

Bel-Air

Gourmet Spotlight

平日 · 朗峰午餐 Weekday · PW 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-F 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. 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, Shanghainese Pork Dumpling)

\$138

B. 菠蘿咕嚕蝦球

Sweet & Sour Prawns with Pineapple

\$188

 C. 樟樹港辣椒炒雞柳


Stir-fried Sliced Chicken with Zhangshu Chili Peppers

\$198

D. 欖角雙蔥雞煲


Braised Chicken with Preserved Black Olives & Onions in Claypot

\$198

 E. 蠔皇素腐皮卷


Vegetarian Bean Curd Roll with Oyster Sauce

\$138

 F. 水煮安格斯牛肉窩

Poached Angus Beef Claypot in Sichuan Style

\$228

 G. 日式醬油豚肉地獄湯拉麵

Jigoku Tonkotsu Ramen with Soy-braised Pork

配 雜菜沙律、西式餐湯 及 咖啡或茶 Served with salad, Western soup and coffee or tea

\$158

H. 鮮茄焗蒜香雞扒飯

Baked Chicken Steak Rice with Tomato & Garlic

配 雜菜沙律、西式餐湯 及 咖啡或茶 Served with salad, Western soup and coffee or tea

\$138

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.

 Spicy

 Vegetarian Dish