

A NEW LEVEL OF TASTE AT CLUB BEL-AIR

貝沙灣會所為您帶來 美饌享受全新高度



Chef Wong Ting Kee has over 20 years of experience and combines traditional techniques with creativity to present a variety of Cantonese dishes using seasonal ingredients.

Club Bel-Air now offers a range of new Cantonese specialities for you to enjoy! We are also ready to create special menus for your banquet, providing you with an extraordinary taste journey!

擁有二十餘年經驗的黃定基師傅，結合傳統手藝和獨有創意，將各式粵菜配上時令食材，熟悉之餘又有全新驚喜。

多款特色新派粵菜已登陸貝沙灣會所餐廳，只待您光臨品嚐。我們也準備好為您的宴會打造獨有菜譜，一起享受非凡味覺之旅。



Top to Bottom 由上至下

- Deep-Fried Golden Beancurd with Mashed Spinach 西湖水磨滑豆腐
- Boston Lobster in Consommé Sauce 上湯焗波士頓龍蝦
- Homemade Beancurd with Assorted Vegetables & Mushroom 雜菜香菇蒸自家製滑豆腐
- Stuffed Abalone Puff 鮑魚酥盒
- Bel-Air Appetizer Platter: Braised Mushrooms in Oyster Sauce, Deep-Fried Golden Beancurd, Sweet & Sour Fish, Wok-Fried Diced Beef Tenderloin with Garlic 貝沙灣四小碟 - 蠔皇雙菇、金磚豆腐、糖醋銀魚、蒜片牛柳粒
- Sautéed Prawns with Assorted Mushroom & Mint Leaves 薄荷葉雜菌炒蝦球



For further details, please contact Banquet Coordinator at 2989 6352, Lobby Lounge at 2989 9075 or Dining Room at 2989 9017. Pictures are for reference only.

歡迎致電 2989 6352 (宴會統籌部)、2989 9075 (灣畔餐廳) 或 2989 9017 (朗峰餐廳) 查詢更多詳情。圖片只供參考之用。

