

# 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) \*A-E 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. 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 \$138  
(Home-made Brown Sugar Sponge Cake, Steamed Shrimp Dumpling, Steamed Chicken Dumpling, Shanghainese Pork Dumpling)
- B. 菠蘿咕嚕蝦球 \$188  
Sweet & Sour Prawns with Pineapple
- C. 雙腸蒸滑雞 \$198  
Steamed Chicken with Preserved Sausage
- D. 野菜百頁豆腐火腩煲 \$188  
Braised Tofu with Roast Pork & Vegetables in Claypot
-  E. 北菇仿鮑片扒翡翠 \$158  
Braised Sliced Mock Abalone with Mushrooms & Vegetables
- F. 家鄉炒銀針粉 \$138  
Home Style Stir-fried Silver Pin Noodles
- G. 黑椒雞扒配腸仔蛋飯 \$158  
Black Pepper Chicken Cutlet with Sausage & Egg Rice  
配 雜菜沙律、西式餐湯 及 咖啡或茶 Served with salad, Western soup and coffee or tea
- H. 香煎鱸魚配黑松露薯蓉及法邊豆 \$188  
Pan-fried Sea Bass with Black Truffle Mashed Potato & French Beans  
配 雜菜沙律、西式餐湯 及 咖啡或茶 Served with salad, Western soup and coffee or tea

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.

 Vegetarian Dish