

COMBO FOR 2 PERSONS*

二人套餐推廣*

Choose 2 Chinese dishes and add \$68 to enjoy
2 persons of Chinese Daily Soup, Steamed Rice,
Coffee/tea and 1 portion of Seasonal Vegetable;

凡惠顧任何兩款中式小菜可
以\$68加配兩位是日中式老火湯、絲苗白飯、
咖啡/茶及一份清炒時蔬;

Change to Seasonal Special Drink with special price \$35
餐茶可以特價 \$35 轉限定特飲



Enjoy a special price on dessert for every purchase of \$200
每消費滿 \$200 可享甜品加購優惠乙次

Add \$25 per person for Dessert of the Day (Original Price\$42)
另加每位 \$25 配是日甜品 (原價\$42)

Or 或

Add \$35 per person for Mövenpick Ice-cream / Cut Cake (Original Price\$65)
另加每位 \$35 配 Mövenpick雪糕杯 / 西式糕餅 (原價\$65)

Or 或

Add \$55 per person for Coconut Gelato / Pineapple Sorbet / Tiramisu Cup (Original Price\$88)
另加每位 \$55 配椰子意式雪糕 / 菠蘿雪葩 / 意大利芝士杯 (原價\$88)

NOT APPLICABLE ON WEEKENDS AND PUBLIC HOLIDAY
不適用於星期六、日及公眾假期

*EXCEPT FOR RICE/ NOODLES, CATCH OF THE DAY, SEAFOOD BY ORDERING,
ASIAN & WESTERN DISHES

*主食、是日鮮魚、游水海鮮、亞洲及西式美食除外



Lobby Lounge MENU

中式 Chinese

中式例湯
Soup of the Day

每位 Per Person \$60
每窩 Per Pot \$188

清蒸是日鮮魚
Catch of the Day

時價
Seasonal Price

 酸菜黃椒醬肥牛鍋
Sour & Spicy Pickled Cabbage Beef in Claypot

\$208

黑松露網鮑雞煲
Braised Chicken with Black Truffle & Abalone in Claypot


\$268

 香辣大蔥雞煲
Braised Chicken with Spicy Sauce in Claypot

\$198

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

\$188

 錦江海皇豆腐煲
Braised Seafood and Tofu in Claypot

\$188

茄汁乾煎虎蝦
Stir Fried Prawns in Tomato Sauce

\$268

菠蘿咕嚕蝦球
Sweet & Sour Prawns with Pineapple

\$188

時菜炒牛肉
Wok-fried Beef with Seasonal Vegetable

\$158

番茄薯仔燉牛肋條
Braised Beef Ribs with Tomato & Potato

\$228

菠蘿咕嚕肉
Sweet & Sour Pork with Pineapple

\$158

菠蘿京都豬扒
Sweet and Sour Pork Chop with Pineapple

\$158

吊片蒸肉餅
Steamed Pork Patties with Dried Squid

\$158

 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.



Lobby Lounge MENU

中式 Chinese

雙腸蒸滑雞 Steamed Chicken with Preserved Sausage	\$198
瑤柱蒸水蛋 Steamed Egg with Shredded Conpoy	\$128
鮮茄叉燒炒蛋 Scrambled Eggs with Tomatoes & BBQ Pork	\$148
滑蛋炒蝦球 Scrambled Egg with Prawns	\$188
瑤柱肉鬆蒸豆腐 Steamed Beancurd with Conpoy & Minced Pork	\$138
銀芽肉絲炒麵 Fried Egg Noodles with Bean Sprout & Shredded Pork	\$128
乾炒牛肉河粉 Wok-fried Flat Rice Noodles with Beef	\$128
揚州炒飯 Yeung Chow Fried Rice	\$128
上海小籠包 Steamed Shanghainese Pork Dumpling	\$65
 北菇仿鮑片扒翡翠 Braised Sliced Abalone with Mushrooms & Vegetables	\$158
 鮮枝竹粉絲雜菜煲 Poached Assorted Vegetables with Vermicelli & Fresh Bean Curd Sheet	\$138
 自選時菜 (清炒 / 蒜蓉 / 上湯) Seasonal Vegetable (Stir-fried / Garlic / Superior Soup) 菜心, 白菜, 西蘭花 Choy Sum, Chinese Cabbage, Broccoli	\$85

