餅 Meat Lover Pizza	\$198
	鮮番茄醬, 水牛芝士, 菠蘿, 火腿, 甜椒 Fresh Tomato Sauce, Mozzarella Cheese, Pineapple, Ham, Bell Pepper	\$178	肉醬意粉 Spaghetti Bolognaise	\$148
	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,巴西葉 Roma Tomato, Fresh Tomato Sauce, Buffalo Mozzarella, Parmesan Cheese, Basil		卡邦尼意粉 Carbonara Spaghetti	\$188
C	什錦海鮮意大利燴飯 Mixed Seafood Risotto	\$198 <sup>©©</sup>	う白酒櫻桃番茄蜆肉意粉 Spaghetti Alle Vongoles with Cherry Tomato	\$208

#### Spicy Dish

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# DINING ROOM M

\$238

#### 主菜 Main Course

Half Ribs 半份 \$188 牛油果鰻魚丼飯 \$178 Roasted BBQ Pork Spare Rib Eel & Avocado with Rice Whole Ribs \$368 served with French Fries 香煎澳洲穀飼西冷 \$198 香煎鮮三文魚配忌廉炒菠菜 \$348 Pan-Fried Fresh Salmon served with Pan-fried Australia Grain-Fed Beef Striploin

自家制日式叉燒香蒜油拉麵 \$138 芝士焗豬扒蛋炒飯 配青瓜胡麻醬蟹籽沙律及玉子燒 Baked Pork Chop with Egg Fried Rice & Mozzarella Cheese

Garlic Oil Ramen with Homemade Japanese Pork Roll served with Cucumber & Crab Roe with Sesame Paste Salad & Tamagoyaki

Saute Cream Spinach and Hollandaise Sauce

BBQ 焗豬肋骨配薯條

### 小食 Snack

風味小食籃 \$128

Flavor Snacks Platter (越南蔗蝦、香辣魚餅、豬肉春卷 、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

兒童意粉配自選醬汁配牛油粟米,焗豆或沙律(番茄醬/肉醬/忌廉芝士汁) \$85 Kids Spaghetti served with Buttered Kernel Corns, Baked Beans or Salad (Tomato Sauce / Bolognaise Sauce / Creamy Cheese Sauce) 脆味雞寶(12件)伴薯條 \$85 香脆豬肉春卷伴薯條配甜辣汁 \$75 Pork Spring Rolls with French Fries in Chicken Nuggets (12 pieces) with French Fries Sweet Chili Sauce \$35 炸薯條 \$65 Potato Chips French Fries

#### 甜品 Dessert

朱古力心太軟伴雲呢拿雪糕 (需時約20分鐘) Chocolate Fondant with Vanilla Ice-cream (20 mins for preparation)			\$125
是日甜品 Dessert of the Day	\$42	馬卡龍(1件) Macaron (1 piece)	\$10
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
椰汁雪糕紅豆冰 Iced Red Bean Drinks with Vanilla Ice-cream	\$70	菠蘿雪葩 Pineapple Sorbet	\$88
椰子意式雪糕 Coconut Gelato	\$88	意大利芝士杯 Tiramisu Cup	\$88