 Vegetarian Dish

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Lobby Lounge MENU

西式 Western

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| 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 | \$158 |
| 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
白方包可免費轉低糖全麥方包
Free Substitution from White Bread to Low Sugar Whole Wheat Bread | \$128 |
| 日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 |
| 扒芝士火腿三文治配沙律薯片
Grilled Cheese & Ham Sandwich served with Salad & Chips
白方包可免費轉低糖全麥方包
Free Substitution from White Bread to Low Sugar Whole Wheat Bread | \$90 |
| 油酥餅 (2件)
Roti Paratha (2 pieces) | \$38 |
| 夏威夷風情薄餅
Hawaiian Pizza
鮮番茄醬, 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 | \$188 |
| 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 | \$178 |
| 卡邦尼意粉
Carbonara Spaghetti | \$188 |
| 肉醬意粉
Spaghetti Bolognese | \$148 |
| 芝士焗豬扒蛋炒飯
Baked Pork Chop with Egg Fried Rice & Mozzarella Cheese | \$138 |
| NEW 日式照燒鰻魚配玉子燒
Grilled Eel in Japanese Style Served with Tamagoyaki | \$178 |
| NEW 8頭虎蝦并鵝肝配芹菜頭溶及黑醋爆珠汁
Pan-seared 8-head Tiger Prawn & Foie Gras
served with Celery Root Purée & Balsamic Vinegar Pearls | \$368 |
| 鐵板日式M6和牛肉眼配薯條
Grilled Japanese M6 Wagyu Ribeye Steak On Iron Plate
served with French Fries | \$398 |

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東南亞及日式 Southeast Asian & Japanese

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

脾
Leg \$138
胸
Breast \$128

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
雞肉
Chicken \$128

魚蛋魚片湯河粉 (豬骨湯底)
Flat Rice Noodle with Fish Balls & Fish Cake in Pork Broth

\$85

NEW 新菜式 Chef's Choice New Dish

東南亞小食拼盤 (泰式無骨鳳爪, 香酥黃金八爪魚及鳳尾蝦金絲薯)
Southeast Asian Appetizer Platter
(Thai Style Boneless Chicken Feet, Crispy Octopus & Deep-fried Prawns with Shredded Potato)

\$238

 泰式沙嗲串燒拼盤 (豬肉, 牛肉及雞肉)
Assorted Satay Skewers (Pork, Beef & Chicken)

\$138

 檳城香烤雞
Penang Roasted Chicken

\$198

 娘惹焗原件鯪魚腩
Nyonya-Style Baked Whole Grass Carp Belly

\$268

 日式咖哩配吉列牛肉餅
Japanese Curry with Beef Menchi Katsu

\$138

 泰式海鮮冬蔭功煲
Thai Seafood Tom Yum Soup

\$208

日式豆腐醬燴野菌菠菜苗
Braised Wild Mushrooms and Baby Spinach with Tofu Sauce

\$148

紐西蘭牛柳粒紅飯
Fried Rice with Diced New Zealand Beef Tenderloin

\$168

泰式蝦球炒金邊粉
Stir-fried Thai Noodles with Prawns

\$188

泰式燒豬頸肉
Thai Grilled Pork Neck

\$178

越南炸紙皮豬肉春卷
Vietnamese Crispy Pork Spring Rolls

\$118

 酥炸香菇素米卷
Deep-fried Vegetarian Mushroom Rice Rolls

\$108



 Spicy Dish
 Vegetarian Dish



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Lobby Lounge MENU

兒童精選 Kids Menu

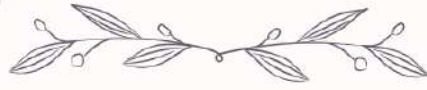
NEW 迷你豬骨湯烏冬配炸唐揚魷魚鬚及蟹籽沙律 Mini Udon with Pork Bone Soup served with Deep-fried Squid Tentacles & Kani Salad	\$98
兒童肉醬意粉配炸薯條及田園沙律 Kids Spaghetti Bolognese served with French Fries & Green Salad	\$85
脆味雞寶 (12件) 伴薯條 Chicken Nuggets (12 pieces) with French Fries	\$85
蜜糖牛油雞中翼 (4件) Deep-fried Chicken Wing in Honey Sauce (4 pieces)	\$75
炸薯條 French Fries	\$65
薯片 Potato Chips	\$35

甜品 Dessert

NEW 蘋果金寶伴雲呢拿雪糕 (需時約20分鐘) Apple Crumble with Vanilla Ice-cream (20 mins for preparation)	\$125
馬卡龍 (1件) Macaron (1 piece)	\$10
啫喱杯 Jelly Cup	\$42
西式糕餅 Cut Cake	\$65
椰子意式雪糕 Coconut Gelato	\$88
意大利芝士杯 Tiramisu Cup	\$88
是日甜品 Dessert of the Day	\$42
雲呢拿泡芙伴士多啤梨醬 Vanilla Puffs with Strawberries Topping	\$60
雪糕杯 Mövenpick Ice-cream	\$65
菠蘿雪葩 Pineapple Sorbet	\$88

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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)

\$480

Blueberry Oat Yogurt Cake
藍莓燕麥乳酪蛋糕
(Weight 磅數: 3Lb磅 ; Length長: 9 inch寸)

\$480

